OCEAN
- Half Dozen Oysters 28
  Seasonal Mignonette
- Oysters Suleyman 28
  Grilled oysters, pork sujuk, chives, lemon
- Mide Ye Doima 17
  Istanbul-style stuffed mussels, currants, dill
- Octopus and Sujuk 26
  Thinly sliced octopus, olive-caper dressing, pork sujuk sauce
- Seafood Platter 72
  Oysters, tarama salad with trout roe, l.5’s shrimp cocktail, pumpernickel croutons, mussels escabeche, bottarga, lavash crackers
- Caviar Service
  1/2 oz 70, 1 oz 140
  Kaluga reserve caviar, chubby pita, traditional garnishes
- Two Perfect Oysters, each topped with Kaluga Reserve Caviar
  1/2 oz 70, 1 oz 140
  5% charge is added to foster healthy living wages

GARDEN
- Breaking Bread 18
  Hummus, muhammara, smoked yogurt, pickles, marinated olives, chubly pita
- Little Gems 13
  Soft herbs, 6-month preserved lemon dressing
- Zeytinyagli Enginar and Kerovit 18
  August-style confit artichokes and celery root, feta, orange-dill dressing
- Fattoush Salad 16
  Heirloom beets, persimmons, pita crutons, walnuts, pomegranate molasses
- Forest Mushroom Tabouleh 16
  Bulgur wheat, forest mushrooms, crispy fava, herbs, lettuce wraps

LAND
- Kibe 11
  Sautéed beef in a crisp bulgur wheat coating, tahini sauce
- Durum Pork Cheek Souvlaki 19
  Cheeks, crispy potatoes, mustard sauce
- Çöp Sig Skewers 24
  Short rib kebabs, sweetbread, lavash, sumac onions, ezme sauce
- Crispy Lamb Ribs 18
  Smoked lamb, zhug herb sauce
- Arayes Burger 18
  Kebab cooked in a pita, shatta aioli, umami seasoning

PASTAS
- Saffron Tahdig 16
  Crispy Persian rice, barberries
- Seasonal Vegetable 11
  driven by farmers market, adjusted daily
- Shoestring Fries 9
  shatta aioli, umami seasoning
- Roasted Cauliflower 11
  harissa spices

ENTREES
- Anatolian Erishke 22
  Forest mushrooms, kabocha squash, white wine sauce, lemon-parsley bread crumbs
- Su Borek 23
  Fluffy pan-roasted yufka pastry, spinach and comte cheese sauce, pine nuts
- Kayseri Mantı 29
  Butter-roasted lamb dumplings, garlic yogurt, tomato sauce
- Steam Corn Masa in Grape Leaves 26
  Stewed bellagia lentils, butter nut squash, apple chutney sauce
- 12-Hour Lamb Shoulder Tandoor 52
  Hawaiian spice keshkek, braised chickpeas, mustard greens
- Three-Week Dry Aged NY Strip Steak 78
  Ezme sauce, char-grilled eggplant puree, jus
- Duroc Pork Cheek Souvlaki 19
  Slow cooked pork cheeks, crispy potatoes, mustard sauce
- Çöp Sig Skewers 24
  Short rib kebabs, sweetbread, lavender, sumac onions, ezme sauce
- Crispy Lamb Ribs 18
  Smoked lamb, zhug herb sauce
- Arayes Burger 18
  Kebab cooked in a pita, shatta aioli, umami seasoning

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The Presidio of San Francisco, San Francisco, CA 94129

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

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