

# 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

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

## Cold Nights in Mini Cones

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

## Divine Yoghurts

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

## Tehran Warm and Hot Starters

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

## Persian Luscious Soups

<b>Ash Reshte (D)(V)</b>	75
Traditional chickpeas soup with kashk, dried mint	
<b>Soup Joo (V)</b>	75
Barley soup with coriander and a drizzle of lemon	
<b>Eshkene Soup Palazzo (V)</b>	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

<b>Enigma Kabab (good for two persons)</b>	600
Caul fat wrapped lamb kofta cooked on charcoal with vegetables, Served with saffron rice	
<b>Kababs Sultani (N)(D)</b>	235
Delicious minced lamb skewer, thin sliced lamb loin on charcoal	
<b>Kabab Versace (N)(D)</b>	235
Sliced <b>Triple A</b> beef tenderloin rolls with walnut and Sweet basil smoked on charcoal	
<b>Kabab Kubide (N)(D)(GF)</b>	175
Delicious minced lamb skewer grilled on charcoal With a drizzle of saffron	
<b>Kabab Masti (D)(GF)</b>	185
Yoghurt marinated beef tenderloin scented with lime	
<b>Kabab Barg (D)</b>	175
Experience the most traditional kabab, thin sliced lamb loin	
<b>Kabab Morgh (D)</b>	130
Chicken Supreme cubes enriched with Saffron	
<b>Mix Grill (N)(D)(GF)</b>	455
Masti, Morgh, Kubide, Barg	
<b>Baby Chicken</b>	185
Confit corn fed chicken, barberry chutney and zereshk rice	
<b>Shirin Polo</b>	220
Saffron yoghurt marinated prawn with orange saffron rice	
<b>Seabass (N)</b>	250
Pan-fried wild seabass, kuku sabzi herbs with crunchy fish chips	
<b>Kabab Tabi (D)(GF)</b>	175
Pan-fried kabab with homemade sides prepared at the table	
<b>Kabab Mahi</b>	180
Fish supreme cubes enriched with Saffron & Lemon	
<b>Traditional Tehran Dizi (GF)</b>	175
Lamb stew celebrated at the table with homemade condiments	
<b>Lamb Shank papillote</b>	220
Slow roasted parchment wrapped leg of lamb with own jus. Served with fava bean & dill rice	
<b>Khoresht Gheime</b>	115
Lamb with yellow split peas, dried lime and gold wrapped potato	
<b>Ghorme Sabzi</b>	115
Luscious meat ragout with assorted herbs scented with Persian spices and kidney bean chips	
<b>Fesendjun Palazzo (N)</b>	170
Confit chicken in pomegranate, walnut sauce and tamarind	
<b>Khoreshte Karafs</b>	115
Celeriac lamb stew with saffron, scented with lime and parsley	
<b>Khoresht Bamya</b>	115
Slow cooked okra stew with lamb carrot, red capsicum	

## Dessert

<b>Faludeh (D)</b>	110
Saffron ice cream, glass noodle and homemade syrups	
<b>Fruit Platter</b>	85
Experience a fruit platter like never before	
<b>Baklavah (D)(N)</b>	85
<b>Pavlova medley of berries (D)</b>	110
Fresh berries, lime meringue, vanilla cream, chocolate disk	
<b>Saffron Persian cake (D)(N)</b>	90
Cardamom saffron almond cake, saffron lava, Mascarpone Chantilly	
<b>Napoleon</b>	80
Saffron Custard, Phyllo Puff with 24k Gold	
<b>Brownie in treasure box</b>	100
<b>Orange Blossom tart</b>	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.