



delle

WHIPPED FETA, URFA CHILI,
SWEET + SOUR BROWN BUTTER, PITA

CARROT 3 WAYS, BROWN BUTTER,
CURRY, PICKLED CHILI

GREENS WITH TOASTED GARLIC CITRONETTE,
TOMATO, ALMOND

BRAISED SHORT RIB, POMEGRANATE DEMI-GLACE,
SAFFRON WHIPPED POTATO, GREMOLATA,
FRIED SHALLOT

FLOURLESS CHOCOLATE CAKE, ORANGE BLOSSOM
CARDAMOM ICE CREAM, CANDIED ORANGE

\$170

nadia@delledining.com



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WHIPPED FETA, ORANGE BLOSSOM,
HONEY, SESAME, FOCACCIA

ROASTED CARROT, CORIANDER HONEY,
FETA, PISTACHIO, DILL

GREENS, DATE, ALMOND, RED ONION,
TAHINI VINAIGRETTE, ZA'ATAR, CROUTON

ROASTED SALMON, SAFFRON BEURRE BLANC,
ROSEWATER DUKKAH + BARBERRY CRUMBLE

ORANGE BLOSSOM + CARDAMOM
BASQUE CHEESECAKE, HONEY CHANTILLY,
BAKLAVA CRUMBLE

\$160

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APRICOT GAZPACHO, ZA'ATAR CROUTON,
PICKLED SHALLOT

EGGPLANT TOAST, CURRY,
BARBERRY, ROASTED ONION, LABNEH

GREENS, DUKKAH, CITRUS, HERBS

BAHARAT CHICKEN, CAMELIZED
APRICOT + ONION JAM, GREEN OLIVE,
COUSCOUS CAKE, CHERMOULA, SAFFRON TOUM

CARDAMOM CUSTARD, SHORTBREAD PASTRY,
STRAWBERRY JAM, EARL GREY ICE CREAM

\$165

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MALAWACH WITH GRATED TOMATO
+ DILL CREME FRAICHE

TOMATO + PEPPER SOUP WITH
GARLIC WHIPPED CREAM + ZA'ATAR OIL

FENNEL, HARISSA, GREEN OLIVE,
LABNEH, HERBS

FILET MIGNON, DRIED LIME BUTTER,
BARBERRY DEMI-GLACE, SAFFRON SOUBISE,
POTATO

BROWN BUTTER CAKE, CHAI ICE CREAM,
DATE CARAMEL, BAKLAVA CRUMBLE

\$170

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