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## **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

Creamy yoghurt blended with fresh spinach and  
a delicate touch of garlic.

QAR 35

### BORANI BADEMJAN

Roasted eggplant mixed with yoghurt, enhanced  
by a hint of garlic.

QAR 45

### MASTO KHIAR

Refreshing cucumber and mint folded into silky  
yoghurt.

QAR 30

### MASTO MUSIR

Rich yoghurt infused with aromatic Persian  
shallots.

QAR 35

## 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 Lamb shank slow-braised with onion, garlic, and saffron until fall-off-the-bone tender.	QAR 150
GARDAN Lamb neck gently simmered in saffron, turmeric, and onion for a rich and flavorful dish.	QAR 150
MORGH SORKH KARDEH Saffron-marinated chicken braised with tomato and onion for a delicate, fragrant main.	QAR 65
MAHI SORKH KARDEH Golden-fried fish seasoned with saffron, turmeric, and fresh lemon.	QAR 95

## RICE DISHES

ZERESHK POLOW Steamed Persian rice topped with saffron and sweet-tart barberries.	QAR 35
BAGHALI POLOW Rice with dill and broad beans, finished with saffron.	QAR 35
SABZI POLOW Herb rice with dill, parsley, coriander, and chives, traditionally paired with fish.	QAR 25
SHEVID POLOW Aromatic dill rice, perfectly suited for grilled meats and stews.	QAR 25

## FROM THE CHARCOAL GRILL

### KOOBIDEH

Juicy minced lamb skewers grilled over open flames, served with vegetables.

QAR 160

### JOOJEH ZAFARANI

Saffron-marinated chicken skewers grilled to perfection, with vegetables.

QAR 175

### BARG

Tender lamb fillet skewers marinated with saffron, grilled over flames, and served with vegetables.

QAR 200

### SHISHLIK

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

QAR 220

### VAZIRI

A combination skewer of boneless chicken and minced lamb, grilled and served with vegetables.

QAR 220

### SULTANI

A royal pairing of lamb fillet skewer and minced lamb skewer, served with vegetables.

QAR 200

### MIXED GRILL FOR TWO

A generous platter with two koobideh skewers, one lamb fillet skewer, and one chicken skewer, served with vegetables.

QAR 400

### MAHI KABABI

Marinated fish fillets grilled over flames, paired with herbed rice, lemon, and fresh vegetables.

QAR 140

### BAKHTIYARI

Mixed skewers of lamb and chicken grilled over flames, accompanied by tomatoes.

QAR 160

### JOJE MASTI

Yoghurt and dried lemon-marinated chicken, grilled to perfection.

QAR 150

### MEYGOO KABABI

Grilled marinated shrimp infused with herbs and spices.

QAR 190

## DESSERTS

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

## BEVERAGES – COLD

### SOFT DRINKS

Cola, Diet Cola, Sprite, Diet Sprite, Fanta, Soda, Tonic, Ginger Ale.

QAR 25

### NON-ALCOHOLIC BEER

Refreshing alcohol-free beer.

QAR 35

### ICED TEA

Choice of Lemon, Pomegranate, or Peach.

QAR 30

### SHARBAT & DOOGH

Traditional Persian refreshers: Lemon, Saffron, or Azal Doogh.

QAR 30

### ENERGY DRINKS

Red Bull, Red Bull Light.

QAR 40

### FRESH JUICES

Lemonade Mint, Grapefruit, Orange, Carrot, Apple, Pineapple, Mango, Kiwi, Strawberry, or Fruit Cocktail.

QAR 35

## BEVERAGES – HOT

### TURKISH COFFEE

QAR 30

### ESPRESSO

QAR 30(S)  
QAR35 (D)

AMERICANO | NESCAFE | HOT CHOCOLATE |  
CAPPUCCINO | CAFÉ LATTE | SPANISH LATTE

QAR 35

### PREMIUM TEA

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

QAR 30

## 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.

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