



ATLANTIS

DUBAI



Culinary Mastery

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

Ariana's Persian Kitchen

Authentic Persian

2024 and 2023 MICHELIN GUIDE Selected Restaurant
2023 MICHELIN Awarded Restaurant - Opening of the Year

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:

Lunch: Monday to Friday 12pm – 3pm, Saturday and Sunday 12pm – 3:30pm.

Dinner: Mon-Sun 6pm – 11pm





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.



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 its bold, vibrant flavors.

STARTERS

SABZI KHORDAN (V)

Medley of Persian Herbs

BANDARI CALAMARI (D, G, S)

Tamarind, Chili and Fenugreek Dip

BASTAK OLIVES (F, D, N, G)

Mahyawa “Fermented Fish” Sauce, Olives, Creamy Cheese, Walnuts, Garlic

MAST O KHIAR (D, N, V)

Creamy Yoghurt, Cucumber, Raisins, Walnuts, Mint, Tarragon, Spring Onion, Rose Petals

SALAD SHIRAZI (V)

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

THE ORIGINAL SAMBUSEH (E, N, G)

Aromatic Ground Lamb, Candied Orange Raisins, Herbs, Filo, Pistachios, Citrus Rose Water Dip

MAINS & SIDES

JOOJEH KABAB (D, G)

Cornfed Chicken Kabab, Saffron, Butter, Lemon

KABAB KOOBIDEH (D, G)

Iranian National Dish of Chargrilled Ground Lamb, Saffron, Butter

GHALIYEH MEYGOO (D, S)

Khaliji Prawns in a Spicy Chilli, Fenugreek and Tamarind Stew

ROSEWATER SEA BREAM (D, F, G)

Deep fried Sea Bream, Rose Water, Preserved Lemon and Saffron Sauce

TORSHIS (V)

Pickled Garlic, Pickled Eggplant with Nigella Seeds, Date Pickles

24K GOLD JEWELLED RICE (D, N, V)

Iranian Rice, Barberries, Pistachios, Almonds, Orange Peel, Cinnamon, Saffron

DESSERTS

BAGHLAVA QAZVINI (D, N, G, V)

Sticky Nut Filled Parcels, Spices, Sweet Fragrant Syrup

NOON KHAMEI (G, V, D)

Pâte à Choux, Rose Crème Diplomat and 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 menu, featuring traditional dishes made from authentic recipes.

STARTERS

LIGHVAN FETA BOARD (N, D, G, V)

Whipped Feta Cheese, Fresh Herb Medley, Sprouted Walnut,
Rose Powder

QUEEN POURANI DIP (D, N, V)

Stirred Beets, Yoghurt, Pistachios

OLIVIER SALAD (D, E)

Creamy Russian Inspired Potatoes, Chicken, Eggs, Mayo, Mustard,
Tarragon, Persian Pickles

GHORMEH SABZI

Tender Lamb Shank Cubes, 4 Herbs Stew, Smokey Dried Shirazi Lime,
Red Kidney Beans, Dry Lime

GHEYMEH BADEMJOOON (D)

Eggplant, Braised Lamb Split Peas, Dried Shirazi Lime, Fried Potatoes,
Tangy Tomato, Saffron Sauce

ROSEWATER SEA BREEM (G, D, F)

Deep fried Sea Bream, Rose Water, Preserved Lemon, and Saffron Sauce

THE ORIGINAL SAMBUSEH (D, E, G, N)

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

KASHK E BADEMJOOON (N, D, V)

Puréed Eggplant, Cured Whey, Fried Mint, Garlic Chips, Walnuts,
Crispy Onions

"IMPOSSIBLE" KOOFTEH TABRIZI (N, V)

Stuffed "Meatball", Dried Nuts & Fruits,
Fresh Herbs in a Saffron Tomato Sauce

JOOJEH MASTI (D, G)

Cornfed Chicken Breast, Yogurt, Onion, Mint, Lemon Juice, Olive Oil

TORSHIS (V)

Pickled Garlic, Pickled Eggplant with Nigella Seeds, Date Pickles

24K GOLD JEWELLED RICE (D, N, V)

Iranian Rice, Barberries, Pistachios, Almonds, Orange Peel, Cinnamon,
Saffron


DESSERTS

BAGHLAVA QAZVINI (N, D, G, V)

Sticky Nut Filled Parcels, Spices, Sweet Fragrant Syrup

FALOODEH (V)

Vermicelli Granita, Lime Rose Water and 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)
Stirred Beets, Yoghurt, Pistachios

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

DOLMEH BARGEH MO (D)
Slow Cooked Vine Leaves Stuffed with Ground Lamb, Rice Split Peas, Marjoram, Sweet and Sour Saffron Sauce

MIRZA GHASSEMI (D, V, E)
Smokey Eggplant Dip, Garlic, Tangy Tomatoes, Eggs, Saffron

THE ORIGINAL SAMBUSEH (E, N, G)
Aromatic Ground Lamb, Candied Orange Peel, Raisins, Herbs, Filo Pistachios, Citrus Rose Water Dip

MAINS & SIDES

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

JOOJEH KABAB (D, G)
Cornfed Chicken Kabab, Saffron, Butter, Lemon

KABAB BARG (D, G)
Thin Sliced Beef Fillet, Onion Juice, Saffron

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

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

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

BAGHALI POLO RICE (D, V)
Dilled Rice with Fresh Fava Beans

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

SAFFRON RICE (D, V)

DESSERTS

FALOODEH (V)
Vermicelli Granita, Lime, Rose Water and Sour Cherry Sorbet

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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.

