

**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 Khiair** 6.5

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

**2. Masto Musir** 6.5

*Yoghurt infused with finely chopped Shallots*

**3. Burani** 6.5

*Cooked Spinach soaked in home-made Yoghurt*

**4. Humus** 6.5

*Mashed Chickpeas, Garlic, Sesame purée, & Olive Oil*

**5. Shirazi Salad** 6.5

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

**6. Salad Olvieh** 7.5

*Potato, Egg, Gherkin, Chicken, grated Carrot, mixed in Lemon juice & Mayo*

**7. Panir Sabzi** 8.5

*Fresh organic Green Herbs, Fetta Cheese, Walnuts, & green Olives*

**8a. Caesar Salad** 6.9

*Avocado, Lettuce, Cucumber, Tomato, Basil, Olive, Walnut, with Mustard dressing*

**8b. (Chicken) Caesar Salad** 8.9

*Avocado, Lettuce, Cucumber, Tomato, Basil, Olive, Walnut & Mustard dressing, with marinated grilled Chicken*

**8c. (Prawn) Caesar Salad** 9.9

*Avocado, Lettuce, Cucumber, Tomato, Basil, Olive, Walnut & Mustard dressing, with breaded King Prawn*

**9a. Zeytoon & Khiareshur** 7.5

*Mixture of aged Olives, Gherkins & wild Mushroom*

**9b. Zeytoon Parvarde** 7.5

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

**9c. Mixed Pickles** 6.5

*Aged Cabbage, Carrots, Gherkins, Green Chilli & Garlic*

## 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** 7.5

*A cream focused Chicken & Pearl-Barley soup*

15. **Ash Reshteh** 7.9

*Thick traditional Persian soup; an infusion of Legumes & Noodle enriched with Whey-Sauce & cooked Herbs*

16. **Zabane Barreh** 7.9

*Lamb-Tongue slowly cooked, served in Lamb Broth*

17. **MIX STARTER** 30.9

*Select 5 (Cold & Warm) Options (from the above list)*

18. **Crispy Rice & Stew** 9.9

*Select Ghormeh or Gheyme Stew as topping*

19. **King Prawn** 8.9

*Breaded King Prawns, fried with mild Spices, and breaded Vegetable*

20A. **Naan Bread** 2.4

*Organic, freshly baked with Persian Sesame*

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

20c. **Fried Chips** 4.9

*Fresh, gourmet, half skinned*

## CAVIAR PLATTERS

### 21. The Royal Baerii Caviar Platter 59

*(30g) of Royal Baerii Caviar, served alongside of two-flavoured fried King Prawns, Two slices of Smoked Salmon, poached Egg, Strips of Persian Bread garnished with (20g) of King Premium Salmon Caviar, French Fraîche Crème, Humus, cherry Tomato, Avocado, Asparagus, Lemon wedges, and Cucumber (Serves one to two persons).*

### 22. The Oscietra Caviar Dish 65

*(30g) of Oscietra Caviar, served alongside of two-flavoured fried King Prawns, Two slices of Smoked Salmon, poached Egg, Strips of Persian Bread garnished with (20g) of King Premium Salmon Caviar, French Fraîche Crème, Humus, cherry Tomato, Avocado, Asparagus, Lemon wedges, and Cucumber (Serves one to two persons).*

### 23. The Imperial Caviar Dish 69

*(30g) of Imperial Caviar, served alongside of two-flavoured fried King Prawns, Two slices of Smoked Salmon, poached Egg, Strips of Persian Bread garnished with (20g) of King Premium Salmon Caviar, French Fraîche Crème, Humus, cherry Tomato, Avocado, Asparagus, Lemon wedges, and Cucumber (Serves one to two persons).*

### 24. The Persian Beluga Caviar Dish 99

*(30g) of Beluga Caviar, served alongside of two-flavoured fried King Prawns, Two slices of Smoked Salmon, poached Egg, Strips of Persian Bread garnished with (20g) of King Premium Salmon Caviar, French Fraîche Crème, Humus, cherry Tomato, Avocado, Asparagus, Lemon wedges, and Cucumber (Serves one to two persons).*

## GRILLS

**30. Chelo Kubide 13.5**

*Twin skewers of Organic, grilled minced Lamb, served with steam-cooked Rice & Salad  
(Persia's most traditional dish)*

**31. Chelo Jujeh 13.5**

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

**32. Chelo Jujeh (On the Bone) 14.6**

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

**33. Chelo Morgh 14.9**

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

**34. Chelo Bakhtiari 17.5**

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

**35. Chelo Chenjeh 17.5**

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

**36. Chelo Shishlig 17.5**

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

**37. Chelo Barg 18.5**

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

**38. Chelo Jujeh Makhsoos 16.5**

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

**39. Chelo Morgh Makhsoos 17.9**

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

**40. Chelo Chenje Makhsoos 18.5**

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

*(Grills Continue)*

## GRILLS *(continued)*

### 41. **Chelo Shishlig Makhsoos** 21.5

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

### 42. **Chelo Barg Makhsoos** 21.5

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

### 43. **Chelo Cardy** 21.5

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

### 44. **Mix Grill (Serves 1 Person)** 24.9

*Grilled skewer consisting of grilled prganic Lamb Chops & thin Chicken Fillet, & a skewer of minced Lamb, served with steam-cooked Rice (topped with fine Saffron & rare Barberries)*

