



Benvenuti Amici



Welcome Friends



دوستان خوش آمدید

Join us on a culinary journey from Iran to Italy, as we explore the rich and diverse flavors of these two cultures. Our menu showcases the best of both worlds, with dishes inspired by the traditional cuisine of each country.

Start your journey in Iran with our flavorful Persian stews, made with tender meats and fragrant herbs and spices. Indulge in our classic kebabs, marinated and grilled to perfection, or try our vegetarian-friendly options like our "Khoresh -e -Karafs O kangar", artichoke and celery, lots of herbs: hearty and flavourful .

As we move westward towards Italy, our menu takes on a Mediterranean twist. Enjoy classic Italian pasta dishes, like our homemade tagliatelle with slow-cooked ragù or our rich and savory lasagna. Savor the flavors of our stone pizzas oven, topped with fresh ingredients like San Marzano tomatoes, mozzarella di bufala, aromatic basil, friarielli .

But our journey doesn't end there. Our dessert menu offers a sweet finale, featuring delectable treats like tiramisu cake and Persian saffron ice cream. And, of course, no journey is complete without a great drink. Choose from our diverse selection of wines, beers, and cocktails to complement your meal and enhance your experience.

We invite you to join us on this culinary adventure, as we celebrate the best of both Iran and Italy with every bite.

We cook what we sell & we sell what we cook

experience the genuine connection between
our deli & restaurant

service: 13.0% your generosity is a direct reward for our team who have made your experience extra special. if you have a food allergy, intolerance or sensitivity, please let your server know before you order. they will be able to suggest the best dishes for you our dishes are prepared in areas where allergenic ingredients are present. we cannot guarantee our dishes are 100% free of these ingredients. (v) vegetarian 🌿 vegan 20/04/2023

To Share

برای منیر

Haward Family Cultivating Oysters Since 1732

the award winning Mersea oysters. Richard Haward supplies some of the finest oysters in the world, for eight generations they have been cultivating Mersea oysters in the river blackwater, purifying them with that same sea water, giving them their unique and remarkable flavour. served on a bed of crushed ice, oyster sauce with French roots, "mignonette" translates roughly into "cute, small, & tasty", and that's exactly what oysters are.

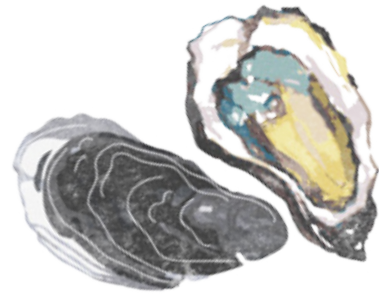
"just like kissing the sea on the lips"

| | | | | |
|----------------------------|-------|-----------|--------|-------|
| | three | 1/2-dozen | nine - | dozen |
| <i>Mersea Rock Oysters</i> | 9.9 | 19.0 | 28.0 | 33.0 |

Zeytoon Parvardeh 4.9
olives, garlic, walnuts, pomegranate molasses, mint and angelica seeds

Olive Ascolane 7.0
green pitted olives covered in breadcrumbs stuffed with beef, pork & mortadella, possibly the most renowned appetizers in Italy

Bread Selection 4.5
persian & european, organic butter or spicy sicilian extra virgin olive oil



Small Plates

پیش غذا

Ash-e-Reshteh (v) 8.0
Persian noodle soup, a classic persian noodle soup, intensely aromatic, amazingly delicious

Ghalieh Maygu 12.0
tempura battered king prawns, served with garlic, tamarind, coriander & parsley sauce

Spicy Calamaretti 11.0
back by popular demand, Amici's house speciality, hearty, robust seafood flavour and just enough spiciness to tickle the tongue, you will love it

BBQ Wings three / six 6.0 11.0
flame-grilled, infused with onion, garlic, Aleppo pepper, and a little citrus.

