

B E L U G A

Persian Grill

NOTTING HILL

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 9.9

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

2. Masto Musir 9.9

Yoghurt infused with finely chopped Shallots

3. Burani 9.9

Cooked Spinach soaked in home-made Yoghurt

4. Humus 9.9

Mashed Chickpeas, Garlic, Sesame purée, & Olive Oil

5. Shirazi Salad 9.9

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

6. Salad Olviah 10.9

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

7. Panir Sabzi 11.5

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

8a. Caesar Salad 9.9

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

8b. (Chicken) Caesar Salad 12.5

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

8c. (Prawn) Caesar Salad 14.5

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

9a. Zeytoon & Khiareshur 9.9

Mixture of aged Olives, Gherkins & wild Mushroom

9b. Zeytoon Parvarde 10.9

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

9c. Mixed Pickles 9.9

Aged Cabbage, Carrots, Gherkins, Green Chilli & Garlic

9d. Baba Ghanoush 11.5

Roasted Aubergine with added Tahina, Yoghurt, Garlic & Citrus, and garnished with chopped Coriander

WARM STARTERS

10. **Dolma Felfel** 11.5

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

11. **Kuku Sabzi** 11.5

Soufflé of Eggs, Herbs, Garlic, Barberries & Walnuts

12. **Mirza Ghasemi** 12.5

Delicately grilled Aubergine, Garlic, Eggs & Tomato purée

13. **Kashke Bademjan** 12.5

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

14 a. **Soup-e-Joh** 11.9

A cream focused Chicken & Pearl-Barley soup

14 b. **Dal Soup** 9.9

Dal Lentils soup, intermixed with Tomato puree, Milk & mild Spices

15. **Zabane Barreh** 11.5

Lamb-Tongue slowly cooked, served in Lamb Broth

16. **MIX STARTER** 47.9

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

17. **Crispy Rice & Stew** 14.9

Select Ghormeh or Gheyme Stew as topping

18. **King Prawn** 13.9

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

19A. **Naan Bread** 3.5

Freshly baked with Persian Sesame

19B. **Naan Bread** (with string-cut Pistachio topping) 5.9

20. **Fried Chips** 6.5

Fresh, gourmet, half skinned

CAVIAR PLATTERS

21. The Royal Baerii Caviar Platter 75

(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 79

(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 85

(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 125

(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 20.9

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

31. Chelo Jujeh 20.9

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

32a. Chelo Jujeh (On the Bone) 22.5

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

33. Chelo Morgh 22.5

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

34. Chelo Bakhtiari 23.9

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

35. Chelo Chenjeh 24.9

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

36. Chelo Shishlig 25.5

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

37. Chelo Barg 26.9

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

38. Chelo Jujeh Makhsoos 24.9

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

39. Chelo Morgh Makhsoos 25.9

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

40. Chelo Chenje Makhsoos 28.9

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

(Grills: Continue)

GRILLS

41. Chelo Shishlig Makhsoos 29.9

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

42. Chelo Barg Makhsoos 29.9

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

43. Chelo Cardy 29.9

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

44. Mix Grill (Serves 1 Person) 36.9

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

45. Mix Grill (Serves 2 People) 59.9

Grilled skewer of Lamb Chops, a skewer of thinly sliced Chicken Fillet, & Twin skewers of minced Lamb, served with Two portions of steamed-cooked Rice & or Salad

46. Mix Grill (Serves 3 People) 78.5

Grilled skewer of Lamb Chops, a skewer of thinly sliced Chicken Fillet, Twin skewers of minced Lamb, & a skewer of (a Whole & Half) "Corn-fed" Baby Chicken, served with Three portions of steam-cooked Rice & or Salad

Mix-Grill Gravy 3.5

Dazzling, Asian-inspired mixture of Garlic, Ginger, ground Roasted Cashew & Cardamom, with finely chopped Coriander, Tomato, and a selection of spices such as Curry & Paprika, all cooked in Lamb Broth.

STEWES

50. Chelo Ghormeh Sabzi 23.9

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

51. Chelo Gheyme Bademjan 23.9

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

52. Chelo Bamie 23.9

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

53. Chelo Fesenjan 23.9

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

54. Loobia Polo – or – Baghala Polo (with Lamb Shank – or – Neck Fillet) 26.9

Slow-cooked, succulent Lamb Shank (and or) Neck Fillet, [served with either of the following]: Steam-cooked Rice, intermixed with Green Beans (Loobia), Tomato sauce & Sun-dried Tomato (or) Steam-cooked Rice, intermixed with Broad Beans (Baghala) & Sun-dried Dill

