ARIANA'S PERSIAN KITCHEN

ATLANTIS
DUBAI

Culinary Mastery

WHERE THE WORLD'S MOST DECORATED CHEFS BRING THEIR INDIVIDUAL MASTERY

Kerzner business use

Ariana's Persian Kitchen

Authentic Persian

2023-2026 | MICHELIN guide Dubai selected
2025 | Recommended rating in the Forbes travel guide
2024 | World's most beautiful restaurant in the prix Versailles
2023 | Restaurant opening of the year by Michelin guide Dubai

Award-winning TV chef and cookbook author, Ariana Bundy's debut restaurant promises a fresh take on Iranian cuisine, serving time - honored classics spun with a refreshingly modern twist. Inspired by family recipes handed down for generations, her vision brings to life the untold stories of Persian culture through plentiful and beautifully presented dishes.

- Indoor and outdoor seating available
- Children of all ages are welcome
- Dress code smart casual
- Restaurant timings:
  Monday to Sunday:
  Lunch: 12:00 PM – 3:00 PM
  Dinner: 6:00 PM – 11:00 PM

Kerzner business use

Kerzner business use

Set Menus

At Ariana's Persian Kitchen, we offer three different set menus: **Bandari, Persian Classics** & **Ghajar**.
These menus have been designed to demonstrate the beauty of southern Iran through their traditional regional dishes; and the old era of Ghajar as well as the classic dishes of Iran.

Kerzner business use

BANDARI MENU

AED 399 per person

Experience the essence of southern Iran with our Bandari set menu, named after the coastal “Bandar” ports that inspire it’s bold, vibrant flavors.

STARTERS

SABZI KHORDAN (V)
Medley of Persian Herbs

BANDARI CALAMARI (C, D, G, S)
Tamarind, Chilli, and Fenugreek Dip

BASTAK OLIVES (D, F, G, N)
Mahyawa “Fermented Anchovy” Sauce, Olives, Creamy Cheese, Walnuts, Garlic

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

SALAD SHIRAZI (V)
Trio of Tomatoes with Persian Cucumbers, Shallots, Mint, and Verjus Dressing

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

MAINS & SIDES

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

ROSEWATER SEA BREAM (C, D, G, F)
Deep-Fried Sea Bream with Rosewater, Preserved Lemon and Saffron Sauce, Rose Petals, and Grilled Vegetables

GHALIYEH MEYGOO (D, S)
Khaliji Prawns in a Spicy Chilli, Fenugreek and Tamarind Stew

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

NOON KHAMEI (D, E, G, V)
Pâte à Choux, Rose Crème Diplomat, Iranian Candy Floss

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, – Sustainably Sourced

Gluten Free items are available upon request. Consumption of raw or undercooked meats, seafood or poultry 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 food is prepared in an environment where other allergen ingredients are handled. All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.

PERSIAN CLASSIC MENU

AED 499 per person

Discover Iran's heritage with our Persian Classic set menu. Featuring traditional dishes made from authentic recipes.

STARTERS

"LIGHVAN" FETA BOARD (D, N, V)
Whipped Lighvan Cheese, Fresh Herb Medley, Sprouted Walnuts, Rose Powder, and Nigella Seeds

QUEEN POURANI DIP (D, N, V)
Roasted Beets, Yoghurt, Pistachios, and Chives

OLIVIEH SALAD (D, E, MU)
Creamy Russian-Inspired Potatoes with Chicken, Eggs, Mayonnaise, Mustard, Tarragon, and Persian Pickled Cucumber

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

MAINS & SIDES

GHORMEH SABZI (C)
Tender Lamb Shank Cubes, Four Herbs Stew, Smoky Dried Shirazi Lime and Red Kidney Beans

GHEYMEH BADEMJOON (D, C)
Braised Lamb Shank Cubes, Eggplant, Split Peas, Dried Shirazi Lime, Matchstick Fries, and Tangy Tomato Saffron Sauce

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

ROSEWATER SEA BREAM (C, D, F, G)
Deep-Fried Sea Bream with Rosewater, Preserved Lemon and Saffron Sauce, Rose Petals, and Grilled Vegetables

JOOJEH MASTI (D, G)
Corn-fed Chicken Breast with Yogurt, Onion, Mint, Lemon Juice and Olive Oil

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, Spices, Sweet Fragrant Syrup

FALOODEH (V)
Vermicelli Granita, Lime, Rosewater, Sour Cherry Sorbet

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, – Sustainably Sourced

Gluten Free items are available upon request. Consumption of raw or undercooked meats, seafood or poultry 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 food is prepared in an environment where other allergen ingredients are handled. All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.

