

B E L U G A

Persian Grill

BELUGA

Persian Grill

Millennia-old are the intricate flavours of Persian dishes, which a plethora of societies have enjoyed throughout times both ancient and new.

We have fine-tuned the original Persian cuisine along with our team of talented chefs, to bring you fusions of natural herbs and rare spices, young-aged poultry, fresh seafood, and free-range lamb, cooked to an unparalleled level of precision.

We aim for our team to dazzle your taste buds, make you feel majestically welcome and our food to fascinate you.

Join us in a journey through the ages.

Welcome to the rebirth of Persian food.

Welcome to Beluga®
Founders

COLD STARTERS

1. Masto Khiar 5.9

Home-made Yoghurt accompanied with finely chopped Cucumber & ground Mint

2. Masto Musir 5.9

Yoghurt infused with finely chopped Shallots

3. Burani 5.9

Cooked Spinach soaked in home-made Yoghurt

4. Humus 5.9

Mashed Chickpeas, Garlic, Sesame purée, & Olive Oil

5. Shirazi Salad 6.9

Finely chopped Cucumber, Tomato, Red Onion, dried ground Mint along with slices of Avocado, Lemon & Pomegranate seeds

6. Salad Olvie 6.9

(Chicken), Potato, Egg, Gherkin, Green Peas, grated Carrot, Lemon juice & Mayo

7. Panir Sabzi 7.9

Fresh organic Green Herbs, Feta Cheese, Walnuts & green Olives

8a. Caesar Salad 6.9

Avocado, Lettuce, Cucumber, Tomato, Basil, Olive, Walnut & Mustard dressing

8b. (Chicken) Caesar Salad 8.9

Avocado, Lettuce, Cucumber, Tomato, Basil, Olive, Walnut & Dressing, with marinated grilled Chicken

8c. (Prawn) Caesar Salad 8.9

Avocado, Lettuce, Cucumber, Tomato, Basil, Olive, Walnut & Dressing, with breaded King Prawn

WARM STARTERS

10. **Dolma Felfel** 7.9

Cooked bell-pepper stuffed with Rice, Lentils, Herbs & Persian Tomato dressing

11. **Kuku Sabzi** 7.9

Soufflé of Eggs, Herbs, Garlic, Barberries & Walnuts

12. **Mirza Ghasemi** 8.9

Delicately grilled Aubergine, Garlic, Eggs & Tomato purée

13. **Kashke Bademjan** 8.9

Pan-fried Aubergine, Onions, Herbs, Garlic & Whey Sauce

14. **Soup-e-Joh** 6.9

*A Tomato focused (Chicken) & Barley Soup,
Enriched with Butter Puree, Potato & diced Pepper*

15. **Ash-e-Reshte** 7.9

*Thick infusion of traditional Persian Flour-Noodle & Legumes,
enriched with Whey Sauce & Vegetables*

16. **Zabane Barreh** 7.9

(Lamb) Tongue slowly cooked, served in Lamb Broth

17. **MIX STARTER** 29.9

Select 5 (Cold & Warm) Options (From Above)

18. **Crispy Rice & Stew** 9.9

Select Ghorme or Gheyme Stew

19. **(King Prawn)** 8.9

Large breaded King Prawns, fried with mild Spices, and breaded Vegetable

20A. **Naan Bread** 2.2

Organic, freshly baked with Persian Sesame

20B. **Naan Bread (with string-cut Pistachio)** 3.5

CAVIAR DISHES

21. The Huso Hybrid Caviar Dish 59

*Two flavoured fried King Prawns, served with (30g) of **Huso Hybrid Caviar**, with two slices of Smoked-Salmon, Cream-Cheese, **King Premium Salmon**, and slices of Pistachio Naan-Bread, Poached Egg with fried Truffle, garnished with finely chopped Red-Onion, fresh organic Asparagus, Cherry Tomatoes, Avocado, Cucumber, Sour-Cream Fraîche & Hummus; (Serves one to two persons).*

