

BERENDAK

EVENTS GUIDE





# BERENJAK

“Like many Persian families in London, most of my childhood memories were made around the dinner table, where household dishes become life-long favourites - every Persian will tell you that their mum’s cooking is the best! With Berenjak I wanted to evoke those feelings, and reinterpret signature dishes using seasonal British produce.

Spices, dips, pickles and handfuls of herbs are the flavours of my childhood. For me, it wouldn’t be a Persian dinner without sitting elbow-to-elbow with friends and family, sharing each dish until every scrap has gone”

—KIAN SAMYANI, FOUNDER





# DUBAI

Berenjak is named after the handfuls of brightly coloured, toasted rice eaten as a snack at funfairs in Persia.

Berenjak Dubai is located in the emerging Dar Wasl district, the perfect home for our first international outpost. The menu features favourites from our London locations and a few dishes crafted exclusives for Dubai.

Wherever you visit Berenjak, you can expect to be immersed in Iran's rich cultural history. At Soho, you can find our reinterpretation of the hole-in-the-wall kabab houses that line the streets of Tehran, whereas in Borough, the Berenjak Townhouse journeys out of the centre of Tehran and into the rural foothills of the Alborz mountains which surround the city.





# CAPACITY

The interiors are set to evoke the warmth and hospitality for which Persian culture is celebrated. The restaurant's décor hosts a blend of classical Persian patterns and textiles, staying true to traditional Iranian style.

Outdoor Terrace

40 Seated

Indoor Dining Area

60 Seated

Indoor Private Dining Room

14 Seated













# PRIVATE DINING ROOM

The private dining room at Berenjak provides up to 14 guests a private space to enjoy an array of Iranian dishes.

The perfect backdrop for memorable dining experiences, whether a casual gathering or a special celebration.

Located at the back end of the restaurant, the private dining room overlooks the outdoor terrace. The room invites guests to dine surrounded by a vintage-lit chandelier, paintings portraying Persian culture, and a mirror that reflects the togetherness of the table.

The Feast menu is designed to ensure guests get a taste of our noon o mازه, kababs, and signature saffron rice and shirazi salad.

The private dining room can be booked through our website.









# FOOD & DRINK

At Berenjak, guests can dine on authentic home-style Iranian cuisine, specialising in mazes-style sharing plates, charcoal grilled Kababs, and a variety of Khoresht.

The drinks offering marries together the food and social spirit of the restaurant, with a take on traditional sharbats.









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