GHAJAR MENU

AED 599 per person

Step back in time with our Ghajar set menu, inspired by the Royal flavors and refined cuisine of Iran's Qajar era.

STARTERS

SABZI KHORDAN (V)
Medley of Persian Herbs

QUEEN POURANI DIP (D, N, V)
Roasted Beets, Yoghurt, Pistachios, and Chives

SALAD SHIRAZI (V)
Trio of Tomatoes with Persian Cucumbers, Shallots, Mint, and Verjus Dressing

MIRZA GHASSEMI (D, V, E)
Smoky Eggplant Dip with Garlic, Tangy Tomatoes, Eggs, Saffron and Butter

MAINS & SIDES

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

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

KABAB BARG (D, G)
Thinly Sliced Beef Fillet Marinated with Onion Juice, Saffron, and Butter

LAMB CHOPS (SHISHLIK) (D, G)
Tender Chargrilled Lamb Chops, and Charred Onions

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

SAFFRON RICE (D, V)
Iranian Hashemi Rice with Saffron

ADAS POLO (D)
Fragrant Persian Rice Layered with Puy Lentils, Cinnamon, Crispy Onion, Bam Dates, and Saffron

ZERESHK POLO (D, V)
Fragrant Saffron Rice, Caramelized Barberries

DESSERTS

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

FALOODEH (V)
Vermicelli Granita, Lime, Rosewater, Sour Cherry Sorbet

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, – Sustainably Sourced

Gluten Free items are available upon request. Consumption of raw or undercooked meats, seafood or poultry 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 food is prepared in an environment where other allergen ingredients are handled. All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.

Beverage Packages

Kerzner business use

PACKAGE A

NON-ALCOHOLIC PACKAGE WITH MOCKTAILS

2 HOURS | AED 170
PER ADDITIONAL HOUR | AED 70

CONTENT
Soft Drinks, Juices, Water, Signature Mocktails

PACKAGE B

ALCOHOLIC PACKAGE WITH HOUSE WINE BEER, COCKTAILS AND MOCKTAILS

2 HOURS | AED 360
PER ADDITIONAL HOUR | AED 150

CONTENT
Soft Drinks, Juices, Water, Signature Mocktails, Beer, Wine

UPGRADE | AED 20 PER HOUR
House Sparkling Whispering Angel Rosé Wine

PACKAGE C

ALCOHOLIC PACKAGE WITH HOUSE WINE BEER, HOUSE SPIRITS AND COCKTAILS AND MOCKTAILS

2 HOURS | AED 400
PER ADDITIONAL HOUR | AED 180

CONTENT
Soft Drinks, Juices, Water, Beer, Wine, House Spirits, Cocktails & Mocktails

UPGRADE | AED 20 PER HOUR
House Sparkling Whispering Angel Rosé Wine

PACKAGE D

ALCOHOLIC PACKAGE WITH WINE BEER CHAMPAGNE, PREMIUM SPIRITS AND COCKTAILS AND MOCKTAILS

2 HOURS | AED 650
PER ADDITIONAL HOUR | AED 250

CONTENT
Soft Drinks, Juices, Water, Beer, Wine, Champagne, Premium Spirits, Cocktails & Mocktails

- The above packages is applicable for minimum of 20 persons per booking and entire group must take one selected
- All guests who will avail package B, C and D must be 21 yrs and above, restaurant manager have the rights to ask for identify cation card may refuse to serve any alcohol beverages if not provided
- Booking should be made in advance (minimum of 48 hours)
- Restaurant will provide option of white and red wine for package B, C and D
- All spirits are served with mixers
- The above packages is not applicable for any discount or any other promotions
- All prices are in AED and inclusive of %7 Municipality Fee, %10 Service Charge and %5 VAT were applicable

Seating

Indoor Seated	104
Indoor Standing	200
Outdoor Seated	84
Outdoor Standing	120
Private Dining Room Up To	12

