

*Award-winning Iranian-American TV chef Ariana Bundy is on a mission to bring Persian cuisine to a wider audience. Her first restaurant, Ariana's Persian Kitchen, presents an authentic yet modernised Persian culinary experience.*

*Chef Ariana brings to life the untold stories of Iran through plentiful and beautifully presented dishes. A subtle interplay of textures, spices, aromas and flavours is presented with charming and generous hospitality.*



MICHELIN GUIDE RECOMMENDED 2025

## CHEF ARIANA'S FAVOURITES SET MENU

370 AED PER PERSON

### STARTERS

SABZI KHORDAN ( V)   
Medley of Persian Herbs

WATERMELON CHERRIES & "LIGHVAN" FETA SALAD (D, N, G, V)  
Iranian Watermelon, Lighvan Feta Cheese, Pomegranate, Pistachios,  
Rocket, and Lavash Chips

MAST O KHIAR (D, N, V)  
Creamy Yoghurt, Cucumber, Raisins, Activated Walnuts, Mint,  
Tarragon, Spring Onions, and Rose Petals

THE ORIGINAL SAMBUSEH (D, E, N, G)  
Aromatic Ground Lamb, Candied Orange Peel, Raisins, Herbs, Filo Pastry, Pistachios,  
and a Citrus Rose Water Dip

KASHK E BADEMJOON (D, N, V)  
Creamy Eggplant with Cured Whey, Fried Mint, Garlic Chips, Walnuts, and Crispy Onions

TARANCINI (D, E)  
Hybrid of Tahchin and Arancini, Saffron Yoghurt Rice Balls Stuffed with Shredded Chicken,  
and a tangy Barberry Sauce

### MAINS & SIDES

FESENJOON (N)  
Duck Confit, Rich Pomegranate and Walnut Stew, finished with 24K Gold Leaf

JOOJEH KABBAB (D, G)  
Cornfed Chicken Kabab, Saffron, Butter, and Lemon

KABBAB KOOBIDEH (D, G)  
The Iranian national dish of Chargrilled Ground Lamb with Saffron Butter  
(Vegetarian alternative available upon request)


TORSHIS (V)  
Pickled Garlic, Pickled Eggplant with Nigella Seeds, and Date Pickles

24K GOLD JEWELLED RICE (N, V)  
Barberries, Pistachios, Almonds, Orange Peel, Cinnamon, Saffron, and Rose Water

### DESSERTS

BAGHLAVA QAZVINI (D, G, N, V)  
Sticky Nut-Filled Parcels with Fragrant Spices and Syrup

WILD ORCHID ICE CREAM (E, G, N, V, D)  
"Bastani Sonati", Saffron, Frozen Clotted Cream, Wafer,  
Rose Water, and Pistachios

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Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian  -Responsibly sourced

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

## IRANIAN CAVIAR SELECTION (D, G, S)

Served with Butter, Lemon, and Saffron Crackers

ROYAL BELUGA CAVIAR 30g	1950
IMPERIAL CAVIAR 30g	950
OSSETRA CAVIAR 30g	850
ROYAL BAERII CAVIAR 30g	650
VEGAN CAVIAR 30g	195

## COLD MAZZEH

### “LIGHVAN” FETA BOARD (D, N, G, V) 80

Whipped Lighvan Cheese, Fresh Herb Medley, Sprouted Walnuts, Rose Powder, and Nigella Seeds

### MAST O KHIAR (D, N, V) 65

Creamy Yoghurt, Cucumber, Raisins, Activated Walnuts, Mint, Tarragon, Spring Onion, and Rose Petals

### QUEEN POURANI DIP (D, N, V) 55

Roasted Beets, Yoghurt, Pistachios, and Chives

### SABZIYAT CRUDITÉS (D, V) 60

Crisp Seasonal Vegetables served with Mast o Musir

## HOT MAZZEH

### BANDARI CALAMARI (G, S) 85

Tamarind, Chilli, and Fenugreek Dip

### THE ORIGINAL SAMBUSEH (D, E, N, G) 75

Aromatic Ground Lamb, Candied Orange Peel, Raisins, Herbs, Filo Pastry, Pistachios, and a Citrus Rose Water Dip

### KASHK E BADEMJOON (D, N, V) 70

Creamy Eggplant with Cured Whey, Fried Mint, Garlic Chips, Walnuts, and Crispy Onions

### TARANCINI (D, E) 85


Hybrid of Tahchin and Arancini, Saffron Yoghurt Rice Balls Stuffed with Shredded Chicken, and a tangy Barberry Sauce

### DOLMEH BARGEH MO (D) 85

Slow-Cooked Vine Leaves stuffed with Ground Lamb, Rice, Split Peas, Marjoram, Sweet and Sour Saffron Sauce, and Pomegranate Seeds

### MIRZA GHASSEMI (E, V, D) 60

Smokey Eggplant Dip with Garlic, Tangy Tomatoes, Eggs, Saffron, Roasted Garlic, and Butter

