



فندق شانغريلا، قرية البري  
**Shangri-La hotel**  
QARYAT AL BERI, ABU DHABI



## PERSIAN EXPERIENCE BY THE LEGENDARY ANAR RESTAURANT ABU DHABI, 14 TO 20 NOVEMBER 2021

Explore the unique flavours of the Persian region through a limited-time dining experience delivered by the award-winning restaurant's team.

Treat your taste buds to Anar's favourites such as their famous Kababs, a variety of lamb-based dishes and more, from their specially curated A La Carte menu, or sample their signature flavours through a Persian Degustation Menu.

Price:

- Persian Degustation Menu at AED498 for two including wine pairing
- Persian Wine Dinner (Thursday only) at AED400 per person, including wine pairing

Golden Circle members enjoy a 25% discount on the A La Carte and Persian Degustation menu, available throughout the week, except on Thursday, from 6 to 11 p.m.

Limited seats available. Booking essential.



For reservations, please call 02 509 8555 or e-mail [restaurantreservations.slad@shangri-la.com](mailto:restaurantreservations.slad@shangri-la.com)

**ANAR**  
AUTHENTIC PERSIAN CUISINE

# A PERSIAN EXPERIENCE MENU

Abu Dhabi | 14 to 20 November

## SOUP

### Ash-e-Reshte (V) AED40

Persian noodles, herbs,  
red kidney beans & chickpeas

## STARTERS

### Salad Shirazi (V) AED38

Finely diced cucumber,  
plum tomato, red onion,  
tossed in fresh lime juice and olive oil

### Kofte Anar (N) AED48

Meatballs of Lamb, yellow lentils and rice,  
braised in pomegranate paste

### Kashk-o-Bademjan (V) AED45

Fried eggplant with  
sun-dried yoghurt and mint sauce

### Mirza Ghasemi (V) AED45

Charcoal backed eggplant  
with garlic fresh tomato and eggs

## KEBABS

### Chelow Kabab Kubide AED88

Minced lamb, onion, Persian saffron,  
black crushed pepper  
served with steamed saffron rice

### Kabab Soltani AED175

Duo of lamb fillet and minced lamb kebabs  
served with steamed saffron rice

### Kabab Shishlik AED165

Lamb chops marinated with saffron,  
onion and crushed black pepper

### Tikke Matsi AED145

Charcoal grilled beef tenderloin in yogurt  
and crush black pepper marinade

### Joojeh Kabab AED88

Juicy baby chicken breast  
marinated in saffron, onion & fresh lime juice

### Mahi Sheer AED108

King fish fillet kebab marinated with  
lime juice and saffron

### Maygoo Kabab AED175

Persian style prawns  
marinated in saffron and fresh lemon juice

## STEWES

(served with rice)

### Gheymeh Bademjan AED65

Tender lamb cubes cooked in tomato sauce  
with eggplant and yellow lentils

### Baghali Polow Ba Mahicheh AED128

Braised lamb shank served with  
fava beans and dill flavoured rice

### Zereshk Polow (N) AED98

Slow cooked chicken served with  
wild berries and saffron infused rice

## SIDES

### Maast o mousir AED38

A delicious infusion of creamy yoghurt and  
finely chopped mountain shallots

### Maast-o-Khiyar (N) AED38

Diced cucumber, walnuts & raisins  
mixed with creamy yoghurt

## VEGETABLE STEWS

### Khoresht Gheymeh (V) AED65

Fried eggplant with yellow split peas, fresh  
tomato and gold fried potato

### Khoresht Bamiyeh (V) AED65

Baby okra cooked in tomato sauce and freshly  
chopped coriander

## DESSERT

### Faloodeh Shirazi AED48

Rice noodle sorbet with rosewater, fresh lime  
& homemade pomegranate syrup

### Bastani Akbar Mashti AED48

Persian saffron ice cream  
with pistachio and almonds

### Baklavah (N) AED48

Phyllo pastry filled  
with roasted nuts & honey syrup

### Chai Zaffarani Ba Nabat AED25

Persian saffron tea serve with mixed cookies  
& crystal saffron sugar

# ANAR DEGUSTATION MENU

AED498 for 2 persons sharing

## SOUP

### Ash-e-Reshte (V)

Persian noodles, herbs, red kidney beans & chickpeas

## STARTERS

### Mirza Ghasemi (V)

Charcoal backed eggplant with garlic fresh tomato and eggs

### Kashk-o-Bademjan (V)

Fried eggplant with sun-dried yoghurt and mint sauce

### Salad Shirazi (V)

Finely diced cucumber, plum tomato, red onion  
tossed in fresh lime juice and olive oil

Paired with Montesor Prosecco Spumante Rosé Millesimato

## STEWES

### Zereshk Polow (N)

Slow cooked chicken served with wild berries and saffron infused rice

### Khoresht Gheymeh (V)

Fried eggplant with yellow split peas,  
fresh tomato and gold fried potato

### Chelow Kabab Kubide

Minced lamb, onion, Persian saffron, black crushed pepper  
served with steamed saffron rice

### Joojeh Kabab

Juicy baby chicken breast  
marinated in saffron, onion and fresh lime juice

### Kabab Shishlik

Lamb chops marinated with saffron, onion and crushed black pepper

Paired with Clos St. Thomas 'Chateau St. Thomas' Pinot Noir

## DESSERTS

### Faloodeh Shirazi

Rice noodle sorbet with rosewater,  
fresh lime and homemade pomegranate syrup

### Baklavah (N)

Phyllo pastry filled with roasted nuts & honey syrup

Paired with Clos Château St Thomas Délice