

Welcome!

Appetizers & Light Fare

Louisiana Crab Cakes & Remoulade	10
Sesame Ahi Tuna & Wasabi Cream (GF)	10
White Bean Hummus & Pita (GF V)	6
Five Cheese & French Bread	15
Guacamole, Salsa & Tortilla Chips (GF V)	10
Warmed Brie & French Bread (GF)	10
Cup of Soup 4 Bowl of Soup 7	

Delightful Desserts By Chef Joy

Visit the Dessert Case
Or Ask Your Server

Entrees Add Soup or Salad for 3

Chicken Picatta (GF)	15
Tangy Lemon Caper Sauce on a Tender Chicken Breast, Rice and Vegetables	
Lasagna of the Day	10
Our Ingredients Change Daily with Different Combination of Vegetables, Cheeses & Meats	
Pesto Pasta	12
A Rich Pine Nut Basil and Pesto Cream Sauce on Penne Garnished with Tomato	
Wild Pacific Salmon	15
Topped with Tomato, Basil Beurre Blanc, Rice and Vegetables (GF)	
Southwest Penne & Blackened Chicken	13
A Mildly Tangy Five Cheese Sauce Served with Blackened Chicken and Avocado	
Spaghetti & Meatballs	10
Authentic Marinara With Two Meatballs & Parmesan	
Chicken & Spinach Enchiladas	12
Topped with Mozzarella, Avocado & Sour Cream Served with Black Beans and Rice (GF)	
Asparagus and Swiss Crêpes	12
Three Dill Crêpes filled with Asparagus, Shallots & Swiss with a Lemon Crème Sauce and Rice	

Please tell your Server if you want French Bread or if you want Vegan or Gluten Free versions of our food

Bistro Plates

The 201 Sampler	12
Hummus, Pita, Spinach Cream Cheese Quiche, Brie and Marinated Artichoke Hearts	
Spinach and Cream Cheese Quiche	11
Rich Cream Cheese, Spinach & Egg Pie With a Choice of a Dinner Salad or a Cup of Soup	
White Bean Hummus Bistro Plate	10
Our Delicious Hummus, Greek Tomato Salad & Pita	
Waldorf Chicken Salad Bistro Plate	10
Chicken, Walnuts, Yoghurt, Sour Cream, Raisins Mayo and Celery. Served with a White Cheddar	

Handcrafted Food for All Occasions
Lunch · Dinner · Cocktails · Weekend Brunch
Ask About Our Catering Options

Since
1973

Delectables

533 N. 4th Avenue
520-884-9289
Visit Delectables.com

Delightful Salads

Italian, Citrus, Bleu, Dill Ranch or 1000 Island

Tucson's Best Chef (GF V) 10
Turkey, Feta, Artichoke Heart, Egg, Carrot, Avocado, Tomato, Cucumber, Greek Olive, Cabbage, Romaine & Pepperoncinis

Blackened Salmon (GF) 13
Wild Alaskan Salmon, Red Onion, Cucumber, Tomato, Pepperoncinis, Greek Olives & Dill Ranch

Vegetarian Caesar (GF V) 9
Add Blackened or Grilled Chicken 14
Add Blackened Wild Salmon 15
Add Seared Ahi 15
Small Caesar 5

Spinach Salad (GF) 13
Grilled Chicken, Bacon, Feta, Apple, a little Romaine, Red Onion, Hardboiled Egg

Green Garden Salad (GF) 4

Small Greek Tomato Salad (GF) 5

Burgers (GF)

1/2 Pound Served With Lettuce & Tomato
Choice of Potato Salad, Potato Chips or Fresh Fruit

Cheese Burger 10
Havarti, Cheddar or Swiss

Patty Melt Burger 10
Swiss, Mushrooms & Onions on Rye

Bosses Burger 10
Bacon, Cheddar, & Chipotle Mayo

Greek Burger 11
Feta, Olives, Pepperoncinis

Sandwiches

Choice of Potato Salad, Potato Chips or Fresh Fruit

French Dip 10
Our Own Roast Beef on French
With Caramelized Onion, Swiss Cheese and Au Jus

Grilled Cheese Sandwich 8
Creamy Brie, Sliced Apples and Carmelized Onion on French

Corned Beef Reuben on Rye 9

Turkey Reuben on Rye 9

Hummus, Feta, Cucumber, Onion on Pita (V) 8

Waldorf Chicken Salad on Wheat 8



Wacky Wednesday
Enjoy 1/2 Price Bottles of Wine

Weekend Brunch
Saturday & Sunday • 9AM – 2PM

Live Music
Friday & Saturday • 7 – 10PM

Art To Go Gallery
Local Artists On Delectables Walls

“Take The Pup To Lunch”
Our Patio is Dog Friendly

Catering For All Occasions

**Lunch • Dinner • Cocktails
and
Everything In Between!**

20% Gratuity Added to Parties of Five or More

Delectables