

SAN FRANCISCO

DALIDA

MODERN

MEDITERRANEAN
RESTAURANT

EASTERN



20 *Dalida* 23
MEDITERRANEAN
RESTAURANT



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DESSERT WINE

Bott 18
Bott-rytis
Tokaj. Hungary 2022

Patricius Aszu 24
5 Puttonyos
Tokaj. Hungary 2018

Vignalta 'Alpinae' 20
Passito, Muscat
Colli Euganei, Italy 2020

Rare Wine Co. 21
Boston Bual
Madeira. Portugal NV

Karamolegos
Vinsanto 29
Assyrtiko & Aidani
Santorini, Greece 2010

D'Olivera 60
Verdelho
Madeira. Portugal 1985

D'Olivera 66
Sercial
Madeira. Portugal 1977

D'Olivera 170
Bual
Madeira. Portugal 1968

DESSERTS



LAYERED 'BAKLAVA' 14

Napoleon style baklava, pistachio cremeux,
Antep pistachios, raspberry sauce

CALIFORNIA KUNEFE 29

Butter-roasted kataifi,
Nicasio San Geronimo washed-rind cheese,
cardamon syrup, labneh currant ice cream
(Please allow 20 minutes)

CHOCOLATE HAZELNUT TART 14

Dark chocolate tart, kataifi crunch,
Ottoman coffee & roasted barley ice cream

WARM IRMIK HELVASE COBBLER 14

Apple & rhubarb, pine nut dukkah,
Kaymak ice cream

FIG MERINGUE 14

Ed's fresh figs, fig hoshaf compote,
lebni ice cream with fig preserve, fennel pollen

MARASH STYLE ICE CREAMS 11

Raspberry-buttermilk, Ortiz farm berries
Peach and vanilla sorbet, James' peaches
Green walnut and lebni, boozy nocino syrup

AMARI

Scarlet Amaro Selects 20-24
Daytrip Strawberry Amaro 14

HOMEMADE CORDIALS

Seasonal Fruit Cordial 14
Nocino 14



Adrien Camut 12yr
Calvados 35

Chateau Pellehaut Ugni Blanc
v. 1990 Armanac 39

Dudognon Cognac
Reserve 10yr 18

Latterade Armagnac
'Domaine De Masses '89' 170

Cyril Zangs 'Double Zero'
Apple Eau De Vie 30

TEA

Linden, elderflower, yarrow
Peppermint, yerba buena, eucalyptus
Black tea, assam, za'atar
Green tea, lemon verbena, citrus zest, sage

11

COFFEE

Espresso 6 Ottoman Coffee 9

Espresso 7 Wild Pistachio 9
Drinks Coffee