**OCÉAN**

- **Half Dozen Oysters 28**
  - Seasonal Mignonette
- **Oysters Suleyman 28**
  - Grilled oysters, pork sujuk, chives, lemon
- **Midye Dolma 17**
  - Istanbul-style stuffed mussels, currants, dill
- **Octopus and Sujuk 28**
  - Thinly sliced octopus, olive-caper dressing, pork sujuk sauce
- **Seafood Platter 72**
  - Oysters, taramasalata with trout roe, L+S’s shrimp cocktail, hamachi crudo with capers, mussels escabeche, bottarga, lavash crackers
- **Kaluga Reserve Caviar**
  - 1/2 oz 74 or 1 oz 142
  - Kaluga reserve caviar, chubby pita, traditional garnishes
  - or
  - Two Perfect Oysters, each topped with Kaluga reserve caviar
- **California Tahdig 44**
  - Crispy saffron rice, Santa Barbara uni, smoked trout roe, San Francisco Bay halibut, preserved yuzu
  - Add 1 oz Caviar 127
- **Hummus, muhammara, smoked yogurt, soft herbs, 6-month preserved lemon dressing**
- **Little Gems 13**
  - Soft herbs, 6-month preserved lemon dressing
- **Zeytinyagli Enginar 16**
  - Aqean-style cold appetizer of artichokes and fennel, feta, orange-till dressing
- **Fattoush Salad 16**
  - Heirloom tomatoes, stonemillet, pita croutons, pomegranate molasses
- **Cheesy crispy pastry, bastirma spiced mushrooms, tabuni, plum klemall**

**GARDEN**

- **Breaking Bread 18**
  - Forest mushrooms, summer corn, white wine sauce, lemon-parsley breadcrumbs
- **Su Borek 23**
  - Fluffy pan-roasted yufka pastry, spinach and comte cheese sauce, pine nuts
- **Kayseri Manti 29**
  - Butter roasted lamb dumplings, garlic yogurt, tomato sauce

**LAND**

- **Kibbe 11**
  - Sautéed beef in a crisp bulgur wheat coating, tabuni sauce
- **Dürüm Pork Cheek Souvlaki 19**
  - Chunks, crispy potatoes, mustard sauce
- **Çöp Sig Skewers 24**
  - Short rib kebabs, sweetbreads, lavash, sumac onions, ezme sauce
- **Crispy Lamb Ribs 18**
  - Smoked lamb, zhug herb sauce
- **Arayes Burger 18**
  - Kebab cooked in a pita, shatta emulsion, chives, guindilla peppers

**PASTAS**

- **Saffron Tahdig 16**
  - Crispy persian rice, barberries
- **Kayseri Manti 29**
  - Butter roasted lamb dumplings, garlic yogurt, tomato sauce

**ENTREES**

- **Aleppo Half-Chicken 28**
  - Encased in ground lamb and caul fat, hummus, lamb jus, chives
- **Cyprid Lamb Chops 38**
  - Encased in ground lamb and caul fat, hummus, lamb jus, chives
- **12-Hour Lamb Shoulder Tandoor 52**
  - Hawaij spiced keshkek, braised chickpeas, purslane
- **Grilled Mediterranean Turbot**
  - Half 90
  - Whole 180
  - Little neck clam béarnaise
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**Serves 1-2**

- **Serves 2-4**

**WE WILL CURATE THE EXPERIENCE FOR YOU: 75**

**FULL TABLE PARTICIPATION REQUIRED**

**KALUGA CAVIAR -37**

**For The Love**

**Of Culture**

**and Cuisine**

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**5% charge is added to foster healthy living wages.**

**The consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness.**

**Automatic gratuity of 20% will be added to all parties 6 and larger.**