



A culinary journey through the *Mediterranean*



Executive Chef **Patrick Ochs**





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# THE STORY BEHIND DALIA

**Dalia brings together the finest ingredients from around the world, for an innovative take on Mediterranean cuisine.**

Upon arrival, you'll be transported into a magical sanctuary that blends design, comfort and impeccable food. Sit beside friends, family and colleagues for an unsurpassed experience, only to be found at Dalia.

Event spaces include our main dining room, lobby bar, patio, pergola and full restaurant buyouts. From social parties to corporate gatherings, Dalia is one of South Beach's best event venues. Our world-renowned Ocean Drive location, impeccable service and seasonally fresh menu make Dalia one of the best restaurants with seaside views in the city. Uplift your senses at Dalia. After all, life happens at the table.





# MAIN DINING ROOM

Seated: 82 people  
Reception: 150 people

Just past the grand entrance and posh lobby bar lies the main dining room at Dalia. The intimate setting seats 82 people or can welcome 150 guests in a reception capacity. The beautiful setting is punctuated with plush, pink velvet seats and inlaid floors, in step with the Art Deco façade. An open kitchen provides an interactive environment where artfully created dishes are prepared before your very eyes. Looking for a little bit of privacy? The semi-private nook located within seats 14.





# LOBBY BAR

Reception: 80 people

Belly up to the indoor half of Dalia's elliptical bar to enjoy specialty cocktails while overlooking the courtyard through floor to ceiling windows that allow a flooding in of sun or moonlight. Semi-circular, the indoor lobby bar allows for socializing easily over custom libations under the glow of a blown glass chandelier. Surrounding velvet banquettes provide additional, more intimate seating. A perfect setting for a private reception, the area welcomes 80 guests comfortably.





# COURTYARD

Reception: 150 people

Upon exiting the lobby, you will be greeted by the twinkle of lights that surround the plush foliage adorning the outdoor space. Like the interior bar, the courtyard space inspires social gatherings, with individual tables offering outdoor seating serviced by either of the property's restaurants, Dalia and Mia. Hosting a private soiree under the stars? The courtyard has a 150 person capacity to enjoy with friends, colleagues and the like.





