

**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*

## ◆ SPARKLING, CHAMPAGNE & ROSÉ ◆

	<u>20cl</u>	<u>75cl</u>
1. <b>Prosecco</b> DOC Spumante Brut Ca' Bolani, <b>Italy</b> <i>Sparkling Italian chic with gentle layers of pure fruit; crisp pear, lemons and grapefruits, in exquisite harmony with aromas of wisteria in bloom and elderflower. Refreshing and perfectly balanced.</i>	8.9	32
2. <b>Moët &amp; Chandon</b> Rosé Impérial (Mini-Moët Rosé Champagne), <b>France</b> <i>Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours.</i>	16.9	49.9
3. <b>Chateau d'Esclans</b> , Whispering Angel Rosé, <b>Provence, France</b> [Rosé] <i>Complex aromas of wild strawberry, white peach and green apple.</i>		<u>75cl</u> 39
4. <b>Greyfriars</b> , Blanc de Blancs Brut, <b>Surrey, England</b> [Sparkling White] <i>Light, fresh with subtle hints of vanilla and citrus fruits.</i>		49
5. <b>Bouché Père et Fils</b> , “Zero Dosage” Blanc de Noirs, <b>Champagne</b> <i>Complex with crisp apples and ripe pears, creamy finish.</i>		49
6. <b>Veuve Clicquot</b> , Yellow Label Brut, <b>Champagne</b> <i>Complex with layers of yeasty, nutty flavours, superbly fat and ripe.</i>		79
7. <b>Laurent-Perrier</b> , Cuvée Brut <u>Rosé</u> , <b>Champagne</b> <i>Elegant, strawberry and raspberry fruit on a refreshing palate.</i>		99
8. <b>Dom Pérignon</b> , Brut Vintage, <b>Champagne</b> <i>Full, rich, with citrus fruit, floral nuances and long finish.</i>		199

## ◆ BEERS & CIDERS ◆

<b>Peroni Nastro Azzurro</b> (Italy, 5.1%, 330ml) 4.5
<b>Doom Bar Ale</b> (British, 4.3%, 500ml) 4.5
<b>Kopparberg Cider, Strawberry &amp; Lime</b> (Swedish, 4%, 500ml) 4.5
<b>Heineken Lager Beer</b> (Netherland, 5%, 330ml) 4.5
<b>Cobra Beer</b> (British, 4.8%, 330ml) 4.5
<b>K1 Beer</b> (British, 4.8%, Sugar-Free, 330ml) 4.5
<b>Crabbies Ginger Beer</b> (British, 4%, Gluten Free 500ml) 4.5
<b>Fever Tree Ginger Beer</b> (British, 0% Alcohol Free, 500ml) 4.5

## ◆ COCKTAILS ◆

*Please Ask for Today's Surprise List*

9.9

## ◆ WHITE WINE ◆

	<u>175ml</u>	<u>75cl</u>
<p>9. <b>Apulo Bianco Salento IGT, Puglia, Italy</b>  <i>Perfect blend of Chardonnay and Fiano. Deliciously intense with aromas of peach, grapefruit and lime skin. Fresh with exotic fruit flavours. Good aperitif and excellent with fish and white meats.</i></p>	6.5	24
<p>10. <b>Sauvignon Blanc Friuli Aquileia DOC Ca' Bolani Friuli, Italy</b>  <i>A fine example of Sauvignon. Herbaceous, aromatic and intense with scents of green pepper, elderflower and sage.</i></p>	7.9	29
<p>11. <b>Pinot Grigio, Friuli Aquileia DOC Ca' Bolani Friuli, Italy</b>  <i>A very elegant 100% Pinot Grigio. The bouquet is fresh with hints of acacia flowers and subtle spicy tones.</i></p>		29
<p>12. <b>Paco &amp; Lola, Albariño, Rías Baixas, Spain</b>  <i>Green apples, pear and lemons with refreshing citrus flavours.</i></p>	8.9	34
<p>13. <b>Joseph Mellot, "La Gravelière", Sancerre, Loire, France</b>  <i>Vibrant, aromatic, opulent on the nose and palate, stylishly dry on the finish</i></p>	9.9	39
<p>14. <b>Salentein, "Single Vineyard Plot 2" Chardonnay, Mendoza, Argentina</b>  <i>Intense and complex with mineral character, citrus notes and hints of jasmine.</i></p>	12.5	49
<p>15. <b>Pouilly-Fumé, de Ladoucette, Loire Valley, France</b>  <i>Trademark crunch of asparagus and mouth-watering layers of gooseberry crispness, clean and dry from a family renowned for their expertise.</i></p>		59
<p>16. <b>Chassagne-Montrachet, Louis Jadot, Burgundy, France</b>  <i>The most southerly village of Côte de Beaune is world-renowned for this elegance and style that is full of fruit and finesse.</i></p>		99