22. The Oscietra Caviar Dish 65

*Two flavoured fried King Prawns, served with (30g) of **Oscietra Caviar**, with two slices of Smoked-Salmon, Cream-Cheese, **King Premium Salmon**, and slices of Pistachio Naan-Bread, Poached Egg with fried Truffle, garnished with finely chopped Red-Onion, fresh organic Asparagus, Cherry Tomatoes, Avocado, Cucumber, Sour-Cream Fraîche & Hummus; (Serves one to two persons).*

23. The Imperial Caviar Dish 69

*Two flavoured fried King Prawns, served with (30g) of **Imperial Caviar**, with two slices of Smoked-Salmon, Cream-Cheese, **King Premium Salmon**, and slices of Pistachio Naan-Bread, Poached Egg with fried Truffle, garnished with finely chopped Red-Onion, fresh organic Asparagus, Cherry Tomatoes, Avocado, Cucumber, Sour-Cream Fraîche & Hummus; (Serves one to two persons).*

24. The Persian Beluga Caviar Dish 99

*Two flavoured fried King Prawns, served with (30g) of **Persian Beluga Caviar**, with two slices of Smoked-Salmon, Cream-Cheese, **King Premium Salmon**, and slices of Pistachio Naan-Bread, Poached Egg with fried Truffle, garnished with finely chopped Red-Onion, fresh organic Asparagus, Cherry Tomatoes, Avocado, Cucumber, Sour-Cream Fraîche & Hummus; (Serves one to two persons).*

GRILLS

30. Chelo Kubide 12.9

Twin skewers of grilled minced Lamb, served with steam-cooked Rice or Salad

31. Chelo Jujeh 12.9

*Grilled skewer of succulent, marinated, diced Chicken fillet,
served with steam-cooked Rice or Salad*

32. Chelo Jujeh (On The Bone) 13.9

*Grilled skewer of marinated, (a Whole & a Half) "Corn-fed" Baby Chicken,
served with Steam-cooked Rice or Salad*

33. Chelo Morgh 14.9

*Grilled skewer of Organic, succulent, marinated, thin Chicken fillet,
served with steam-cooked Rice or Salad*

34. Chelo Bakhtiari 16.9

*Grilled skewer of marinated diced Lamb & Organic Chicken fillet,
served with steam-cooked Rice or Salad*

35. Chelo Chenjeh 16.9

*Grilled skewer of thick, diced, tender, marinated Lamb fillet,
served with steam-cooked Rice or Salad*

36. Chelo Shishlig 17.9

*Grilled skewer of Organic, tender, marinated Lamb Chops,
served with steam-cooked Rice or Salad*

37A. Chelo Barg (Lamb) 17.9

*Grilled skewer of Organic, thinly sliced, tender, marinated Lamb fillet,
served with steam-cooked Rice or Salad*

37B. Chelo Barg (Veal) 24.9

Tender, medium, thin & succulent Veal fillet, served with steam-cooked Rice or Salad

38. Chelo Jujeh (Makhsoos) 15.9

*Grilled skewer of marinated, tender, diced Chicken fillet, & a skewer of minced Lamb,
served with steam-cooked Rice or Salad*

39. Chelo Morgh (Makhsoos) 17.9

*Grilled skewer of Organic, marinated, tender, thin Chicken fillet, & a skewer of
minced Lamb, served with steam-cooked Rice or Salad*

40. Chelo Chenje (Makhsoos) 18.9

*Grilled skewer of thick diced Lamb Fillet & a skewer of minced Lamb,
served with steam-cooked Rice or Salad*

41. **Chelo Shishlig (Makhsoos)** 20.9

Grilled skewer of Organic tender, marinated Lamb Chops & a skewer of minced Lamb, served with steam-cooked Rice or Salad

42. **Chelo Barg (Makhsoos)** 20.9

Grilled skewer of Organic, thinly sliced Lamb Fillet & a skewer of minced Lamb, served with steam-cooked Rice or Salad