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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 &
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 & 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 & 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, Moët & 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	88
Indoor Standing	200
Outdoor Seated	54
Outdoor Standing	80
Private Dining Room Up To	12



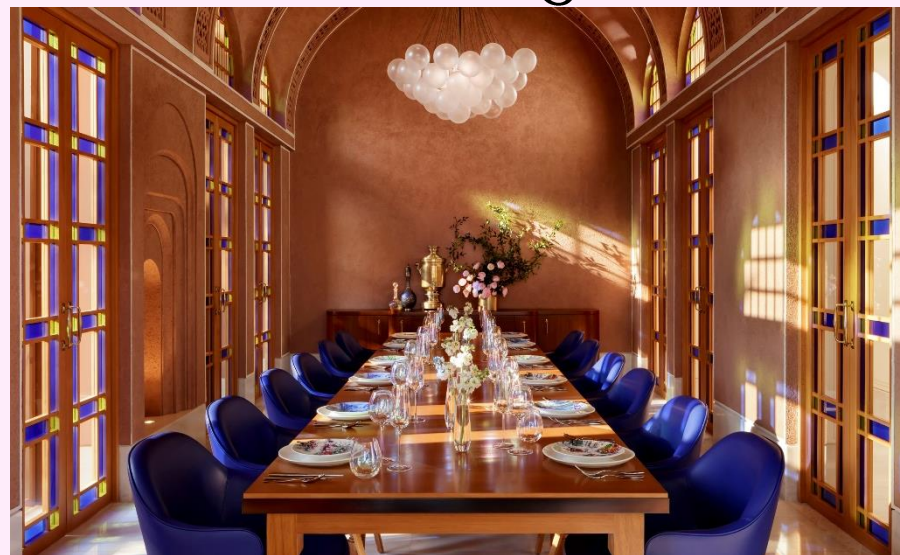
Rose Bar



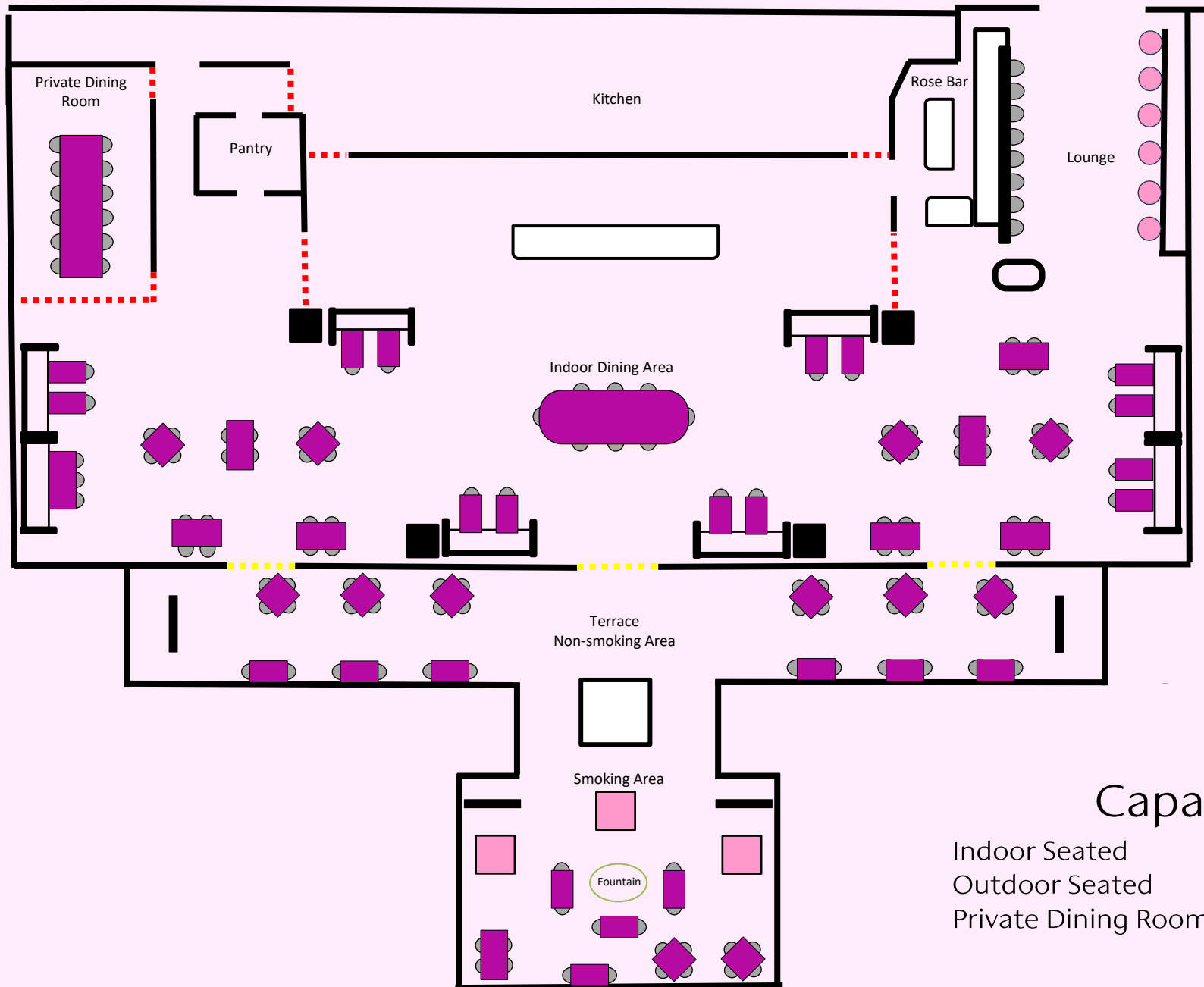
Main Dining Room



Private Dining Room



Floor Plan



Capacity

Indoor Seated	88
Outdoor Seated	54
Private Dining Room Up To	12

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DUBAI

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