◆ **RED WINE** ◆

	<u>175ml</u>	<u>75cl</u>
17. <b>Apulo Rosso Salento</b> IGT, IGT, Puglia, <b>Italy</b> <i>Smooth blend of Primitivo &amp; Negroamaro. Lovely fruity bouquet with hints of plum &amp; dried cherry. Dry with a fine structure &amp; outstanding roundness.</i>	6.5	24
18. <b>Chalk Hill Luna</b> , Shiraz, McLaren Vale, <b>Australia</b> <i>Dark raspberry fruit with floral aromas with hints of chocolate, coffee and cracked pepper.</i>	6.9	27
19. <b>Vine Roots</b> , “Old Vine” Garnacha, Rioja, <b>Spain</b> <i>Delicious red and black fruits with a hint of spice on a smooth and rich palate.</i>	8.9	36
20. <b>Sasseo Salento</b> IGT Masseria Altemura Puglia, <b>Italy</b> <i>Made from selected Primitivo grapes, aged in oak for 12 months, smooth and jammy with notes of plum and sweet spices.</i>	8.9	36
21. <b>Nero d’Avola Sicilia</b> DOC Feudo Principi di Butera Sicily, <b>Italy</b> <i>Dry, structured with soft tannins, this wine offers a sensation of complex fruitiness redolent of cherries preserved in spirit. Lingering, gentle, spicy finish.</i>	9.9	39
22. <b>Chianti Classico</b> DOCG 2015 Castello di Albola Tuscany, <b>Italy</b> <i>A benchmark Chianti, with aromas of violet, cherry &amp; undertones of tea leaves. This is an elegant wine, full of cherry &amp; blueberry flavour with a hint of chocolate.</i>	9.9	39
23. <b>Meiomi</b> , Pinot Noir, Monterey-Sonoma-Santa Barbara, <b>USA</b> <i>Strawberry, mocha, vanilla aromas and dark cherry, finish is supple and silky.</i>	9.9	39
24. <b>Pomegranate</b> , Semi-Sweet, Armavir Region, <b>Armenia</b> <i>Persia’s favourite red wine; semi-sweet &amp; sour, rich, and fruity notes.</i>	11.9	45
25. <b>Château Boutisse</b> , Grand Cru Saint-Émilion, Bordeaux, <b>France</b> <i>Sweet ripe fruit, spice, caramel and mocha; the palate has a velvety finish.</i>		49
26. <b>Blason d’Issan</b> , Margaux, Bordeaux, <b>France</b> <i>Pronounced fragrant nose, pure Margaux, real quality and depth.</i>		59
27. <b>Barolo</b> DOCG 2012 Cossetti Piedmont, <b>Italy</b> <i>Intense and sophisticated, with the aroma of rose petals overlaid with cinnamon &amp; white pepper. It is dry, with warm &amp; velvety flavours of liquorice, leather and chocolate.</i>		69
28. <b>Louis Jadot</b> , Gevrey-Chambertin, Burgundy, <b>France</b> <i>Full, rich structure with intense red berry vibrancy and a mellow, long lasting character.</i>		69
29. <b>Freemark Abbey</b> , Cabernet Sauvignon Napa Valley, <b>USA</b> <i>Blackberry pie, cherry and dark chocolate with the spicy sweetness of cinnamon and clove.</i>		75
30. <b>Château Haut-Bages-Liberal</b> , Pauillac, Bordeaux, <b>France</b> <i>Powerful, fleshy ripe fruit, integrated tannins, elegant and has a remarkable freshness.</i>		79