43. **Chelo Cardy** 20.9

Grilled skewer of thinly sliced Organic Lamb, beneath a layer of minced Lamb served with steam cooked Rice or Salad

44. **Mix Grill (Serves 1 Person)** 23.9

Grilled skewer of Organic Lamb Chop & thin Organic Chicken Fillet, & a skewer of minced Lamb, served with steam-cooked Rice (topped with fine Saffron & rare Barberries)

45. **Mix Grill (Serves 2 People)** 39.9

Grilled skewer of Organic Lamb Chops, a skewer of thin Organic Chicken Fillet, a skewer of minced Lamb, a skewer of minced Veal with Pistachio, served with Two portions of Rice (topped with fine Saffron & rare Barberries)

46. **Mix Grill (Serves 3 People)** 53.9

Grilled skewer of Organic Lamb Chops, a skewer of thin Organic Chicken Fillet, a skewer of minced Lamb, a skewer of Minced Veal with Pistachio & a skewer of "Corn-fed" Baby Chicken (A Whole & Half Chicken), served with Three portions of steam-cooked Rice (topped with fine Saffron & rare Barberries)

◆ **STEWES** ◆

50. **Khoresh Ghorme Sabzi** 14.9

Finely-chopped fresh Herbs, Kidney Beans, Organic diced tender Lamb & sun-dried Lime served with a portion of steam-cooked Rice

51. **Khoresh Gheyme Bademjan** 14.9

Pan-fried Aubergine in Persian Tomato sauce, with Yellow Lentils, Organic diced Lamb & sun-dried Lime, served with a portion of steam-cooked Rice

52. **Khoresh Bamie** 14.9

Pan-fried Okra in Persian Tomato sauce, with sliced Mushroom & Organic Lamb Shank served with a portion of steam-cooked Rice

53. **Khoresh Fesenjan** 15.9

Fried ground Walnut infused with wild Pomegranate sauce & roasted Duck [or] Organic Lamb Shank, served with a portion of steam-cooked Rice

54. **Tah-chin (Morgh & Bademjan)** 17.9

Crispy baked Rice, mixed with Saffron, Egg, & Yoghurt filled with Organic shredded Chicken & Aubergine, served with Salad & small portion of (Gheyme Bademjan Stew)

55. **Loobia Polo (with Lamb Shank [or] Neck Fillet)** 17.9
*Steam-cooked Rice, intermixed with fried Green Beans, Tomato sauce,
& Sun-dried Tomato, served with succulent Organic Lamb Shank (or) Neck Fillet*

56. **Baqala Polo (with Lamb Shank [or] Neck Fillet)** 17.9
*Steam-cooked Rice, intermixed with Broad Beans & Dill
served with succulent Organic Lamb Shank (or) Neck Fillet*

57. **Zereshk Polo & (Khoresh) Morq** 15.9
*Pan-fried Organic Chicken Leg, cooked in Persian tomato sauce,
served with a portion of steam-cooked Rice with fine Saffron & wild Barberries*

58. **Akbar Juje** 16.9
*Young Organic Chicken, pan-fried in sour Pomegranate sauce, served with fried, sun-dried Plum
& steam-cooked Rice, topped with fine Saffron & wild Barberries*

◆ **VEGETARIAN** ◆

60. **Khoresh Bamie** 10.9
Pan-fried Okra & sliced Mushroom in Tomato sauce, served with steam-cooked Rice

61. **Khoresh Karafs** 10.9
Pan-fried Celery & sun-dried Lime, with fresh Herbs, served with steam-cooked Rice

62. **Khoresh Gheyme (Vegetarian)** 10.9
*Pan-fried Mushrooms in Persian Tomato sauce, mixed with Yellow Lentils, & sun-dried Lime,
garnished with fried chips, served with a portion of steam-cooked Rice*

63. **Baghala Polo (with Kuku & Vine-Leaves)** 10.9
*Steam-cooked Rice, intermixed with Broad Beans & Dill, served with
slices of Kuku Sabzi (Vegetable Soufflé) & Vine-leaves-Dolma, served with seasonal Salad*