Noon-o-Panir-o-Sabzi (v) 7.5
feta cheese, walnuts & herbs with selection of bread, totally addictive way of starting a meal as the fresh, vital flavours sharpen the appetite

Koofteh Rizeh 6.0
meatballs in a spicy tomato sauce

Kuku Sabzi (v) 7.0
herb frittata, omelet-style dishes made of, fresh coriander, dill, spring onion, parsley, lettuce, walnut & barberry, with just enough eggs to hold them together. served with wild garlic yoghurt

Mirza Qasemi 8.0
roasted aubergine & garlic, my grandmother's favourite dish, smooky aubergine, garlic & tomatoe

Kashk-e-Bademjan (v) 8.0
aubergine & whey the quintessential Iranian appetizer. aubergine, caramelized onion, garlic & whey, pure umami, little salt, a lot of tang, and a whole lot of flavor!

Arancini 8.0
ragu bolognese, mozzarella & spinach
mozzarella, mushrooms & béchamel sauce
ham & cheese
coated with bread crumbs lightly fried until crisp and golden

Yoghurt Dishes

Borani-e-Bademjan (v) 6.0
aubergine fried in olive oil, garlic, onions & mint with creamy yoghurt

Mast-o-Moosir (v) 6.0
yoghurt & wild garlic, you will love it

Mast-o-Khiar (v) 6.0
creamy yoghurt, cucumber, red onions, walnuts, dried currants & mint, just divine



From the Grill

کریں

all our kababs are served with saffron steamed rice or your choice of house fries, Persian bread, or side salad
in Iran grills are traditionally enjoyed with extra grilled tomatoes and or raw egg yolk, sounds strange but its delicious

Koobideh 16.0
two skewers of this signature Iranian grilled meat dish made with a combination ground lamb & beef, grated onions and spices. kababs are immensely popular lunch portion "with one skewers" 10.0

Chenjeh 22.0
a skewer of juicy & tender cubes of lamb fillet

Barg 24.0
succulent grilled lamb filet mignon kabab, marinated in our special combination of spices

Saffron Joojeh 17.0
chicken pieces are smothered in a delicious marinade and have such delicious flavor thanks to saffron and lemon.

Torsh Lamb 24 chicken 19.0
lamb fillet or chicken marinated in aromatic mixed herbs, walnuts, onion & pomegranate molasses

BBQ Wings six 11.00
flame-grilled, infused with onion, garlic, spicy peppers, and a little citrus. served with sumac fries

Morakab Mahi 17.0
calamari garlic & chile, bold flavor to this seafood dish, served with aromatic dill rice

Mahi 17.0
fish fillet marinated in saffron, olive oil & spices served with fresh dill rice

Rib Eye Steak & Za'atar Butter 24.0
28 day matured irish, "bronze winner at world steak challenge" za'atar a Middle Eastern spice blend, that is a delicious combination of sesame, thyme, and sumac, adding an extra savory depth of flavor

Wagyu Burger 15.0
finest wagyu meat served with sundried tomatoes, crisp salad, garlic herbs mayo add cheese +£1.0
add calabrian nduja, hot & spicy+£1.5

Vegan Burger 11.0
meat-free burger, no compromise on taste or texture, served with sundried tomatoes, crisp salad, garlic herb vegan mayo add vegan cheese +£1.0

Grilled Tomatoe 2.0

Clarence Court Egg Yolk 1.5



Iranian Banquet for two

ضيافت ایرانی

Take a magic carpet ride - at least in terms of flavour, exotic dishes perfect for sharing

Sini-e-Mazeh 19.0
chefs selection of four starters with Persian bread

Sini-e-Kabab 49.0
a skewer of chicken, two koobideh, lamb fillet, grilled tomatoes with two portion of saffron steamed rice

Sini-e-Mahi 49.0
fish of the day, king prawns, calamari, clams & mussels, served with two portion of saffron steamed dill rice

Kuh-ho-Daria 69.0
surf & turf, fish of the day, king prawns, calamari, chicken, koobideh with one fresh dill rice & saffron steamed rice

Meal Deals

Sini-e-Mazeh & Meat Platter 60

Sini-e-Mazeh & Spicy Seafood 60

Sini-e-Mazeh & Surf & Turf 79

Stews - 'Khoresht'

