





20 Dalida 24 MEDITERRANEAN RESTAURANT

# FOR THE TABLE PANTRY

# Breaking Bread 18

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

# Breakfast Spread 21

Kaymak, weekly seasonal preserve, feta and plaited cheese, ajika and walnuts, tahini and molasses spread, chubby pita

#### Fattoush Salad 16

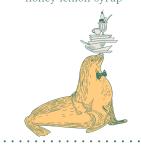
Heirloom tomatoes, stonefruit, cucumbers, zaatar croutons, walnuts, pomegranate molasses

# Su Borek 24

Fluffy pan-roasted layered yufka, spinach & comte cheese sauce, pine nuts

#### Stuffed Atayef 22

Levantine semolina pancake, lemon ricotta, Presidio bay leaf and berry compote, honey-lemon syrup





#### Chilbir, Turkish Eggs 22

Braised horta greens, poached eggs, garlic yogurt, mango amba, chubby pita

#### Tepsi Kebabi 24

Antioch-style beef kebab on a tepsi tray, fried eggs, chubby pita

#### Crispy-fried Poached Eggs 25

Chickpea tagine, black olives, tarragon yogurt, chubby pita

#### Saffron Lobster Scrambled Eggs 43

Saffron poached lobster, creme fraiche, feta cheese gozleme flatbread

#### Hot Smoked Trout and Simit 26

Trout salad with taramasalata, soft poached egg, summer vegetables, crudite, simit

#### Turkish Flatbread 26

Pork sujuk, mornay sauce, poached egg

Forest mushrooms, walnut ajika, aged tulum cheese, summer vegetables

#### Arayes Kebab 21

Pita stuffed with kebab meat, shatta emulsion, chives, guindilla peppers, fries

# Three-Week Dry Aged NY Strip Steak 72

Ezme sauce, char-broiled eggplant babaganoush, jus

### Aleppo Half-Chicken 30

Sweet pepper glaze, tarragon-yogurt sauce, umami shoestring fries, shatta emulsion

# FOR THE TABLE OCEAN

#### Chubby Pita Kaluga Reserve Caviar Service 144

Kaluga Reserve 30g, traditional caviar garnishes

#### Seafood Platter 77

Oysters, taramasalata, smoked trout salad, yellowtail crudo with capers, mussel dolmas, bottarga, lavash crackers

# Oysters

Half dozen, Presidio blossom mignonette 28

Grilled half dozen, pork sujuk 28

Perfect oysters, Kaluga Reserve Caviar 140

#### Scallop Crudo 22

Hale's chilled pink pearl apple broth, Zerate Farm sungolds, kumquats, Presidio greens oil

#### California Tahdig 48

Crispy saffron rice, Santa Barbara uni, smoked trout roe, yellowtail, preserved yuzu

#### Octopus and Sujuk 28

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



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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> For The Love Of Culture and Cuisine

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