

TASTE OF PERSIA SET MENU

PRICE 190 AED PER PERSON

A CHOICE OF ONE STARTER

SALAD OLIVIEH (D, E)

Creamy Russian Inspired Potatoes, Chicken, Eggs, Mayo, Mustard, Tarragon, Persian Pickles

SALAD SHIRAZI (V)

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

MAST O KHIAR (D, N, V)

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

QUEEN POURANI DIP (N, V)

Roasted Beets, Yoghurt, Pistachios, Chives

THE ORIGINAL SAMBUSEH (E, N, G)

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

KASHK E BADEMJOON (D, N, V)

Creamy Eggplant, Cured Whey, Fried Mint, Fried Garlic, Walnuts, Crispy Onions

MIRZA GHASSEMI (E, V, D)

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



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.

Dishes indicated with (A) – Alcohol, (C) – Celery, (D) – Dairy, (E) – Egg, (F) – Fish, (G) – Gluten, (L) – Lupin, (MU) – Mustard, (N) – Nuts, (R) – Raw, (S) – Shellfish, (SE) – Sesame, (SO) – Soybean, (SU) – Sulphites, (V) – Vegetarian

Consumption of raw or undercooked products such as eggs may increase your risk of food borne illness
Please notify your server if you have any known food allergies or intolerances. Our beverages are prepared in an environment where other allergen ingredients are handled

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

A CHOICE OF ONE MAIN COURSE

GHEYMEH BADEMJOOON (D)

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

GHORMEH SABZI (D)

Tender Lamb Cubes, 4 Herbs Stew, Smokey Dried Shirazi Lime, Red Kidney Beans, Dry Lime

JOOJEH KABAB (D, G)

Cornfed Chicken Kabab, Saffron, Butter, Lemon

KABAB KOOBIDEH (D, G)

Iranian National Dish of Chargrilled Ground Lamb, Saffron, Butter

PLAIN OR SAFFRON RICE

VEGETERIAN OPTIONS

KABAB “IMPOSSIBLE” KOOBIDEH (G, V)

Plant-Based Ground Kabab Koobideh, Saffron

WOODFIRE GRILLED VEGETABLES (G, V)

Seasonal Veggies, Saffron, Fresh Herb Sauce

A CHOICE OF ONE DESSERT

BAGHLAVA GHAZVINI (D, G, N, V)

Sticky Nut Filled Parcels, Spices, Sweet Fragrant Syrup

NOON KHAMEI (G, V, D)

Pâte à Choux, Rose Crème Diplomat, Iranian Candy Floss

FALOODEH (V)

‘Iced’ Vermicelli, Lime, Rose Water, Sour Cherry Sorbet

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