

B E L U G A

Persian Grill

BELUGA

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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 5.9

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

6. Salad Olvie 5.9

Potato, Egg, Gherkin, Chickpeas, grated Carrot, Lemon juice & Mayo

7. Panir Sabzi 7.9

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

8. Caesar Salad 6.9

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

9. (Chicken) Caesar Salad 8.9

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

10. (Prawn) Caesar Salad 8.9

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

WARM STARTERS

12. Dolma Felfel 7.5

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

13. Kuku Sabzi 7.9

Soufflé of Eggs, Herbs, Garlic, Barberries & Walnuts

14. Mirza Ghasemi 7.9

Delicately grilled Aubergine, Garlic, Eggs & Tomato purée

15. Kashke Bademjan 7.5

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

16A. Soup-e-Joh 7.5

A cream focused Chicken & Pearl-Barley soup

16B. BELUGA Lentil Soup 7.9

A rich fusion of black-Beluga-Lentils & Vegetables

17. Zabane Barreh 7.5

Lamb Tongue slowly cooked, served in Lamb Broth

18. MIX STARTER 29.9

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

19A. CAVIAR PLATTER 69

*Three (10g) BELUGA & Three (10g) OSCIETRA “Gold”
served on cream Cheese & Blinis with two poached Eggs & Cherry Tomato
(for two to three persons)*

19B. CAVIAR PLATTER 39

*One (10g) BELUGA & Two (10g) OSCIETRA “Gold”
served on cream Cheese & Blinis with a poached Eggs & Cherry Tomato
(for one person)*

19. Crispy Rice & Stew 9.9

Select Ghorme or Gheyne Stew

20. (King Prawn) 8.9

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

21A. Naan Bread 2.2

Organic, freshly baked with Persian Sesame

21B. Naan Bread (with Pistachio) 3.5

GRILLS

30. Chelo Kubide 12.9

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

31. Chelo Kubide (Veal & Pistachio) 15.9

Twin skewers of grilled minced Veal, with added Pistachio & mild Spices, served with steam-cooked Rice & Salad

32. Chelo Jujeh 12.9

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

33. Chelo Jujeh (On the Bone) 13.9

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

34. Chelo Morgh 14.9

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

35. Chelo Bakhtiari 16.9

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

36. Chelo Chenjeh 16.9

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

37. Chelo Shishlig 17.9

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

38. Chelo Barg 17.9

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

39. Chelo Jujeh (Makhsoos) 15.9

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

40. Chelo Morgh (Makhsoos) 17.9

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

41. Chelo Chenje (Makhsoos) 18.9

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

GRILLS *(continued)*

42. Chelo Shishlig (Makhsoos) 20.9

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

43. Chelo Barg (Makhsoos) 20.9

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

44. Chelo Cardy 20.9

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

45. Chelo Barg (Veal) 24.9

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

45A. Chelo Barg (Makhsoos) Veal 29.9

Tender, medium, thin & succulent Veal fillet, & a skewer of minced Veal, served with steam-cooked Rice & Salad

45B. Chelo Barg (Venison) 29.9

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

46. 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)

47. 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)

48. 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. Anar Vij 15.9

Fried ground Walnut infused with wild Pomegranate sauce & fried fresh special Herbs, with Organic Chicken Leg, served with a portion of steam-cooked Rice

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

56A. Baqala Polo (with Venison) 19.9

Steam-cooked Rice, intermixed with Broad Beans & Dill served with succulent Venison chunk

57. 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)

58. 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

59. 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

62. 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

63. 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 ◆

86. Zeytoon, Khiarshur 6.9

Mixture of aged Olives, Gherkins & wild Mushroom

87. Mixed Pickles 5.5

Cabbage, Carrots, Gherkins, Green Chilli & Garlic

88. Zeytoon Parvarde 7.5

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

89. Fried Chips 3.9

Fresh, gourmet, half skinned

EXTRAS

80. 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

81. Morssa Polo 7.9

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

82. Kubide 5.5

Skewer of grilled minced Lamb

83. Chenje 12.9

Skewer of grilled Organic diced Lamb

84. Shishlig / Barg 13.9

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

85. Jujeh 9.9

Skewer of saffron marinated gilled Baby Chicken

85B. 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

BAVARIA (0% Alcohol Free) Beer 4.9

Still & Sparkling Water - (330ml: 2.9) (1Ltr: 5.5)

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

92. Aromatic Persian Tea

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

93. Coffee 3.5

Espresso, Macchiatto, 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

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

020 7041 8053

www.BelugaNottingHill.com

Opening Hours: 12:00 - 23:30

All grill orders may have either (half salad & half rice), 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 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

Signature cards are Not accepted for payment

Please Ask our Staff about Catering Orders

Thank You