



Eastern flavours and epic Gulf views

Authentic Persian recipes prepared as they have been for centuries, served with contemporary flair.

Azal is an immersion in Persian culture, where Corniche views are complemented by elements of ornate wood panelling and traditional stucco work. Sage-green pouffes and turquoise pillows contrast with the sand-coloured floors like oases in the desert. Soft lighting creates a cosy sanctuary in which to make connections over an à la carte business lunch or unwind with friends over an indulgently unhurried dinner.

Discover the time-honoured flavours of rich stews and succulent kebabs, spice-scented rice and Iranian flatbread. Your selection pairs well with a traditional sharbat or fresh fruit juice, or beverages made with ingredients ranging from saffron to pomegranate and cardamom.

IRANIAN CAVIAR

Selection of Beluga, Osetra, and Sevruga Caviar
Served with blinis, crème fraîche, finely chopped
egg yolks and whites, onions, and parsley.
(15 to 30 grams – Price upon request)

YOGHURT APPETIZERS

BORANI ESFINAJ **QAR 35**
Creamy yoghurt blended with fresh spinach and
a delicate touch of garlic.

BORANI BADEMJAN **QAR 45**
Roasted eggplant mixed with yoghurt, enhanced
by a hint of garlic.

MASTO KHIAR **QAR 30**
Refreshing cucumber and mint folded into silky
yoghurt.

MASTO MUSIR **QAR 35**
Rich yoghurt infused with aromatic Persian
shallots.

PERSIAN BREAD

LAVASH BREAD (NAN-E LAVASH)
Traditional thin Persian flatbread, ideal for
scooping dips or wrapping kababs.

SANGAK BREAD (NAN-E SANGAK)
Stone-baked whole wheat bread, served warm and
rustic.

COLD STARTERS

SALAD OLIVIEH **QAR 45**
A Persian classic with tender chicken, potatoes, and peas bound in a creamy egg emulsion.

SALAD SHIRAZI **QAR 35**
A refreshing mix of cucumber, tomato, and onion dressed with lemon, olive oil, and dried mint.

ZEYTOON PARVARDEH **QAR 45**
Green olives marinated with walnuts and pomegranate molasses.

SIR TORSHI **QAR 25**
Garlic cloves aged in grape vinegar and aromatic herbs.

SALAD FASL **QAR 40**
A seasonal salad of crisp garden vegetables tossed with olive oil, lemon, and mint.

WARM & HOT STARTERS

KASHKE BADEMJAN **QAR 45**
Charcoal-grilled eggplant topped with kashk, crispy onions, and fried mint.

MIRZA GHASEMI **QAR 35**
Smoked eggplant with tomatoes, garlic, and egg for a rich, hearty dip.

ASH-E RESHTEH **QAR 35**
Traditional noodle soup with herbs, beans, and lentils, finished with kashk and fried onions.

ASH SHOLE GHALAMKAR **QAR 45**
A slow-cooked stew of grains, beans, herbs, and meat, topped with golden fried onions.



SOUPS

BARLEY SOUP

Light barley soup simmered in a fragrant broth.

QAR 25

LENTIL SOUP

A warming lentil soup enriched with aromatic spices.

QAR 25

CHICKEN SOUP

Shredded chicken, potato, and carrot in a savory broth, finished with lemon.

QAR 30

DAILY STEWS (KHORESHT)

GHORMEH SABZI

Tender lamb simmered with herbs, kidney beans, and dried lime for a tangy depth.

QAR 75

QEIMEH

Slow-cooked beef with split peas and tomato, topped with crisp golden fries.

QAR 65

FESENJAN OSSO BUCO

Veal osso buco braised in a walnut and pomegranate sauce, finished with saffron gremolata.

QAR 95

MAINS

MAHICHE **QAR 150**
Lamb shank slow-braised with onion, garlic, and saffron until fall-off-the-bone tender.

GARDAN **QAR 150**
Lamb neck gently simmered in saffron, turmeric, and onion for a rich and flavorful dish.

MORGH SORKH KARDEH **QAR 65**
Saffron-marinated chicken braised with tomato and onion for a delicate, fragrant main.

MAHI SORKH KARDEH **QAR 95**
Golden-fried fish seasoned with saffron, turmeric, and fresh lemon.

RICE DISHES

ZERESHK POLOW **QAR 35**
Steamed Persian rice topped with saffron and sweet-tart barberries.

BAGHALI POLOW **QAR 35**
Rice with dill and broad beans, finished with saffron.

SABZI POLOW **QAR 25**
Herb rice with dill, parsley, coriander, and chives, traditionally paired with fish.