64. **Loobia Polo (with Kuku & Vine-Leaves)** 10.9
*Steam-cooked Rice, intermixed with fried Green Beans, Persian Tomato sauce,
sun-dried Tomato, along with slices of Kuku Sabzi (Vegetable Soufflé) &
Vine-leaves-Dolma, served with seasonal Salad*

◆ **SEAFOOD** ◆

70. **Chelo Khoresh: (Prawn & Salmon)** 17.9
*Stew of King Prawn & Salmon with finely-chopped, shallow fried fresh Herbs,
Tamarind sauce & sliced Mushroom, served with steam-cooked Rice*

71. **Chelo Mahi** 19.9
*Fried & grilled Salmon Fillet (or) Seabass Fillet (marinated),
served with steam-cooked Rice*

72. **King Prawn** 19.9
Breaded King Prawns, fried with mild Spices, served with seasonal Avocado Salad

SIDES

80. **Zeytoon, Khiarshur** 6.9

Mixture of aged Olives, Gherkins & wild Mushroom

81. **Mixed Pickles** 5.5

Cabbage, Carrots, Gherkins, Green Chilli & Garlic

82. **Zeytoon Parvarde** 7.5

*Aged Olives smeared in Pomegranate puree & ground Walnut & Herbs
garnished with Pomegranate Arils*

83. **Fried Chips** 3.9

Fresh, gourmet, half skinned

◆ EXTRAS ◆

84. **Rice** 4.9

*Steam cooked Persian Rice (Crispy on the Shell & Soft Inside), with Saffron &
sliced Potato topping, garnished with string-cut Pistachio & wild Barberries*

85. **Morssa Polo** 7.9

*Steam-cooked Persian Rice topped with string-cut Pistachio,
Almond, wild Barberries & Orange Peel*

86. **Kubide** 5.5

Skewer of grilled minced Lamb

87. **Chenje** 12.9

Skewer of grilled Organic diced Lamb

88. **Shishlig / Barg** 13.9

Skewer of grilled Organic Lamb-Chop (or thinly sliced Lamb)

89A. **Jujeh** 9.9

Skewer of saffron marinated gilled Baby Chicken

89B. **Juje (On the Bone)** 10.9

Skewer of saffron marinated gilled (one whole & a half) "Corn-fed" baby chicken on the bone

BEVERAGES

90. Juices

FRESH (500ml) Orange, Apple, Mango 4.9

91. Soft Drinks

Coke, Fanta, Sprite (330ml) 2.9

Still & Sparkling Water - (330ml: 2.9) (1Ltr: 4.9)

Doogh Kafir (*Traditional Salty & Sour Yogurt*) 500ml: 3.9

Heiniken (0% Alcohol Free) Beer 4.5

92. Aromatic Persian Tea

Cup: 1.2, Small Pot: 4.5, Large Pot: 5.5

93. Coffee 3.5

Espresso, Macchiato, Americano, Latte, Cappuccino, Flat White

94. Khakshir 5.9

Traditional Persian Saffron Syrup, with London-Rocket seeds

95. Mint Mojito 5.9

Refreshing blend of Mint, Lemonade, Syrup & Ice

BELUGA

Persian Grill

147-149 Notting Hill Gate, London, W11 3LF

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www.BelugaNottingHill.com

[@Beluga NottingHill](#)

Opening Hours 12:30 - 23:00

All our grills are marinated in a dazzling mixture of:
Saffron, Onion, Garlic, Lemon Juice, Yogurt, Pepper & Salt

*All our Rice is cooked at precisely 73 degrees Celsius
All our Meat & Stews are slow-cooked to optimise flavour
All our Bread is freshly made & baked upon order
We are proud to serve HALAL meat.*

12.5% Charge is Applied to All Inside Table-Service

Food Allergen Fact Sheet is available upon request

Please Ask our Staff about Catering Orders

Thank You