# CANAPÉS

\$5++ PER PIECE  
Order minimum of 24 pieces required per canapé

## SAVORY CANAPÉS

### CRISPY CHICKPEAS

for the bar or table

### HUMMUS

tahini, green schug, lemon, chervil

### TUNA TARTARE

cucumber, avocado, lemon, harissa, sesame, bulgur crisp

### FALAFEL FRITTERS

pickled red cabbage, green tartare sauce, dukkha

### MEDITERRANEAN OCTOPUS

greek yellow peppers, crispy soujuk, caper chermoula

### SHRIMP KATAIFI

honey, lemon mayo, toasted almonds, smoked paprika

### TRUFFLE FLATBREAD

wild mushrooms, caramelized onions, manouri cheese

### FREE RANGE CHICKEN SKEWER

pita, watercress biwaz, yogurt toum

### FRIED HALLOUMI

tahini, za'atar lemon zest

## DESSERT CANAPÉS

### LEMON YOGURT MOUSSE

lemon curd, olive oil cookie, meringue

### CHOCOLATE BAKLAVA

pistachio, hazelnuts, ricotta sweet cheese



# LUNCH Menu 01

ALL DISHES SERVED *Family style* ON PRESET MENUS

\$35++ PER PERSON plus 9% tax and 23% service charge

## FIRST COURSE

CHOOSE 2

### HUMMUS

tahini, green schug, lemon, chervil

### DALIA FATTOUCH

baby gem, pickled pearl onion, yogurt, bulgur crisp, pomegranate vinaigrette

### ZUCCHINI & EGGPLANT CHIPS

truffle tzatziki, attiki honey, lemon

## SIDES

CHOOSE 1 TO ACCOMPANY THIRD COURSE

### BASMATI RICE

charred kale, dill seed, dry lime pistachio, crispy leek

### FETA FRIES

oregano, za'atar, toum, house ketchup

### GIGANTE BEANS

tomato, manouri cheese, oregano, lemon zest

### SPINACH PIE

cream, feta, dill, phyllo

## SECOND COURSE

CHOOSE 2

### DUMPLINGS

ground lamb, yogurt, allepo butter, crisp shallot, pinenuts, mint

### FREE RANGE CHICKEN SKEWER

pita, watercress biwaz, garlic yogurt toum

### BAKED BRANZINO

puff pastry, grape leaf, olive oil, lemon





# LUNCH Menu 02

ALL DISHES SERVED *Family style* ON PRESET MENUS

\$45++ PER PERSON plus 9% tax and 23% service charge

## FIRST COURSE

CHOOSE 2

### HUMMUS

tahini, green schug, lemon, chervil

### DALIA FATTOUCH

baby gem, pickled pearl onion, yogurt, bulgur crisp, pomegranate vinaigrette

### ZUCCHINI & EGGPLANT CHIPS

truffle tzatziki, attiki honey, lemon

### FALAFEL FRITTERS

pickled red cabbage, green tartare sauce, dukkha

## SIDES

CHOOSE 1 TO ACCOMPANY THIRD COURSE

### BASMATI RICE

charred kale, dill seed, dry lime pistachio, crispy leek

### FETA FRIES

oregano, za'atar, toum, house ketchup

### GIGANTE BEANS

tomato, manouri cheese, oregano, lemon zest

### SPINACH PIE

cream, feta, dill, phyllo

## SECOND COURSE

CHOOSE 2

### DUMPLINGS

ground lamb, yogurt, allepo butter, crisp shallot, pinenuts, mint

### FREE RANGE CHICKEN SKEWER

pita, watercress biwaz, garlic yogurt toum

### BEEF TENDERLOIN SKEWER

pita, watercress biwaz, yogurt toum

### MEDITERRANEAN OCTOPUS

white bean, greek yellow peppers, crispy soujuk, caper chermoula

### BAKED BRANZINO

puff pastry, grape leaf, olive oil, lemon

## DESSERT

CHOOSE 1

### CHOCOLATE BAKALAVA

pistachio ice cream, hazelnuts, ricotta sweet cheese

### RICE PUDDING BRULEE

cinnamon pudding, sweet dukkha, rose water chantilly



# DINNER Menu 01

ALL DISHES SERVED *Family style* ON PRESET MENUS

\$65++ PER PERSON plus 9% tax and 23% service charge

## FIRST COURSE

CHOOSE 3

### BABAGANOUSH

smoked eggplant, za'atar, fermented cabbage, confit garlic

### HUMMUS

tahini, green schug, lemon, chervil

### DALIA FATTOUCH

baby gem, pickled pearl onion, yogurt, bulgur crisp, pomegranate