## SPIRITS

### *Fifty Shades of Milliliter*

#### APERITIF

Campari	28%	<b>6.5</b>
Fernet Branca	39%	<b>6.5</b>
Aperol	11%	<b>6.5</b>

#### GIN

Beefeater London Dry	40%	<b>7</b>
Bombay Sapphire	40%	<b>7.5</b>
Tanqueray Rangpur	40%	<b>8</b>
Sipsmith London Dry	40%	<b>7.5</b>
Hendricks	40%	<b>8</b>
Tanqueray London Dry	40%	<b>8.5</b>
Tanqueray No 10	40%	<b>8.5</b>

#### VODKA

Ketel One	40%	<b>7.5</b>
Grey Goose	40%	<b>8.5</b>
Belvedere	40%	<b>8.5</b>
Stolichnaya Elit	40%	<b>11</b>
<b>Beluga Noble</b>	40%	<b>9.5</b>

#### TEQUILA

Olmecca Reposado	40%	<b>7.5</b>
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#### APERITIFS

Martini Extra Dry	15%	<b>6.5</b>
Martini ROSSO	15%	<b>6.5</b>

<b>TONIC</b> Water <i>Slimline</i>	<b>1.9</b>
<b>TONIC</b> Water <i>Indian</i>	<b>1.9</b>
<b>SODA</b> Water, Schweppes	<b>1.9</b>

#### BOURBON & WHISK(e)Y

Bulleit Bourbon Frontier	45%	<b>7.5</b>
Bulleit Bourbon Rye	45%	<b>7.5</b>
Glenfiddich 12-Year-Old	40%	<b>8</b>
Chivas Regal 12-Year-Old	40%	<b>7</b>
Woodford Reserve, Bourbon	45%	<b>8.5</b>
Makers Mark	40%	<b>8.5</b>
Johnnie Walker Black Label	40%	<b>7.5</b>
Rittenhouse (Rye) 100 Proof	50%	<b>9.5</b>
Jack Daniels	40%	<b>7.5</b>

#### RUM

Havana Club Anejo Especial	40%	<b>7</b>
RonZacapa Centenario 23Yr	40%	<b>11</b>
Havana Club 3-Year-Old	40%	<b>7.5</b>
Havana Club 7-Year-Old	40%	<b>8.5</b>

#### BRANDY

Janneau, Armagnac VSOP	40%	<b>9.5</b>
Boulard Solage, Calvados	40%	<b>9.5</b>
Courvoisier, Cognac VSOP	40%	<b>9.5</b>
Hennessy, Cognac XO	40%	<b>15</b>

#### LIQUEUR

Baileys Irish Cream	17%	<b>6.5</b>
Cointreau	40%	<b>6.5</b>
Disaronno Amaretto	28%	<b>6.5</b>
Luxardo Sambuca	38%	<b>6.5</b>

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◆ **DESSERTS** ◆

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**30. Saffron & Pistachio (Ice-Cream) 4.9**

**31. Pistachio (Ice-Cream) 4.9**

**32. Faloode 4.9**

*Faloode: Sweet-frosted Persian Noodles*

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

**34. Pistachio Baklava 5.9**

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

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

**38. Marmite Tart [*& Crystallised Mint*] with Pistachio ice-cream 6.9**

**39. Mix Dessert Platter 19.9**

*(Selection of above items: 31, 35, 37 and 38)  
served with Fresh Raspberry & French Macarons  
(serves Four people)*

**BELUGA**

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

**020 7041 8053**

[www.BelugaNottingHill.co.uk](http://www.BelugaNottingHill.co.uk)

**Opening Hours**

12:00 - 23:30

**12.5% Charge is Applied to All Inside Table-Service**

Food Allergen Fact Sheet is available upon request

Please Ask Management about Catering Orders

**Thank You**