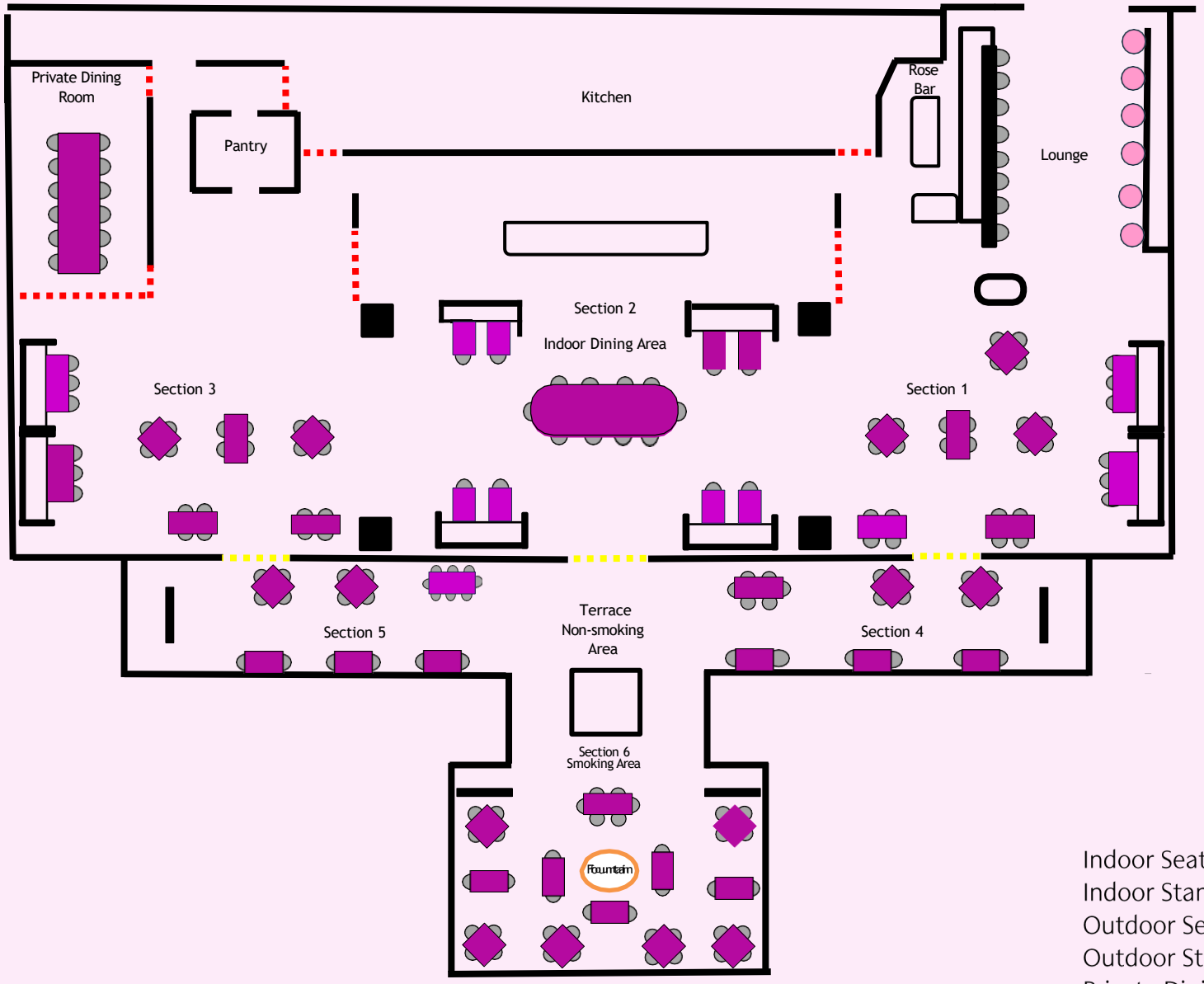
Rose Bar

Main Dining Room

Private Dining Room

Kerzner business use

Floor Plan



Indoor Seated	104
Indoor Standing	200
Outdoor Seated	84
Outdoor Standing	120
Private Dining Room Up To	12

ATLANTIS
DUBAI

For reservations and inquiries:
E: fbevents@atlantisdubai.com