SHEVID POLOW **QAR 25**
Aromatic dill rice, perfectly suited for grilled meats and stews.

FROM THE CHARCOAL GRILL

KOOBIDEH **QAR 160**
Juicy minced lamb skewers grilled over open flames, served with vegetables.

JOOJEH ZAFARANI **QAR 175**
Saffron-marinated chicken skewers grilled to perfection, with vegetables.

BARG **QAR 200**
Tender lamb fillet skewers marinated with saffron, grilled over flames, and served with vegetables.

SHISHLIK **QAR 220**
Succulent lamb chops marinated in Persian spices, flame-grilled and served with vegetables.

VAZIRI **QAR 220**
A combination skewer of boneless chicken and minced lamb, grilled and served with vegetables.

SULTANI **QAR 200**
A royal pairing of lamb fillet skewer and minced lamb skewer, served with vegetables.

MIXED GRILL FOR TWO **QAR 400**
A generous platter with two koobideh skewers, one lamb fillet skewer, and one chicken skewer, served with vegetables.

MAHI KABABI **QAR 140**
Marinated fish fillets grilled over flames, paired with herbed rice, lemon, and fresh vegetables.

BAKHTIYARI **QAR 160**
Mixed skewers of lamb and chicken grilled over flames, accompanied by tomatoes.

JOJE MASTI **QAR 150**
Yoghurt and dried lemon-marinated chicken, grilled to perfection.

MEYGOO KABABI **QAR 190**
Grilled marinated shrimp infused with herbs and spices.

DESSERTS

SAFFRON RICE PUDDING (SHOLEZARD) Fragrant saffron rice pudding garnished with almonds, cinnamon, and rose water.	QAR 45
ROULETTE Moist sponge roll filled with whipped coffee-vanilla cream.	QAR 45
NAPOLEONI Layers of flaky pastry with saffron custard, finished with 24k gold leaf.	QAR 45
CARDAMOM ROSE CAKE A delicate sponge cake infused with cardamom, layered with rose and bitter orange marmalade.	QAR 45
FALOODEH Persian vermicelli dessert with rose water, served with lemon, sour cherry syrup, or traditional ice cream.	QAR 45
BASTANI Traditional Persian saffron ice cream with pistachios and almonds.	QAR 45

BEVERAGES – COLD

SOFT DRINKS **QAR 25**
Cola, Diet Cola, Sprite, Diet Sprite, Fanta, Soda, Tonic, Ginger Ale.

NON-ALCOHOLIC BEER **QAR 35**
Refreshing alcohol-free beer.

ICED TEA **QAR 30**
Choice of Lemon, Pomegranate, or Peach.

SHARBAT & DOOGH **QAR 30**
Traditional Persian refreshers: Lemon, Saffron, or Azal Doogh.

ENERGY DRINKS **QAR 40**
Red Bull, Red Bull Light.

FRESH JUICES **QAR 35**
Lemonade Mint, Grapefruit, Orange, Carrot, Apple, Pineapple, Mango, Kiwi, Strawberry, or Fruit Cocktail.

BEVERAGES – HOT

TURKISH COFFEE **QAR 30**

ESPRESSO **QAR 30(S)**
QAR35 (D)

AMERICANO | NESCAFE | HOT CHOCOLATE | **QAR 35**
CAPPUCCINO | CAFÉ LATTE | SPANISH LATTE

PREMIUM TEA **QAR 30**
Selection of Persian Black, Damnoosh, Karak, English Breakfast, Chamomile, Earl Grey, Green, Ginger & Honey, or Rose & Mint.

BEVERAGES – WATER

STILL LOCAL

Pure still water, locally sourced.

QAR 15 (S) |
QAR 20 (L)

STILL IMPORTED

Premium imported still water.

QAR 20 (S) |
QAR 25 (L)

SPARKLING

Refreshing sparkling water, locally and internationally sourced.

QAR 20 (S) |
QAR 25 (L)

AZAL SIGNATURE CREATIONS – 55 QAR

REIGN SUPREME

Black tea with pomegranate and date shrub, cardamom foam, and mint powder.

FIRST CLASS

Apricot spritz with sour grape juice and sparkling pomegranate tea.

HEAVEN ON EARTH

Mint, cucumber, lemon, sekahnjebin, elderflower tonic, and vegan foam.

AL-JABR

Non-alcoholic white wine blended with basil, grape, lime, and hibiscus grenadine.

GUARDIAN ANGELS

Watermelon, sour cherry, hibiscus, lime, and soda for a vibrant refresher.

روح جاودانگی که در هر لحظه زنده است