### FALAFEL FRITTERS

pickled red cabbage, green tartare sauce, dukkha

### SPINACH FLATBREAD

fontina, za'atar, greek yellow pepper

## SIDES

CHOOSE 2 TO ACCOMPANY THIRD COURSE

### BASMATI RICE

charred kale, dill seed, dry lime pistachio, crispy leek

### FETA FRIES

oregano, za'atar, toum, house ketchup

### GIGANTE BEANS

tomato, manouri cheese, oregano, lemon zest

### SPIANCH PIE

cream, feta, dill, phyllo

## SECOND COURSE

### FREE RANGE CHICKEN SKEWER

pita, watercress biwaz, garlic yogurt

### BAKED BRANZINO

puff pastry, grape leaf, olive oil, lemon

## DESSERT

### RICE PUDDING BRULEE

cinnamon pudding, sweet dukkha, rose water chantilly

### LEMON YOGURT MOUSSE

lemon curd, olive oil cookie, meringue





# DINNER Menu 02

ALL DISHES SERVED *Family style* ON PRESET MENUS

\$75++ PER PERSON plus 9% tax and 23% service charge

## FIRST COURSE

CHOOSE 3

### BABAGANOUSH

smoked eggplant, za'atar, fermented cabbage, confit garlic

### HUMMUS

tahini, green schug, lemon, chervil

### GREEK SALAD

tomato, cucumber, fresh oregano, radish, barrel aged greek feta

### ZUCCHINI & EGGPLANT CHIPS

truffle tzatziki, attiki honey, lemon

### FALAFEL FRITTERS

pickled red cabbage, green tartare sauce, dukkha

## SIDES

CHOOSE 2 TO ACCOMPANY THIRD COURSE

### BASMATI RICE

black spinach, dill seed, lime, fresh herbs, pistachio, crispy leek

### FETA FRIES

oregano, za'atar, feta, garlic yogurt toum

## SECOND COURSE

CHOOSE 2

### SOUJUK FLATBREAD

mozzarella, tomato, oregano, fermented chili

### ROASTED CAULIFLOWER

green tahini, buttermilk, toasted almonds, cilantro

### DUMPLINGS

ground lamb, yogurt, allepo butter, crisp shallot, pinenuts, mint

### SPINACH FLATBREAD

fontina, za'atar, greek yellow pepper

### GIGANTE BEANS

tomato, manouri cheese, oregano, lemon zest

### SPINACH PHYLLO PIE

creamed spinach, feta, dill

## THIRD COURSE

CHOOSE 2

### FREE RANGE CHICKEN SKEWER

pita, watercress biwaz, yogurt toum

### BAKED BRANZINO

puff pastry, grape leaf, olive oil, lemon

### MOUSSAKA

short rib, roasted eggplant, crispy potato, feta bechamel

## DESSERT

### RICE PUDDING BRULEE

cinnamon pudding, sweet dukkha, rose water chantilly

### CHOCOLATE BAKALAVA

pistachio ice cream, hazelnuts, ricotta sweet cheese



# DINNER Menu 03

ALL DISHES SERVED *Family style* ON PRESET MENUS

\$95++ PER PERSON plus 9% tax and 23% service charge

## FIRST COURSE

CHOOSE 3

### DALIA MEZZE SAMPLER

hummus, muhammara, beet mutabal, tzatziki

### GREEK SALAD

tomato, cucumber, fresh oregano, radish, barrel aged greek feta

### KALE TABBOULEH

kale, parsley, mint, pistachio, barberry, lemon vinaigrette, crispy quinoa

### ZUCCHINI & EGGPLANT CHIPS

truffle tzatziki, attiki honey, lemon

### TUNA TARTARE

cucumber, avocado, lemon, harissa, sesame, bulgur crisp

## SIDES

CHOOSE 2 TO ACCOMPANY THIRD COURSE

### BASMATI RICE

black spinach, dill seed, lime, fresh herbs, pistachio, crispy leek

### FETA FRIES

oregano, za'atar, feta, garlic yogurt toum

## SECOND COURSE

CHOOSE 2

### SHRIMP KATAIFI

honey, aleppo, lemon mayo, toasted almonds, smoked paprika

### ROASTED CAULIFLOWER

green tahini, buttermilk, toasted almonds,

### MEDITERRANEAN OCTOPUS

white bean, greek yellow peppers, crispy soujuk, caper chermoula

### MERGUEZ FLATBREAD

lamb sausage, red pepper paste, feta, mint, yogurt, pepperoncini

