

ENIGMA

PALAZZO VERSACE DUBAI

Greetings from the Chefs

Sabzi khordan (D)

Mesmerizing variety of fresh herbs with walnuts, homemade Persian cheese, roasted Persian bread, olives, homemade pickles, and Obulato Versace.

	Iranian Caviar		
	Oscietra	Imperial Gold	Beluga
30gm	630	700	1400
50gm	1050	1200	2400
100gm	1700	1900	3800

Cold Nights

Zeytoon Parwardeh (V)(N)(GF)	65
Marinated green olives with walnuts and pomegranate	
Sir Torshi (V)(GF)	60
Fermented garlic in grape vinegar	
Salad Shirazi (V)(GF)	65
Cucumbers, ripe tomatoes, white onions, dried mint scented	
Salad Olivieh (GF)	70
Steamed chicken supreme with potatoes, green peas in egg emulsion	
Salad Chupan (D)(V)	70
Watermelon, cress, candied olives, walnuts and homemade chees	

Cold Nights in Mini Cones

Masto Laboo (D)(V)(GF)	25
Yoghurt with red beetroot cloud and cumin	
Masto khiar wa Naana (D)(V)(GF)	25
Freshly grated cucumber and mint in yoghurt	
Kuku Sabzi Palazzo (N)(V)	25
Persian herbs frittata with barberries, candied walnuts and Yoghurt	
Kashke Bademjun (D)(V)	25
Charcoal grilled eggplants with Kashk, fried mint and roasted onions	

Divine Yoghurts

Masto Musir (D)(V)(GF)	65
Minced Persian shallots in thickened yoghurt	
Masto khiar wa Naana (D)(V)(GF)	70
Freshly grated cucumber and mint in yoghurt	
Masto kishmish wa Gerdu (D)(V)(GF)(N)	70
Yoghurt with raisins and walnuts	
Masto Laboo (D)(V)(GF)	70
Yoghurt with red beetroot cloud and cumin	
Borani (D)(V)(GF)	70
Yoghurt with thinly sliced spinach and a hint of garlic	

Tehran Warm and Hot Starters

Kuku Sabzi Palazzo (N)(V)	85
Persian herbs frittata with barberries, candied walnuts and Yoghurt	
Nargesi (V)(GF)	230
Melted baby spinach, confit potatoes and poached quail egg with purple chips and 10gr of Persian caviar	
Mirza Ghasemi (V)(GF)	80
Grilled eggplants with fresh tomatoes, roasted onions and garlic	
Kashke Bademjun (D)(V)	85
Charcoal grilled eggplants with Kashk, fried mint and roasted onions	
Kotlette Tehrani (D)	85
Enjoy Tehran's most popular family food, minced beef and potatoes Scented with saffron and onion juice	

Persian Luscious Soups

Ash Reshte (D)(V)	75
Traditional chickpeas soup with kashk, dried mint	
Soup Joo (V)	75
Barley soup with coriander and a drizzle of lemon	
Eshkene Soup Palazzo (V)	80
Persian onion soup with spinach, quail eggs and golden potatoes	

King Legacy "Meet the king of Persia"

1100

Slow Cooked Lamb Rack and Leg, Royal Marinated with King Secret Recipes Served in the presence of a royal.

Flavors of Persian Kababs and Luscious Stews

Enigma Kabab (good for two persons)	600
Caul fat wrapped lamb kofta cooked on charcoal with vegetables, Served with saffron rice	
Kababs Sultani (N)(D)	235
Delicious minced lamb skewer, thin sliced lamb loin on charcoal	
Kabab Versace (N)(D)	235
Sliced Triple A beef tenderloin rolls with walnut and Sweet basil smoked on charcoal	
Kabab Kubide (N)(D)(GF)	175
Delicious minced lamb skewer grilled on charcoal With a drizzle of saffron	
Kabab Masti (D)(GF)	185
Yoghurt marinated beef tenderloin scented with lime	
Kabab Barg (D)	175
Experience the most traditional kabab, thin sliced lamb loin	
Kabab Morgh (D)	130
Chicken Supreme cubes enriched with Saffron	
Mix Grill (N)(D)(GF)	455
Masti, Morgh, Kubide, Barg	
Baby Chicken	185
Confit corn fed chicken, barberry chutney and zereshk rice	
Shirin Polo	220
Saffron yoghurt marinated prawn with orange saffron rice	
Seabass (N)	250
Pan-fried wild seabass, kuku sabzi herbs with crunchy fish chips	
Kabab Tabi (D)(GF)	175
Pan-fried kabab with homemade sides prepared at the table	
Kabab Mahi	180
Fish supreme cubes enriched with Saffron & Lemon	
Traditional Tehran Dizi (GF)	175
Lamb stew celebrated at the table with homemade condiments	
Lamb Shank papillote	220
Slow roasted parchment wrapped leg of lamb with own jus. Served with fava bean & dill rice	
Khoresht Gheime	115
Lamb with yellow split peas, dried lime and gold wrapped potato	
Ghorme Sabzi	115
Luscious meat ragout with assorted herbs scented with Persian spices and kidney bean chips	
Fesendjun Palazzo (N)	170
Confit chicken in pomegranate, walnut sauce and tamarind	
Khoreshte Karafs	115
Celeriac lamb stew with saffron, scented with lime and parsley	
Khoresht Bamya	115
Slow cooked okra stew with lamb carrot, red capsicum	
Dessert	
Faludeh (D)	110
Saffron ice cream, glass noodle and homemade syrups	
Fruit Platter	85
Experience a fruit platter like never before	
Baklavah (D)(N)	85
Pavlova medley of berries (D)	110
Fresh berries, lime meringue, vanilla cream, chocolate disk	
Saffron Persian cake (D)(N)	90
Cardamom saffron almond cake, saffron lava, Mascarpone Chantilly	
Napoleon	80
Saffron Custard, Phyllo Puff with 24k Gold	
Brownie in treasure box	100
Orange Blossom tart	100
Homemade cotton candy	

(D) Dairy | (V) Vegetarian | (N) Nuts | (GF) Gluten Free

If you have any concerns regarding food allergies, please alert your server prior to ordering.
All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.