

# 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	525	600	1200
50gm	875	1000	2000
100gm	1400	1600	3200

## Cold Nights

**Zeytoon Parwardeh (V)(N)(GF)** 55

Marinated green olives with walnuts and pomegranate

**Sir Torshi (V)(GF)** 50

Fermented garlic in grape vinegar

**Salad Shirazi (V)(GF)** 55

Cucumbers, ripe tomatoes, white onions, dried mint scented

**Salad Olivieh (GF)** 60

Steamed chicken supreme with potatoes, green peas in egg emulsion

**Salad Chupan (D)(V)** 60

Watermelon, cress, candied olives, walnuts and homemade chees

## Cold Nights in Mini Cones

**Masto Laboo (D)(V)(GF)** 20

Yoghurt with red beetroot cloud and cumin

**Masto khiar wa Naana (D)(V)(GF)** 20

Freshly grated cucumber and mint in yoghurt

**Kuku Sabzi Palazzo (N)(V)** 20

Persian herbs frittata with barberries, candied walnuts and Yoghurt

**Kashke Bademjun (D)(V)** 20

Charcoal grilled eggplants with Kashk, fried mint and roasted onions

## Divine Yoghurts

**Masto Musir (D)(V)(GF)** 55

Minced Persian shallots in thickened yoghurt

**Masto khiar wa Naana (D)(V)(GF)** 50

Freshly grated cucumber and mint in yoghurt

**Masto kishmish wa Gerdu (D)(V)(GF)(N)** 50

Yoghurt with raisins and walnuts

**Masto Laboo (D)(V)(GF)** 60

Yoghurt with red beetroot cloud and cumin

**Borani (D)(V)(GF)** 60

Yoghurt with thinly sliced spinach and a hint of garlic

## Tehran Warm and Hot Starters

**Kuku Sabzi Palazzo (N)(V)** 70

Persian herbs frittata with barberries, candied walnuts and Yoghurt

**Nargesi (V)(GF)** 195

Melted baby spinach, confit potatoes and poached quail egg with purple chips and 10gr of Persian caviar

**Mirza Ghasemi (V)(GF)** 65

Grilled eggplants with fresh tomatoes, roasted onions and garlic

**Kashke Bademjun (D)(V)** 65

Charcoal grilled eggplants with Kashk, fried mint and roasted onions

**Kotlette Tehrani (D)** 70

Enjoy Tehran's most popular family food, minced beef and potatoes

Scented with saffron and onion juice

## Persian Luscious Soups

**Ash Reshte (D)(V)** 55

Traditional chickpeas soup with kashk, dried mint

**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

## King Legacy "Meet the king of Persia"

800

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)** 500

Caul fat wrapped lamb kofta cooked on charcoal with vegetables, Served with saffron rice

**Kababs Sultani (N)(D)** 195

Delicious minced lamb skewer, thin sliced lamb loin on charcoal

**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

**Mix Grill (N)(D)(GF)** 350

Masti, Morgh, Kubide, Barg

**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

Lamb stew celebrated at the table with homemade condiments

**Lamb Shank papillote** 185

Slow roasted parchment wrapped leg of lamb with own jus.

Served with fava bean & dill rice

**Khoresht 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 chicken in pomegranate, walnut sauce and tamarind

**Khoreshte Karafs** 95

Celeriac lamb stew with saffron, scented with lime and parsley

**Khoresht Bamya** 95

Slow cooked okra stew with lamb carrot, red capsicum

## Dessert

**Faludeh (D)** 95

Saffron ice cream, glass noodle and homemade syrups

**Fruit Platter** 70

Experience a fruit platter like never before

**Baklavah (D)(N)** 70

**Pavlova medley of berries (D)** 90

Fresh berries, lime meringue, vanilla cream, chocolate disk

**Saffron Persian cake (D)(N)** 75

Cardamom saffron almond cake, saffron lava,

Mascarpone Chantilly

**Brownie in treasure box** 85

**Orange Blossom tart** 85

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.