

TASTE OF PERSIA SET MENU

PRICE 190 AED PER PERSON

A CHOICE OF ONE STARTER

SALAD OLIVIEH (D, E, MU)

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

SALAD SHIRAZI (V)

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

MAST O KHIAR (D, N, V)

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

QUEEN POURANI DIP (D, N, V)

Roasted Beets, Yoghurt, Pistachios, and Chives

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 BADEMJON (D, N, V)

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

MIRZA GHASSEMI (D, E, V)

Smoky Eggplant Dip with Garlic, Tangy Tomatoes, Eggs, Saffron and 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 (C, D)

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

GHORMEH SABZI (C) 🥗

Tender Lamb Shank Cubes, Four Herbs Stew, Smoky Dried Shirazi Lime, Red Kidney Beans

JOOJEH KABAB (D, G)

Cornfed Chicken Kabab with Saffron, Butter, and Lemon

KABAB KOOBIDEH (D, G)

Iranian National Dish of Chargrilled Ground Lamb, Saffron, and Butter

PLAIN OR SAFFRON RICE (D)

VEGETERIAN OPTIONS

KABAB “IMPOSSIBLE” KOOBIDEH (G, SO, V)

Plant-Based Ground Kabab Koobideh with Saffron

GRILLED VEGETABLES (C, G, V)

Seasonal Vegetables with Saffron, and Fresh Herb Sauce

A CHOICE OF ONE DESSERT

BAGHLAVA GHAZVINI (D, E, G, N, V)

Sticky Nut Filled Parcels, Spices, Sweet Fragrant Syrup

NOON KHAMEI (D, E, G, V)

Pâte à Choux, Rose Crème Diplomat, Iranian Candy Floss

FALOODEH (V)

Vermicelli Granita, Lime, Rosewater, Sour Cherry Sorbet

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