

# DOOST & AMICI SET MENU

## FOR THE TABLE

MARINATED OLIVES "ZEYTOON PARVARDEH" (V)  
*olives, garlic, walnuts, pomegranate molasses, mint, and angelica seeds*

WARM BREAD BASKET "NOON" (V)  
*Persian & European with spicy Sicilian extra virgin olive oil*

## STARTERS

4 OYSTERS FRENCH STYLE  
*French shallot vinaigrette (mignonette)*

SEAFOOD PLATTER "ANTIPASTO DI FRUTTI DI MARE"  
*houmi's beetroot & fennel cured salmon, oysters, octopus, cuttlefish, squid*

SMOKY, FIRE-ROASTED AUBERGINE "MIRZA QASEMI" (VG)  
*tomatoes, garlic, aromatic spices, velvety dip that captures the essence of Iranian cuisine*

SPICY FETA DIP, WALNUTS, & FRESH HERBS "NOON-O-PANIR-O-SABZI" (V)  
*this dish is a delightful and addictive start to your culinary journey, no matter how you enjoy it.*

## MAINS

RIB EYE STEAK WITH ZA'ATAR (G)  
*a delicious combination of sesame, thyme, and sumac, adding an extra savory depth of flavor, chunky chips*

HOUMIS FEAST (G)  
*combination of a Chicken & Koobideh Kababs, fragrant, saffron steamed rice*

SPICED SALMON KEBABS "MAHI" (G)  
*salmon fillet in saffron, olive oil & spices. served with our savoury dill rice*

DUCK IN A POMEGRANAT & WALNUT SAUCE "FESENJAN BA ORDAK" (G)  
*duck breast, tender & perfectly cooked. a sweet & sour pomegranate and walnut sauce, saffron steamed rice*

SAFFRON AUBERGINE "BADEMJAN" (VG) (G)  
*gently simmered in a delicate sauce of tomato and saffron, fragrant, saffron steamed rice*

LINGUINE CACIO E PEPE "CHEESE AND PEPPER," (V) (G)  
*is a culinary revelation that needs no further embellishment*

VERDURA MISTA (VG) (G)  
*grilled seasonal vegetables served warm over a bed of adasi (Persian lentils and potato)*

## DESSERTS

BAKLAVA *delicate filo pastry, generously filled with chopped nuts, and sweetened*

CANNOLO PISTACHIO *filled with a luxurious blend of pistachio and ricotta cream. pure indulgence*

DRUNKEN AFFOGATO *ice cream in a shot of hot espresso & a shot of baileys (G)(VG)*