

SAN FRANCISCO

DALIDA

MEDITERRANEAN RESTAURANT

MODERN

EASTERN

DINNER DINNER

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OCEAN

Oysters 28

Half-dozen, Presidio blossom mignonette

Z'hug Broiled Oysters 30

Aged Wagyu tallow, roasted hazelnuts, garlic persillade

Chubby Pita Caviar Service 110

Kaluga Reserve Caviar loz, chubby pita, capers, creme fraiche, egg, chives

California Tahdig 48

Crispy saffron rice, Santa Barbara urchin, smoked trout roe, yellowtail, preserved yuzu
Caviar add-on: 1/2oz 70

Cured Mt. Lassen Trout 22

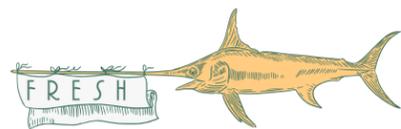
Cara-cara oranges, house kosho, horseradish, Purple Majesty potatoes, trout roe, Presidio oil

Octopus and Sujuk 28

Thinly sliced octopus, olive-caper dressing, pork sujuk sauce

Midye Dolma 17

Istanbul-style stuffed mussels, currants, dill



GARDEN



Breaking Bread 18

Hummus, muhammara, smoked yogurt, pickles, marinated olives, chubby pita

Winter Salad 17

Winter greens, chicories, preserved lemon slivers, barrel-aged feta, candied walnuts and pumpkin seeds, preserved lemon dressing

Beef Fattoush Salad 16

Star Route beets, parsley, winter citrus, grilled scallions, pita croutons, walnuts, pomegranate molasses

Sunchoke Kebab 19

Sunchoke garlic toum, Georgian satsebeli glaze, Fiddlers Green Farms pickled turnips

LAND

Kibbe 18

Spiced beef, walnuts, bulgur, tahini sauce

Duroc Pork Cheek Souvlaki 18

Crispy potatoes, mustard creme fraiche

Kibbeh Nayyeh 26

Beef tartare, smoky ajvar, crispy pastirma, tulum cheese, fresh lavash

Grapeleaf Duck Dolmas 23

Karkhazian leaves, amba, mandarin, pomegranates, sesame seeds

Arayes Kebab 14

Pita stuffed with beef kebab, shatta emulsion, chives, guindilla peppers

Middle Eastern

PASTAS

Anatolian Erishte 26

Thick-cut noodles, honeynut squash, forest mushrooms, chicories, hazelnuts, Nicasio reserve cheese

Dungeness Crab Hilopides 40

Squid ink hilopides pasta, fennel, oven-dried tomatoes, garlic breadcrumbs, avgotaraho

Kayseri Manti 29

Butter-roasted lamb dumplings, garlic yogurt, Urfa-tomato sauce

ENTREES

Aleppo Half-Chicken 36

Sweet pepper glaze, gigante beans, sundried tomatoes, olives and caperberries

Cypriot Lamb Chops 37

Lamb chops wrapped in lamb kebab and caul fat, hummus, lamb jus

Truffled Potato Borek 32

Phyllo pastry, Amanda's forest mushrooms, chestnut-sherry sauce, shaved Burgundy truffles

Gallieh Mahi of Local Black Cod 42

Bone-in roasted black cod, Southern Iranian tamarind stew, smoked freekeh with sabzi

Large

ENTREES

12-Hour Lamb Shoulder Tandoor 12 oz 63

Hawaij-spiced keshkek, chickpeas, Presidio garden greens

Three-Week Dry Aged NY Strip Steak 12 oz 76

Ezme sauce, char-broiled eggplant babaganoush, jus

Grilled Mediterranean Turbot 34 oz 105

Littleneck clams, white wine sauce, served bone in



Saffron Tahdig 14

Crispy Persian rice, barberries

Seasonal Vegetable 14

Driven by the farmers market, adjusted daily

Shoestring Fries 9

Shatta aioli, umami seasoning

Broiled Cauliflower 11

Harissa spices, dates, rose dukkah

www.dalidasf.com
101 Montgomery St.
The Presidio of San Francisco,
San Francisco, CA 94129

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For The Love Of Culture and Cuisine

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
Additional pita +5

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