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## SALADS

### CYRUS (D, F, E, G) 120

Crisp Iceberg Wedge with Smoked Sturgeon, Mahyawa, Citrus, Green Apple, and Parmesan

Optional: Caviar Sauce - 130 AED

### OLIVIEH (D, E, MU) 55

Creamy Russian-Inspired Potatoes with Chicken, Eggs, Mayonnaise, Mustard, Tarragon, and Persian Pickled Cucumber

### SHIRAZI (V) 65

Trio of Tomatoes with Persian Cucumbers, Shallots, Mint, and Verjus Dressing

### WATERMELON CHERRIES & "LIGHVAN" CHEESE (D, N, G, V) 100

Iranian Watermelon, Cherries, Iranian Feta Cheese, Pomegranate, Candied Pistachios, Rocket, and Lavash Chips

## SOUPS

### MOM'S BORSCHT (D) 90

Comforting Beetroot and Root Vegetable Soup with Bone Broth, Saffron, Lemon, Crème Fraîche, and Dill

### PISTACHIO (N, V) 70

Pistachios, Potatoes, Leek, Cumin, and Pistachio Oil

## MAINS

### FILLET TORSH (D, N) 325

Beef Tenderloin, Walnuts, Pomegranate Molasses, Hogweed, and Saffron Potato Purée

### ROSEWATER SEA BREAM (D, F, G) 195

Deep-Fried Sea Bream with Rose Water, Preserved Lemon and Saffron Sauce, Rose Petals, and Grilled Vegetables

### GHORMEH SABZI 150

Tender Lamb Shank Cubes, four Herbs Stew, Smokey Dried Shirazi Lime, Red Kidney Beans, and Dry Lime

### GHEYMEH BADEMJOON (D) 130

Braised Lamb Shank Cubes, Eggplant, Split Peas, Dried Shirazi Lime, Matchstick Fries, and Tangy Tomato Saffron Sauce

### GHALIYEH MEYGOO (D, S) 210


Khaliji Prawns in a Spicy Chilli, Fenugreek and Tamarind Stew

### FESENJOON (N) 165

Duck Confit, Rich Pomegranate and Walnut Stew, finished with 24K Gold Leaf

### ADAS POLO BA MAHICHEH (D) 220

Tender Lamb Shank layered with Persian Rice, Puy Lentils, Cinnamon, Bam Dates, Crispy Onions, and Saffron

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## GRILLS & KABABS

### LOBSTER KABBAB (D, G, S) 390

Charred Local Lobster marinated in Saffron Yoghurt and Warm Spices,  
Optional: Caviar Sauce - 130 AED

### MAYGOO KABBAB (S, G, D) 270

Tiger Prawns with Ginger, Garlic, Tomato, Yoghurt, Saffron, and Coriander Powder

### LAMB CHOPS (SHISHLIK) (D, G) 295

Tender Chargrilled Lamb Chops, and Charred Onions

### KABBAB BARG (D, G) 295

Thinly Sliced Beef Fillet marinated with Onion Juice, Saffron and Butter

### JOOJEH KABBAB (D, G) 170

Cornfed Chicken Kabab with Saffron, Butter, and Lemon

### KABBAB KOOBIDEH (D, G) 170

Iranian National Dish of Chargrilled Ground Lamb, Saffron and Butter

### WAGYU KABBAB (D, G) 390

Wagyu Beef with Onion, Garlic, Saffron, and Olive Oil

### KABBAB "IMPOSSIBLE" KOOBIDEH (G, V, SO) 160

Plant-Based Ground Kabab Koobideh with Saffron

### JOOJEH MASTI (D, G) 170

Cornfed Chicken Breast with Yoghurt, Onion, Mint, Lemon Juice, and Olive Oil

### WOODFIRE GRILLED VEGETABLES (V) 95

Seasonal Vegetables with Saffron, and Fresh Herb Sauce

## RICE

### ADAS POLO (D) 85

Fragrant Persian Rice layered with Puy Lentils,  
Cinnamon, Crispy Onion, Bam Dates, and Saffron

### TAHDIG 55

Crispy Saffron Rice Cake

### 24K GOLD JEWELLED RICE (D, N, V) 70

Iranian Rice with Barberries Pistachios, Almonds,  
Orange Peel, Cinnamon, and Saffron

### SAFFRON RICE (D, V) 55

Iranian Hashemi Rice with Saffron

## SIDES

### CAVIAR SAUCE (D, S) 130

Osetra Caviar, Organic Mayonnaise,  
dried Persian-Style Shallots, and Lemon Zest

### SABZI KHORDAN (V) 55


Medley of Persian Herbs

### TORSHIS (V) 70

Pickled Garlic, Pickled Eggplant with  
Nigella Seeds, Date and Orange Pickles

### YOGHURT (D, V) 40

Organic Yoghurt

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*Savor every moment of your Iranian Journey*



ATLANTIS  
ATLAS PROJECT

*Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat.*

*Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.*