### 45. **Mix Grill (Serves 2 People)** 41.9

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

### 46. **Mix Grill (Serves 3 People)** 55.9

*Grilled skewer of Organic Lamb Chops, a skewer of thin Organic Chicken Fillet, Twin skewers of minced Lamb, served with Two portions of Rice 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. **Chelo Ghormeh Sabzi** 15.5

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

51. **Chelo Gheyme Bademjan** 15.5

*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. **Chelo Bamie** 15.5

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

53. **Chelo Fesenjan** 16.5

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

54. **Loobia Polo (with Lamb Shank [or] Neck Fillet)** 18.5

*Steam-cooked Rice, intermixed with fried Green Beans, Tomato sauce, & Sun-dried Tomato, served with succulent Organic Lamb Shank (or) Neck Fillet*

55. **Baghala Polo (with Lamb Shank [or] Neck Fillet)** 18.5

*Steam-cooked Rice, intermixed with Broad Beans & Dill served with succulent Organic Lamb Shank (or) Neck Fillet*

56. **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 & a Chicken thigh)*

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*

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## ◆ SEAFOOD ◆

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60. **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*

61. **Chelo Mahi** 19.9

*Grilled slices of succulent, marinated Seabass (or) Salmon served with steam-cooked Rice & Salad*

62. **King Prawn** 19.9

*Breaded King Prawns, fried with mild Spices, served with seasonal Avocado Salad*



## VEGETARIANS

**70a. Baghala Polo (with Kuku & Vine-Leaves) 11.5**

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

**70b. Loobia Polo (with Kuku & Vine-Leaves) 11.5**

*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*

**71. Khoresh Bamie (Vegetarian) 11.5**

*Pan-fried Okra & sliced Mushroom in Tomato sauce, served with steam-cooked Rice*

**72. Khoresh Karafs (Vegetarian) 11.5**

*Pan-fried Celery & sun-dried Lime, with fresh Herbs, served with steam-cooked Rice*

**73. Khoresh Gheyme (Vegetarian) 11.5**

*Pan-fried Aubergine in Persian Tomato sauce, with Yellow Lentils, & sun-dried Lime, garnished with fried Chips, served with a portion of steam-cooked Rice*

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### ◆ EXTRAS ◆

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**81. 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*

**82. Morssa Polo 8.5**

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

**83. Kubide 5.5**

*Skewer of grilled minced Lamb*

**84. Chenje (or) Shishlig 14.5**

*Skewer of grilled Organic diced Lamb (or Lamb-Chops)*

**85. Barg 15.9**

*Skewer of grilled Organic thinly sliced Lamb*

**86. Jujeh 9.9**

*Skewer of saffron marinated gilled Baby Chicken*

**87. Juje (On the Bone) 10.9**

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

## BEVERAGES

### 90a. Juices

(500ml) of Fresh Orange, Apple, or Mango 4.9

### 90b. 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

**BAVARIA (0% Alcohol Free) Beer 3.9**

### 90c. Aromatic Persian Tea

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

### 90d. Coffee 3.5

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

### 90e. Khakshir (Cordial) 5.9

*Traditional Persian Saffron Syrup, with Persian Mini-Mountain-Seeds*

### 90f. Mint Mojito 5.9

*Refreshing blend of Mint, Lemonade, Syrup & Ice*

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## ◆ DESSERTS ◆

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91. **Saffron & Pistachio Ice-Cream 4.9**

92. **Green-Pistachio Ice-Cream 4.9**

93. **Faloode 4.9**

*Sweet-frosted Persian Noodles*

94. **Saffron & Pistachio Ice-Cream (alongside of) Faloode 4.9**

95. **Pistachio Baklava 5.9**

96. **Warm Chocolate Brownie & Pistachio Ice-cream 4.9**

97. **Pear Tart [Warm & Caramelised] with Pistachio Ice-Cream 5.9**

98. **Mix Dessert Platter 19.9**

(Selection of above items: 92, 96, and 97)

*served with fresh Raspberry & French Macaroons*

*(serves Four people)*

**BELUGA**  
*Persian Grill*

**147-149 Notting Hill Gate, London, W11 3LF**  
**020 7041 8053**  
**[www.BelugaNottingHill.com](http://www.BelugaNottingHill.com)**

Opening Hours: 12:00 - 23:30

All grill orders can be either (half salad & half rice), and or full rice, and or full salad & naan bread.

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

*All our Rice is cooked at precisely 73 degrees Celsius*  
*All our Meat & Stews are slowly 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

**Signature cards & American Express  
are Not accepted for payment**

Please Ask our Staff about Catering Orders

Thank You