

## PASTA & BAKED DISHES

Pastas are finished with 30-month aged parmesan, we have gluten free pasta

### Lasagne Di Pasta Fresca

Ragù alla Bolognese, Besciamella, Parmigiano reggiano £17

### Tagliatelle Salmone ♥

Silky pasta in creamy sauce with salmon, dill, & broccoli £19

### Melanzane Parmigiana 🌱

Aubergine, tomato, basil, & mozzarella £17

### Linguine Cacio e Pepe 🌱

Pasta tossed in a creamy blend of Pecorino cheese & freshly cracked black pepper £14

## SALADS

### Rashti 🌱 🌱 ♥

Lettuce, tomatoes, cucumber, red onion, walnuts, pomegranate & feta £16

### Caesar Salad

Crisp lettuce, garlic croutons, anchovies, parmigiano reggiano & cracked black pepper £10

### Verdura Mista ✓ 🌱

Grilled vegetables on a bed of warm lentil stew £16

### Shirazi ✓ 🌱

Diced cucumber, tomato, & red onion with olive oil & herbs £5

### Green Salad ✓ 🌱

Fresh leafy greens £5

## SIDES

### Blackened broccoli ✓ 🌱 ♥

Tahini dressing & spicy harissa £7

### Mast-o-Khiar 🌱 🌱

Yogurt cucumber £7

### Moosir ✓ 🌱

Refreshing, zingy, tasty £7

### Green beans 🌱 🌱

Garlic confit, Irish butter £6

### Pickled ✓ 🌱

Cucumbers, mix pickles £3.50

### Chunky skin on chips ✓ 🌱

Classic ~ truffle ~ sumac or cajun £6

# Doost & Amici

flavourful dishes from Iran to Italy

We sell what we cook, & we cook what we sell. Bring home the best of Mediterranean & British ingredients, from Kashk (whey), Zereshk (barberries), & the finest saffron to Cracklebean eggs & Natoora vegetables—the same high-quality produce we use in our kitchen.

Chef Houman & Team Amici

## SMALL PLATES

served with warm bread

### Ghalieh 🌱

A bold & aromatic seafood dish from southern Iran, featuring clams, mussels, & prawns in a tangy tamarind sauce £12

### Creamy hummus topped with ✓ 🌱

Nutty rosso coco beans £8  
Nduja, olives, chorizo £14  
Duck & pomegranate £18

### Mirza Qasemi ✓ 🌱

A rich & smoky blend of fire-roasted aubergine, garlic, & tomatoes, bursting with bold Persian flavours £9.50

### House-Cured Salmon 🌱

Beetroot-cured salmon, beautifully vibrant & subtly sweet, served with crisp cucumber, fragrant dill, & fresh pomegranate pearls £12

### Noon-o-Paneer Sabzi 🌱 🌱

A creamy & zesty feta, walnuts, & fresh herbs, with a hint of spice for a bold kick £11

### Kashk-e-Bademjan 🌱 🌱 ♥

Smoky aubergine slow-cooked with caramelized onions, garlic, & Persian whey, creating a rich & creamy dip £9.50

## SHARING PLATTERS

2-3 people, served with warm Persian bread

### Sini-e-Mazeh ♥

Chefs selection of four plates £19

### Antipasto di Frutti di Mare

Cured salmon, oysters, seafood salad small plate, £12.50, for two £22.50

### Antipasto Misto

Italian cured meats, olives, gherkins, small plate £11.50, for two £19.50



Instagram



www



Tripadvisor

Doost & Amici  
205-209 Kennington Lane, London, SE115QS  
e: amicilondon@gmail.com  
www.amici-london.com t: 02037596985

A 13.5% service charge is added—your generosity means a lot to our team! Please inform your server of any allergies or sensitivities before ordering. While we take great care in handling allergens, cross-contamination may still occur. Gluten-free bread & pasta options are available.

♥ = My favourites 🌱 = Vegetarian ✓ = Vegan 🌱 = Gluten-free

## WAGYU BEEF BURGERS

Olive-fed, renowned for its exquisite marbling & tenderness. Accompanied by gherkins, tomatoes, salad, & brioche buns

### Classic

Exquisite wagyu meat flavour £17

### Arabiatta

Avocado, spicy beans, cheese, smoked paprika mayo, & chili peppers £21

### Calabrian

Nduja, bacon & melted cheese £21

### Truffle

Forest mushrooms with truffle oil & truffle mayo £19

### Enhance Your Wagyu

Avocado, Nduja, Chorizo, Kimchi, Egg, Cheese, Mushrooms, Bacon £3 each  
Chunky skin on chips, (Classic, truffle, sumac or cajun) £6

## STEAKS

35-day aged Irish grass-fed, grilled to perfection

### Rib Eye

Richly marbled for a juicy experience £28

### Sirloin

Succulent & full-bodied, offering a balance of tenderness & bold beefy flavour £24

### Sauces

Za'atar or chili butter £1, Spicy nduja or blue cheese Hollandaise £1.50  
velvety mushroom sauce with truffle oil £2.50

## RICE

### Maygoo Polo

Spicy gulf-style seafood rice with clams, mussels, prawns £22

### Adas Polo

Rice, lentils, caramelized onion, dates, raisins & sprinkle of warming cinemom £12

### Zereshk Polo

Sweet & tangy barberry rice £12

### Add-Ons

Vegi Kabab £8 ~ Chicken £10  
Salmon £11 ~ Lamb Fillet £12

## PERSIAN GRILLS

Choice of saffron-steamed rice or side salad or chunky skin on chips or bread.  
Enhance flavours by: sumac, butter, grilled tomatoes + £1.50, raw egg yolk +£1

### Koobideh

Perfectly grilled skewers of seasoned lamb & beef, juicy, smoky flavours with every bite. £16

### Chengeh

Succulent lamb fillet, marinated with Persian spices & grilled to perfection £19

### Torsh

Walnuts, pomegranate molasses  
Herb-marinated Chicken £18,  
Salmon £19, Lamb £20

### Tabhei

Two Koobideh, in a delicious pomodoro sauce £18  
Wagyu Koobideh £28

### Joojeh

Tender chicken pieces marinated in fragrant saffron & aromatic spices, grilled to juicy perfection £17

### Mahi

Spiced saffron salmon  
savory dill rice £18

## SHARING MAINS

### Meat Platter

A feast of lamb fillet, saffron-chicken, koobideh, & grilled wings, served with charred tomatoes & two portions of saffron rice £55



### Seafood Platter

A lavish seafood selection of salmon fillet, prawns, calamari, & baby octopus, served with two portions of saffron-dill rice £59

## PERSIAN STEWS (KHORESH)

Steeped in tradition & vibrant flavours. Served with saffron-steamed rice or chunky skin on chips or bread or side salad

### Baghali Ghatogh

Smoked haddock with creamy rose-cocoa beans, garlic, dill, & egg, served with dill rice for £22 Vegan alternative available for £15  

### Ghalieh Daria

Seafood masterpiece featuring salmon fillet, clams, & prawns in a fragrant tamarind & herb sauce, served with dill rice. £24

### Fesenjan Ba Ordak

Duck in a rich pomegranate & walnut sauce £19

### Ghormeh Sabzi

A classic stew of tender lamb, fresh herbs & kidney beans £18