



ATLANTIS

DUBAI



Culinary Mastery

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

Ariana's Persian Kitchen

Authentic Persian

2023-2025 | 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





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 (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 (D, E, G, N)
Aromatic Ground Lamb, Candied Orange Peel, Raisins, Herbs, Filo
Pastry, Pistachios, and a Citrus Rose Water Dip

MAINS & SIDES

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

ROSEWATER SEA BREEM (D, G, F)
Deep-Fried Sea Bream with Rose Water, 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, Spices, Sweet Fragrant 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 (D, E, G, N)

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

KASHK E BADEMJOON (D, N, V)

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

MAINS & SIDES

GHORMEH SABZI

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

GHEYMEH BADEMJOON (D)

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 (D, F, G)

Deep-Fried Sea Bream with Rose Water, Preserved Lemon and Saffron Sauce, Rose Petals, and Grilled Vegetables

JOOJEH MASTI (D, G)

Cornfed 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, Rose Water, Sour Cherry Sorbet

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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)
Smokey 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)
Cornfed 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, Rose Water, Sour Cherry Sorbet

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Beverage Packages



PACKAGE A

NON-ALCOHOLIC PACKAGE WITH MOCKTAILS
2 HOURS | AED 140
PER ADDITIONAL HOUR | AED 50

CONTENT

Soft drinks, Fresh Juices
2 mocktails selection of the guest's choosing

PACKAGE B

ALCOHOLIC PACKAGE WITH WINE AND BEER
2 HOURS | AED 280
PER ADDITIONAL HOUR | AED 120

CONTENT

Soft drinks, Fresh Juices, Beer,
House Red, White and Rose Wine

PACKAGE C

ALCOHOLIC PACKAGE WITH WINE, BEER
AND HOUSE SPIRITS
2 HOURS | AED 325
PER ADDITIONAL HOUR | AED 130

CONTENT

Soft drinks, Fresh Juices, Beer, House Red, White
and Rose Wine, House Spirits

PACKAGE D

ALCOHOLIC PACKAGE WITH WINE, BEER,
SPIRITS AND COCKTAILS
2 HOURS | AED 350
PER ADDITIONAL HOUR | AED 140

CONTENT

Soft drinks, Fresh Juices, Beer,
House Red, White and Rose Wine, House Spirits
2 cocktails, 2 mocktails

PACKAGE E

ALCOHOLIC PACKAGE WITH WINE, BEER,
SPIRITS, COCKTAILS AND CHAMPAGNE
2 HOURS | AED 525
PER ADDITIONAL HOUR | AED 200

CONTENT

Soft drinks, Fresh Juices, Beer,
House Red, White and Rose Wine, House Spirits
2 cocktails, 2 mocktails, Moet & Chardon Champagne

All guests who will avail package B, C, D and E must be 21 yrs and above

Booking should be made in advance (minimum of 48 hours)

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	78
Outdoor Standing	120
Private Dining Room Up To	12



Rose Bar



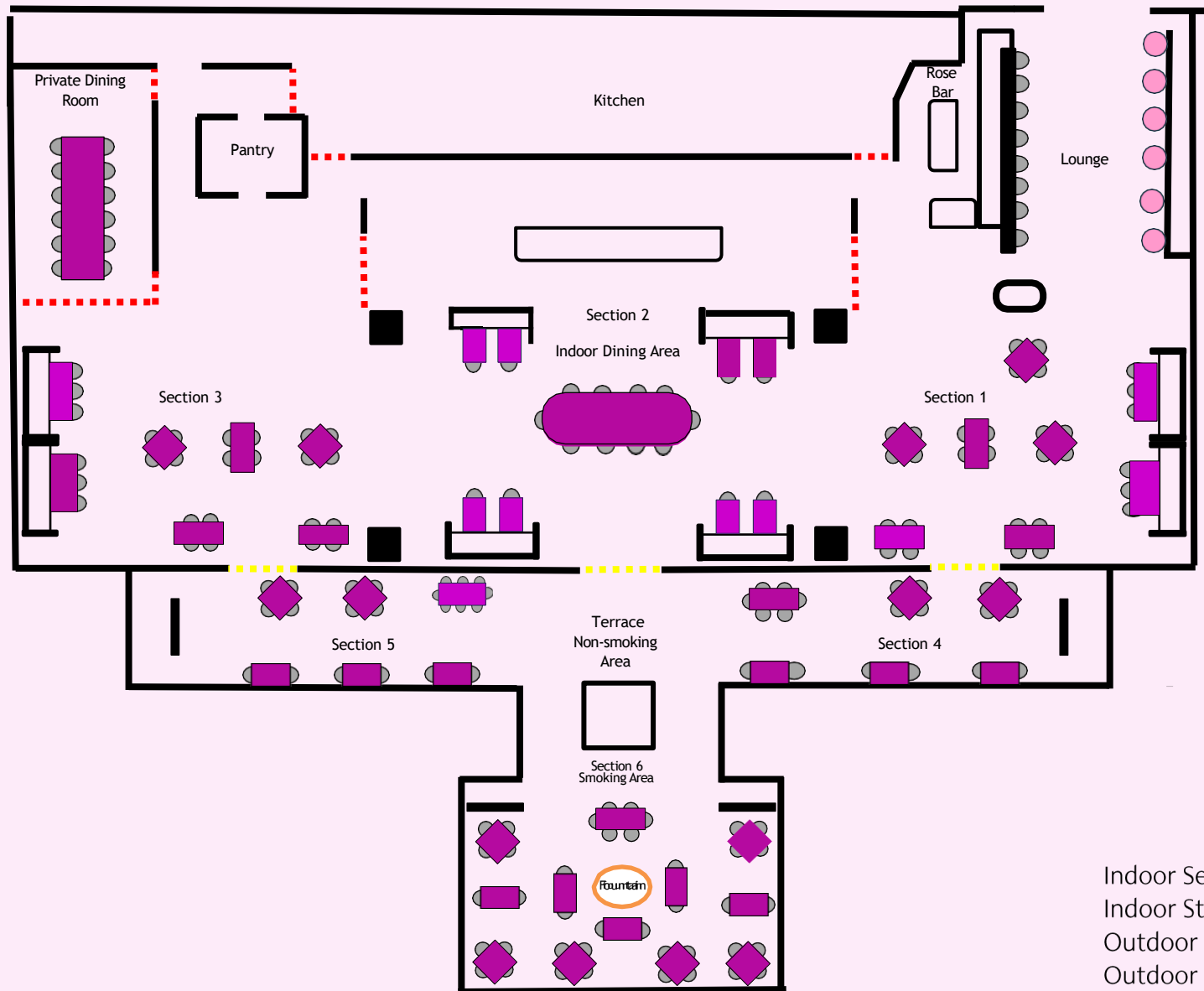
Main Dining Room



Private Dining Room



Floor Plan



Indoor Seated	104
Indoor Standing	200
Outdoor Seated	78
Outdoor Standing	120
Private Dining Room Up To	12

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