

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

AED 390 PER PERSON
FOR TWO GUESTS AND ABOVE

STARTERS

SABZI KHORDAN (V) 
Medley of Persian Herbs

WATERMELON CHERRIES & “LIGHVAN” CHEESE (D, G, N, V)
Iranian Watermelon, Cherries, Iranian Feta Cheese, Pomegranate,
Candied 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 (C, D, G, N)
Aromatic Ground Lamb, Candied Orange Peel, Raisins, Herbs, Filo Pastry, Pistachios,
and a Citrus Rosewater Dip

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

TARANCINI (C, 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 KABAB (D, G)
Corn-fed Chicken Kabab with Saffron, Butter, and Lemon

KABAB KOOBIDEH (D, G)
Iranian National Dish of Chargrilled Ground Lamb, Saffron, and Butter
(Vegetarian Alternative Available Upon Request)

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

24K GOLD JEWELLED RICE (D, N, V)
Iranian Rice with Barberries, Pistachios, Almonds, Orange Peel, Cinnamon, and Saffron

DESSERTS

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

WILD ORCHID ICE CREAM (D, E, G, N, V)
“Bastani Sonati”, Saffron, Frozen Clotted Cream, Wafer,
Rosewater, and Pistachios

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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, F, G, R)

Served with Butter, Lemon, and Saffron Crackers

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

COLD MAZZEH

“LIGHVAN” FETA BOARD (D, N, 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 Onions, and Rose Petals

QUEEN POURANI DIP (D, N, V) 55

Roasted Beets, Yoghurt, Pistachios, and Chives

SABZIJIAT CRUDITÉS (D, V) 60

Crisp Seasonal Vegetables Served with Mast o Musir

HOT MAZZEH

BANDARI CALAMARI (C, D, G, S) 85

Tamarind, Chilli, and Fenugreek Dip

THE ORIGINAL SAMBUSEH (C, D, G, N) 75

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

KASHK E BADEMJOON (D, N, V) 70

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

TARANCINI (C, D, E) 85

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

MIRZA GHASSEMI (D, E, V) 60

Smoky Eggplant Dip with Garlic, Tangy Tomatoes, Eggs, Saffron and Butter

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SALADS

- CYRUS (D, E, F, 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, G, N, V) 100

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

SOUPS

- MOM’S BORSCHT (C, 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 (C, D, F, G) 195 

Deep-Fried Sea Bream with Rosewater, Preserved Lemon and Saffron Sauce, Rose Petals, and Grilled Vegetables
- GHORMEH SABZI (C) 150

Tender Lamb Shank Cubes, Four Herbs Stew, Smoky Dried Shirazi Lime and Red Kidney Beans
- GHEYMEH BADEMJOON (C, 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 (C, 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 KABAB (D, G, S) 390

Charred Local Lobster Marinated in Saffron Yoghurt and Warm Spices

Optional: Caviar Sauce - 130 AED
- MAYGOO KABAB (D, G, S) 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
- KABAB BARG (D, G) 295

Thinly Sliced Beef Fillet Marinated in Onion Juice, Saffron, and Butter
- JOOJEH KABAB (D, G) 170

Corn-fed Chicken Kabab with Saffron, Butter, and Lemon
- KABAB KOOBIDEH (D, G) 170

Iranian National Dish of Chargrilled Ground Lamb, Saffron, and Butter
- WAGYU KABAB (D, G) 390

Wagyu Beef with Onion, Garlic, Saffron, and Olive Oil
- KABAB “IMPOSSIBLE” KOOBIDEH (G, SO, V) 160

Plant-Based Ground Kabab Koobideh with Saffron
- JOOJEH MASTI (D, G) 170

Corn-fed Chicken Breast with Yoghurt, Onion, Mint, Lemon Juice, and Olive Oil
- GRILLED VEGETABLES (C, V) 95

Seasonal Vegetables with Saffron and Fresh Herb Sauce

RICE	SIDES
ADAS POLO (D) 85 Fragrant Persian Rice Layered with Puy Lentils, Cinnamon, Crispy Onion, Bam Dates, and Saffron	CAVIAR SAUCE (D, S) 130 Osetra Caviar, Organic Mayonnaise, Dried Persian-Style Shallots, and Lemon Zest
TAHDIG (V) 55 Crispy Saffron Rice Cake	SABZI KHORDAN (V) 55  Medley of Persian Herbs
24K GOLD JEWELLED RICE (D, N, V) 70 Iranian Rice with Barberries, Pistachios, Almonds, Orange Peel, Cinnamon, and Saffron	TORSHIS (V) 45 Pickled Garlic, Pickled Eggplant with Nigella Seeds, Date and Orange Pickles
SAFFRON RICE (D, V) 55 Iranian Hashemi Rice with Saffron	YOGHURT (D, V) 40 Organic Yoghurt

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Savour 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.*