

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		
Choices of:	Osciетра	Imperial Gold
Tins of:	30gm	50gm
Ask you server for the daily prices		

Cold Nights

Zeytoon Parwardeh (V)(N)(GF) Marinated green olives with walnuts and pomegranate	55
Sir Torshi (V)(GF) Fermented garlic in grape vinegar	50
Salad Shirazi (V)(GF) Cucumbers, ripe tomatoes, white onions and dried mint scented with lime	55
Salad Olivieh (GF) Steamed chicken supreme with potatoes, green peas in egg emulsion	60
Salad Chupan (D)(V) Watermelon, cress, candied olives, walnuts and homemade cheese	60

Cold Nights in Mini Cones

Masto Laboo (D)(V)(GF) Yoghurt with red beetroot cloud and cumin	20
Masto khar wa Naana (D)(V)(GF) Freshly grated cucumber and mint in yoghurt	20
Kuku Sabzi Palazzo (N)(V) Persian herbs frittata with barberries, candied walnuts and yoghurt	20
Kashke Bademjun (D)(V) Charcoal grilled eggplants with Kashk, fried mint and roasted onions	20

Divine Yoghurts

Masto Musir (D)(V)(GF) Minced Persian shallots in thickened yoghurt	55
Masto khar wa Naana (D)(V)(GF) Freshly grated cucumber and mint in yoghurt	50
Masto kishmish wa dergu (D)(V)(GF)(N) Yoghurt with raisins and walnuts	50
Masto Laboo (D)(V)(GF) Yoghurt with red beetroot cloud and cumin	60
Borani (D)(V)(GF) Yoghurt with thinly sliced spinach and a hint of garlic	60

Tehran Warm and Hot Starters

Kuku Sabzi Palazzo (N)(V) Persian herbs frittata with barberries, candied walnuts and Yoghurt	70
Nargesi (V)(GF) Melted baby spinach, confit potatoes and poached quail egg with purple chips and 10gr of Persian caviar	195
Mirza Ghasemi (V)(GF) Grilled eggplants with fresh tomatoes, roasted onions and garlic	65
Kashke Bademjun (D)(V) Charcoal grilled eggplants with Kashk, fried mint and roasted onions	65
Kotlette Tehrani (D) Enjoy Tehran's most popular family food, minced beef and potatoes Scented with saffron and onion juice	70

Persian Luscious Soups

Ash Reshte (D)(V)	55
Traditional chickpeas soup with Kashk, dried mint and roasted Turmeric onions	
Soup Joo (V)	55

Barley soup with coriander and a drizzle of lemon	
Eshkene Soup Palazzo (V)	65

Persian onion soup with spinach, quail eggs and golden potatoes

Flavors of Persian Kababs and Luscious Stews

Kabab Versace (N)(D)	150
Sliced Triple A beef tenderloin rolls with walnut and Sweet basil smoked on charcoal	

Kabab Kubide (N)(D)(GF)	125
Delicious minced lamb skewer grilled on charcoal With a drizzle of saffron	

Kabab Masti (D)(GF)	140
Yoghurt marinated beef tenderloin scented with lime	

Kabab Barg (D)	125
Experience the most traditional kabab, thin sliced lamb loin	

Kabab Morgh (D)	95
Chicken Supreme cubes enriched with Saffron	

Baby Chicken	155
Confit corn fed chicken, barberry chutney and zereshk rice	

Shirin Polo	185
Saffron yoghurt marinated prawn with orange saffron rice	

Seabass (N)	210
Pan-fried wild seabass, kuku sabzi herbs with crunchy fish chips	

Kabab Tabi (D)(GF)	125
Pan-fried kabab with homemade sides prepared at the table	

Traditional Tehran Dizi (GF)	145
Dish of the Kings	

Lamb stew celebrated at the table with homemade condiments

Lamb Shank	185
Braised lamb shank with fava bean and dill rice	

Khoresh Gheime	95
Lamb with yellow split peas, dried lime and gold wrapped potato	

Ghorme Sabzi	95
Luscious meat ragout with assorted herbs scented with Persian spices and kidney bean chips	

Fesendjun Palazzo (N)	140
Confit quail in pomegranate, walnut sauce and tamarind	

Khoreshte Karafs	95
Celeriac lamb stew with saffron, scented with lime and parsley	

Dessert

Faludeh (D)	95
Saffron ice cream, glass noodle and homemade syrups	

Fruit Platter	70
Experience a fruit platter like never before	

Baklava (D)(N)	70
Millefeuille Napoleon (D)	

Brownie in treasure box	85
Orange Blossom tart	

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