### TRUFFLE FLATBREAD

wild mushrooms, caramelized onions, manouri cheese

### GIGANTE BEANS

tomato, manouri cheese, oregano, lemon zest

### SPINACH PIE

cream, feta, dill, phyllo

## THIRD COURSE

CHOOSE 2

### STRIPLOIN

avjar and pistachio chimichurri

### FREE RANGE CHICKEN SKEWER

pita, watercress biwaz, garlic yogurt

### BAKED BRANZINO

puff pastry, grape leaf, olive oil, lemon

### COLORADO LAMB CHOPS

avjar and pistachio chimichurri

## DESSERT

### LEMON YOGURT MOUSSE

lemon curd, olive oil cookie, meringue

### CHOCOLATE BAKALAVA

pistachio ice cream, hazelnuts, ricotta sweet cheese



# DINNER Menu 04

ALL DISHES SERVED *Family style* ON PRESET MENUS

\$125++ PER PERSON plus 9% tax and 23% service charge

## FIRST COURSE

STARTER

### SEAFOOD PLATTER

jumbo shrimp, oysters, lobster, harissa cocktail, mignonette

CHOOSE 2

### DALIA MEZZE SAMPLER

hummus, muhammara, beet matubal, tzatziki

### GREEK SALAD

tomato, cucumber, fresh oregano, cello radish, barrel aged feta

### KALE TABBOULEH

kale, parsley, mint, pistachio, barberry, lemon vinaigrette, crispy quinoa

### ZUCCHINI & EGGPLANT CHIPS

truffle tzatziki, attiki honey, lemon

### TUNA TARTARE

cucumber, avocado, lemon, harissa, sesame, bulgur crisp

## SECOND COURSE

CHOOSE 2

### SHRIMP KATAIFI

honey, aleppo, lemon mayo, toasted almonds, smoked paprika

### ROASTED CALIFLOWER

green tahini, buttermilk, toasted almonds, cilantro

### MEDITERRANEAN OCTOPUS

white bean, greek yellow peppers, crispy soujuk, caper chermoula

### TRUFFLE FLATBREAD

wild mushrooms, caramelized onions, manouri cheese

## SIDES

CHOOSE 2 TO ACCOMPANY THIRD COURSE

### BASMATI RICE

black spinach, dill seed, lime, fresh herbs, pistachio, crispy leek

### FETA FRIES

oregano, za'atar, feta, garlic yogurt toum

### GIGANTE BEANS

tomato, manouri cheese, oregano, lemon zest

### SPINACH PIE

cream, feta, dill, phyllo

## THIRD COURSE

CHOOSE 2

### MOUSSAKA

short rib, roasted eggplant, crispy potato, chervil

### FREE RANGE CHICKEN SKEWER

pita, watercress biwaz, yogurt

### BAKED BRANZINO

puff pastry, grape leaf, olive oil, lemon

### COLORADO LAMB CHOPS

avjar and pistachio chimichurri

### DRY AGED RIBEYE

avjar and pistachio chimichurri

## DESSERT

CHOOSE 2

### CHOCOLATE BAKALAVA

pistachio ice cream, hazelnuts, ricotta sweet cheese

### LEMON YOGURT MOUSSE

lemon curd, greek yogurt mousse, olive oil cookie, meringue

### RICE PUDDING BRULEE

cinnamon pudding, sweet dukkha, rose water chantilly



# BEVERAGE Packages

PACKAGE	INCLUSIVE OF	COST PER HOUR
STANDARD Spirits, Wine & Beer	Well Spirits, House Wines & Beer, Coffee, Tea and Soda	<b>\$45 per person:</b> 1 hour <b>\$60 per person:</b> 2 hours <b>\$75 per person:</b> 3 hours <b>\$90 per person:</b> 4 hours
	House Wine & Beer only, Coffee, Tea and Soda	<b>\$39 per person:</b> 1 hour <b>\$49 per person:</b> 2 hours <b>\$59 per person:</b> 3 hours <b>\$69 per person:</b> 4 hours
PREMIUM Spirits, Wine & Beer	Ketel One, Tanqueray 10, Bacardi, JW Black, Don Julio Blanco, Bulleit Bourbon, Hennessy Vsop, Sommelier selected Wines, Beers, Coffee, Tea and Soda	<b>\$55 per person:</b> 1 hour <b>\$70 per person:</b> 2 hours <b>\$85 per person:</b> 3 hours <b>\$100 per person:</b> 4 hours
	Sommelier selected Wine & Beer only, Coffee, Tea and Soda	<b>\$47 per person:</b> 1 hour <b>\$57 per person:</b> 2 hours <b>\$67 per person:</b> 3 hours <b>\$77 per person:</b> 4 hours