خورشت

The Heart of a Culinary Adventure

'Khoresht' is a delicate & refined stew. a combination of either meat, poultry or fish with vegetables; fresh or dried fruits, beans & sometimes, lots of herbs & nuts, left to simmer over a lazy flame. enjoy khoresht with

saffron steamed rice 5.0
persian bread 4.0
fries: sumac, truffle, rosemary 5.5

Ghormeh Sabzi 11.0

a traditional & very popular dish in iran. tender lamb, fresh chopped parsley, chives, coriander & fenugreek, slowly cooked with kidney beans seasoned with a blend of persian lime & spices

Fesenjan ba Ordak 12.0

duck breast with pomegranate & walnut sauce, the jewel in the crown of all stews. it is sweet & sour. traditionally served to mark a celebration, most often the arrival of important friends or family


Anar Bij 12.0

delicate meatballs are gently cooked in a creamy walnut sauce that is then flavored with fresh herbs and pomegranate molasses


Ghalieh Daria 14.0

fish fillet and king prawns with tamarind, a delicious & pungent sauce from the south of Iran. rich flavours of garlic, tamarind as well as coriander & parsley

Bademjan-o-Joojeh 13.0

chicken & aubergine simmered in a delicate sauce of tomato & saffron with young grapes
vegan dish without the chicken 9.0 

Baghali Ghatogh 9.0

rose coco beans dill & garlic, delicious topped with a poached egg
vegan dish without the egg 8.0 

Rice

A Labour of Love


پلو

persian rice will come as a revelation for anyone used to the sticky asian rice. 'chelo' is light, fluffy and fragrant. it is the axis around which nearly every persian meal revolves, whether as a simple platter of buttery saffron rice to accompany kababs or as a complex layered 'polow', with meat, vegetables, nuts, herbs & all manner of exotic spices.

Zerehk Polo ba Morgh 18.0

barberry rice, just love this dish, sweet & tangy, served with a skewer of chicken kabab

Maygoo Polow 19.0
king prawns, calamari & seafood mix delicately cooked with basmati rice flavoured with, dill, peppers, onion & a touch of chilli

Adas Polow (v) 9.0 
lentil rice a delicious & hearty dish made of aromatic basmati rice, lentils, caramelized onion, dates & raisins, with a skewer vegi kabab 14.0
with a skewer chicken 17.0
with a skewer lamb fillet 25.0

Baghali Polo ba Mahicheh 25.0
lamb shank dill & lima bean rice the most famous Persian dish



Cucina Italiana

آشپزخانه ایتالیایی



Lasagne Di Pasta Fresca 16.0
fresh pasta lasagne always a favorite, paper-thin lasagna noodles layered with besciamella, ragu bolognese and parmigiano-reggiano

Melanzane Parmigiana 16.0
from milan to naples this dish changes a lot! what we have cooked for you is the classic baked version with layers of aubergine, tomato sauce, basil and mozzarella.

Tagliatelle Cacio e Pepe 16.0
magnificent pan sauce, cacio e pepe (literally, cheese and pepper)

Tortelli al Cinghiale 18.0
wild boar tortelli, with a spicy tomato sauce

Ragout D' Agnello 18.0
pappardelle lamb ragu, lush & comforting pasta

Grantortelli Al Tartufo Brema 19.0
ricotta cheese, durum wheat semolina, eggs, Grana Padano cheese, Parmigiano Reggiano cheese & truffle, in a creamy truffle sauce, drizzle of white truffle oil

Pizza



We have vegan cheese

Margherita (v) 10.0
fior di latte, fresh basil

Napoli 11.0 
anchovies, black olives

Diavola 12.0
salami piccante & chilli flakes

Capricciosa 12.0
ham, mushroom, artichoke, black olives

Mirza (v) 14.0
smokey aubergine, garlic, tomatoes & egg

Ragout D' Agnello 16.0 
lamb ragu

Amante Della Carne 16.0
chicken, beef, pepperoni & jalapeno

Pizza Bianca

Siero 16.0
aubergine, caramelized onion, garlic & whey, pure umami, little salt, a lot of tang, and a whole lot of flavor!