55. Tah-chin (Morgh & Bademjan) 26.9

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

56. Zereshk Polo & (Khoresh) Morq 23.9

Pan-fried Chicken Leg, cooked in Persian tomato sauce, served with a portion of steam-cooked Rice with fine Saffron & wild Barberries

57. Stuffed Baby Chicken 25.9

Baby Chicken fried in (Pomegranate Puree), with added mixture of seedless Raisins, crushed Walnuts, finely chopped Mint, string-cut Almond, Sun-dried golden Apricot & Barberries; served with steam-cooked Rice

58. Ab Goosht 22.5

Traditional Persian Lamb stew (on-the-bone & slow-cooked in broth), Intermixed with a selection of legumes, tomato, potato, onion and Asian spices. (The meal is served with mixed-pickles, fresh-onion, and a Naan bread).

59. Lamb Biryani 23.9

Our newly added dish; this is a rich intermixture of slow-cooked Persian Rice and Lamb (succulent & tender pieces, marinated in aromatic spices), with a touch of fresh herbs & caramelised onion, layer with ever-so-tasty slices of fried Aubergine.

SEAFOOD

60. Chelo Khoresh: (Prawn & Salmon) 25.5

Stew of King Prawn & Salmon with finely-chopped, shallow fried fresh Herbs, Tamarind sauce & sliced Mushroom, served with steam-cooked Rice

61. Chelo Mahi 28.9

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

62. King Prawn 27.9

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

VEGETARIANS

70a. Baghala Polo (with Kuku & Vine-Leaves) 18.5

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) 18.5

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) 18.5

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

73. Khoresh Gheyne (Vegetarian) 18.5

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

EXTRAS

81. **Rice** 6.5

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** 11.9

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

83. **Kubide** 7.5

Skewer of grilled minced Lamb

84. **Chenje** 18.5

Skewer of grilled diced Lamb

84a. **Shishlig** 18.9

Skewer of grilled Lamb-Chops

85. **Barg** 20.9

Skewer of grilled thinly sliced Lamb

86. **Jujeh** 13.9

Skewer of saffron marinated gilled Baby Chicken

87. **Juje (On the Bone)** 14.9

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

88. **Fillet (Morgh)** 14.9

Grilled skewer of succulent, marinated, thin Chicken fillet

SOFT BEVERAGES

90. Fresh & Pressed Juices 7.9

*Watermelon | Carrot | Pineapple
Orange | Apple | Mango & Orange*

90a. Coca Cola, Fanta, Sprite (330ml glass) 3.9
Still & Sparkling Water (330ml: 3.5) (750ml: 5.5)

90b. Persian Kefir Doogh 500ml: 4.9
Traditional Salty & Herbal Yogurt drink

91a. Ginger Beer (0% Alcohol Free) 5.5
91b. Heineken Beer (0% Alcohol Free) 5.5

92. Selection of Aromatic Persian Tea

*Cup (small 1.9, Large 2.5)
Pot (small 6.9, Large 8.9)*

93. Coffee 4.9

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

94. Hot Chocolate 4.9

95. Virgin Mojito 8.9

Refreshing blend of Mint, Lemonade, Apple & Ice

96. Virgin Passionfruit & Lime Fizz 8.9

Passionfruit, lime juice, agave syrup, Soda Water

97. Khak-Shir 8.9

Traditional Persian Syrup, with Saffron & "London-Rocket Seeds"

BELUGA

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

020 7041 8053

www.BelugaNottingHill.co.uk

Opening Hours: 12:00 - 23:00

During peak times, we are able to allocate an Hour & Half of seating.

*All our Persian Rice is cooked at precisely 73 degrees Celsius
Served with a Hard-Crispy Top Layer, but softer inside,
with added Saffron for its fragrance & texture,
& garnished with fried sun-dried Barberries.*

*Most grills are marinated in a dazzling mixture of:
Saffron, Onion, Garlic, Lemon Juice, Pepper & Salt,
With a brush-stroke of Salty Butter & Saffron,
& garnished with diced Parsley & diced sweet Pepper.*

All our Meat-Stews are slowly cooked to optimise flavour.

All our Bread is freshly baked to order.

Food Allergen fact-sheets are available upon request

*We are proud to serve **HALAL** meat.*

Prices here within are for Takeaway-Sales, and therefore:

12.5 % Charge is Applied to All & Any Inside Table Services

(Please check Gov.uk website for HMRC's rules on Mandatory Service Charge)

Events & Catering

With over 23 years of experience in managing large events,
We would be delighted to discuss your next gather in detail.

Please contact proprietor on **07395 820 315**

Any comments & recommendations would be greatly appreciated

info@BelugaNottingHill.co.uk

Thank You