

Traditional Soups

AED

Ash-e-Reshte (v)

54

Persian style soup with "Reshte" noodles, mixed herbs, red kidney beans and "Nokhod" chickpeas

Soup Pesteh (n) (v)

54

Kermani style creamed pistachio soup garnished with pomegranate seeds

Soup-e-Jow

54

Persian style barley soup with beef stock, carrots served with cream & freshly chopped parsley

Starters

Khaviar - Caviar

Market Price

Beluga 30g

Beluga 50g

Salad Fasl (v)

54

Delightful mix of garden lettuce, cucumber, tomato and carrots served with thousand island dressing

Salad Morgh

57

Chicken, lettuce, white cabbage, mixed capsicum and black olives served with thousand island dressing

Salad Shirazi (v)

54

Finely diced cucumber, plum tomato, red onion, all tossed in fresh lime juice and olive oil

Salad Anar-o-Khiyar (n) (v)

54

Crunchy cucumber and pomegranate seeds drizzled with "Ab-ghureh"(sour grape juice)

Zeyton Parvardeh (n) (v)

54

Green olives mixed with crushed walnuts, aromatic herbs and pomegranate sauce

(n) Contains Nuts • (v) Vegetarian

Premium Kebabs

AED

Kabab Loghmeh - 350 Grams

190

Premium minced lamb skewer infused with onion and golden saffron

Kabab Barreh - 350 grams

320

Premium cut of young lamb tenderloin, marinated overnight with yoghurt and spring onion

Kabab Makhsose Anar - 450 grams

350

Grass fed lamb chops, marinated with onion and black pepper

Shah Maygoo - 350 grams

330

Head on Jumbo Persian shrimps, lightly seasoned and finished with saffron butter

Shani Kabab - 350 grams

350

Free cuts of young beef tenderloin with light Persian bouquet herbs

Joojeh Anari - 450 grams

180

Corn fed baby chicken marinated with pomegranate sauce and sour grape juice

Above kebabs are served with a choice of

Steamed seasonal vegetables

Freshly grilled vegetable

Sautéed button mushroom

Mashed potato

Sautéed spinach

Fresh side salad

Chips

Joojeh Kabab

Juicy baby chicken marinated in saffron, onion and fresh lime juice

150

Mahi Kabab

Gulf hammour fillet in our chef's secret saffron marinade

155

Maygoo Kabab

Tiger prawns marinated in saffron and fresh lime juice

165

Mahai Gezel Ala

Breaded pan seared Iranian Trout fish, marinated with lime juice and crushed pepper, served with fries

160

Anar Mixed Platter Collection

Consisting of a selection of lamb, chicken and seafood kebabs. Our set menu presented with three varieties of Persian rice.

Platter for two (n)

Kubide, Joojeh, Maygoo and Mahi kebabs

535

Platter for three (n)

Kubide, barg, shishlik, Joojeh, maygoo and mahi kebabs

735

*House Special

(n) Contains Nuts • (v) Vegetarian

Maast-o-Khiyar (v)

54

Chopped cucumber, walnuts and raisins
mixed with creamy yoghurt

Borany Bademjan (v)

54

Baked eggplant mixed with yoghurt and freshly chopped garlic

Maast-o-Mousir (v)

54

A delicious infusion of creamy yogurt and finely chopped
mountain shallots

***Kofte Anar (n)**

59

Our chef's special, minced lamb with yellow lentils
and rice meatballs, braised in pomegranate paste

Esfenaj Sorkh Karde (v)

54

Sautéed spinach with fried onion, garnished
with sun-dried yoghurt and saffron

Haleem Bademjan

54

Pureed eggplant with braised tender lamb and green lentils,
garnished with sun dried yoghurt and mint sauce

Kashk-o-Bademjan

54

Fried eggplant with sun dried yoghurt and mint sauce

Mirza Ghasemi

54

Baked eggplant cooked with eggs, plum tomato and garlic

Maygoo Sorkh Kardeh

59

Deep fried breaded shrimps served with dill sauce

Kabab And Grill Collection

AED

Chelow Kabab Kubide

130

Minced lamb, onion, Persian saffron, black crushed pepper,
served with steamed saffron rice

Chelow Kabab Barg

145

Flattened lamb fillet marinated with saffron

*Chelow Kabab Soltani

185

Duo of lamb fillet and minced lamb kebabs
served with steamed Persian saffron rice "Chelow"

Kabab Shishlik

175

Persian style lamb chops marinated in saffron, onion and
crushed black pepper

Shahname Kabab

175

Beef fillet marinated with saffron, shallot juice
and crushed black pepper – a speciality of ancient
Persian royal kitchens

Tikke Masti

150

Tender cubes of beef fillet, marinated with creamy
Persian yoghurt, a & house spices

Kabab Ghafghazi

150

Beef loin cubes, green capsicum and fresh onion,
marinated with saffron and crushed black pepper

Kabab Bakhtiary

150

Grilled mixed chicken and lamb fillet marinated in saffron,
fresh lime and shallot juice

Joojeh Ba Ostokhan

155

Bone in, baby chicken marinated with saffron,
onion and fresh lime juice

*House Special

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Khoresht - Slow Cooked Stews

AED

Fesenjan Ba Morgh (n)

125

Chicken cooked in a sweet and sour stew of ground walnuts and pomegranate syrup

Khoresht Anar

125

Lamb stew with assorted fresh herbs and pomegranate juice

***Ghormeh Sabzi**

125

Tender lamb cubes in a rich mixed herb stew with dried lime

Khoresht Bamiye

115

Lamb cubes in tomato gravy with baby okra

Ghaliye Mahi

115

Gulf hammour fish fillets cooked in a herb and tamarind stew

Gheymeh Bademjan

115

Tender lamb cubes cooked in a tomato sauce with eggplant and yellow lentils

The mains...

Polow - Rice Dishes

Polows are fluffy rice dishes mixed with poultry or meats and combined with fruits or vegetables to create a wonderfully balanced dish

AED

***Baghali Polow Ba Mahicheh**

165

Braised lamb shank served with fava beans and dill flavoured rice

Tahchin Ba Morgh (n)

145

Layers of oven baked Persian saffron rice mixed with nuts & cinnamon powder, served with chicken on the side

Maygoo Polow

160

Prawns delicately cooked in basmati rice, flavoured with bell peppers, onion and tomato

Zereshk Polow (n)

145

Slow cooked chicken served with wild "Zereshk" barberries and saffron flavoured basmati rice