Il Greco 16.0
feta cheese, walnuts & herbs

Funghi e Crema di Tartufo (v) 18.0
porcini, in a creamy truffle sauce, drizzle of white truffle oil

Carrettiera, Friarielli & Sausage 18.0
there's a famous Campanian saying that says "A sasicc è a mort re friariell," combination of friariell & fresh Italian sausage is unmatched.





Salads

سالاد




Rashti Salad (v) 12.0
mix lettuce, tomatoes, cucumber, red onions, walnuts, pomegranate & creamy feta

Verdura Mista 12.0 
grilled seasonal vegetables served warm over a bed of Adasi (Persian lentil and potato)

Chicken Caesar Salad 18.0 
the ultimate Persian BBQ chicken Caesar salad! garlicky croutons, tender chicken breast, avocado, parmigiano-reggiano and a tangy homemade dressing

Caesar Salad 11.0
garlicky croutons, avocado, parmigiano-reggiano and a tangy homemade dressing

 *Side Salad - Shirazi* 5.0
cucumber, tomato, red onion, olive oil, herbal spices & verjuice "a popular side dish"

Sides

مخلفات

Kababs a skewer of

Koobideh 8.0

"Barg" Lamb Tenderloin 19.0

Lamb Fillet 18.0

Lamb Fillet Torsh 19.0

Chicken 11.0

Chicken Torsh 13.0

"Mahi" Fish Fillet 13.0

"Morakab" Spicy Calamari 8.0

Grilled Tomato & Onion 3.0

Loobia Pokhte 4.0

Gilaki vegan rose coco beans stew

Loobia ba Spaicy Chorizo 8.0

rose coco beans stew with brindisa hot chorizo

Accompaniments all are vegan

Pickled Garlic 3.5
"sir torshi"

Mix Pickled 3.5
"torshi makhloot"

Pickled Veg in Brine 3.5
"shoor"

Pickled Cucumbers 3.5
"khiar shoor"

Rice & Bread (v)

Saffron Steamed Rice 5.0

Dill Rice 5.5

Dill & Lima Bean Rice 7.0

Lentil Rice 7.0

Bread A Selection 4.5

Potatoes & Veg all vega

Chunky Skin on Chips 5.5 
light and fluffy tripled cooked

Truffle Fries 5.5
must be tried

Sumac Fries 5.5

Sweet Potato Fries 5.5
so addictive with wasabi mayo

Lentils & Onions 8.0

"adasi" cooked in a flavorful broth excellent all-round side dish that will go with just about anything any time

Set Menu

Soup of the Day

please ask

Herb frittata (v)

"Kuku Sabzi" fresh coriander, dill, spring onion, parsley, lettuce, walnut & barberry, with just enough eggs to hold them together. served with wild garlic yoghurt

Bruschetta Roasted Aubergine & Garlic (v)

smooky aubergine, garlic & tomatoes

Linguine Cacio E Pepe

magnificent pan sauce, cacio e pepe (literally, cheese and pepper)

Fresh Pasta Lasagne

always a favorite, paper-thin lasagna noodles layered with besciamella, ragu bolognese and parmigiano-reggiano

Chicken Aubergine Stew

"Bademjan" chicken & aubergine simmered in a delicate sauce of tomato & saffron with young grapes, served with saffron steamed rice

Rose Coco Beans Dill & Garlic (v)

"Baghali Ghatogh" so simple but delicious, fava beans, dill, & garlic, topped with a poached egg, served with saffron steamed rice

Cannolo

a crispy pancake rolled into a tub with a layer of chocolate filled with a rich ricotta cream

Baklava

a rich, sweet pastry made with layers of filo filled with chopped nuts and sweetened with syrup & honey

3 courses £25

with a 128ml glass of house or beer £29

available all day Tuesday to Thursday & Sunday

