

PASTA & BAKED DISHES

Pastas are finished with aged parmesan, Please ask if you would prefer gluten free pasta

Lasagne Di Pasta Fresca

Ragù alla Bolognese, Besciamella, Parmigiano reggiano £17.00

Tagliatelle Salmone

Creamy sauce with, dill, & broccoli £19.00

SALADS

Rashti

Lettuce, tomatoe, cucumber, red onion, walnuts, pomegranate & feta £16.00

Caesar Salad

Crisp lettuce, garlic croutons, anchovies, Parmigiano reggiano & cracked black pepper £10.00

Verdura Mista

Grilled vegetables on a bed of warm lentil stew £16.00

Shirazi

Diced cucumber, tomato, & red onion with olive oil & herbs £5.00

Green Salad

Fresh leafy greens £5.00

Melanzane Parmigiana

Aubergine, tomato, basil, & mozzarella £17.00

Linguine Cacio e Pepe

Pecorino cheese & freshly cracked black pepper £14.00
+Sucuk £17.00

SIDES

Blackened broccoli

Tahini & spicy harissa £7.00

Mast-o-Khiar

Yogurt cucumber £7.00

Moosir

Creamy yogurt & wild garlic £7.00

Green beans

Garlic confit, Irish butter £6.00

Pickled

Cucumbers, mix pickles £3.50

Chunky skin on chips

Classic ~ truffle ~ sumac £6.00

Doost & Amici

205-209 Kennington Lane, London, SE115QS

e: amicolondon@gmail.com

www.amici-london.com t: 02037596985



Instagram



www



Tripadvisor

A 13.5% service charge will be included—your generosity is greatly appreciated by our team! Kindly inform your server of any allergies or sensitivities prior to placing your order. Although we are diligent in managing allergens, cross-contamination may still happen.

♥ = My favourites 🌱 = Vegetarian 🌿 = Vegan 🌾 = Gluten-free

Doost & Amici

flavourful dishes from Iran to Italy

Welcome to Doost & Amici's Brunch & Lunch Menu, featuring a variety of flavours including signature egg dishes, Persian classics, and Mediterranean-inspired options. Complement your meal with refreshing juices, artisanal coffees, or cocktails for an unforgettable brunch experience!

Chef Houman & Team Amici

SPARKLING & COCKTAILS

Keep calm & grab a cocktail

Prosecco Superior

125ml Veneto, Italy £9.50

Espresso Martini

Espresso, coffee liqueur, vodka, sugar syrup £12.50

Kir Royale

125ml Champagne & Crème de Cassis £12.50

Bloody Mary

Vegan spice mix, tomato juice, & vodka £12.50

Paul Langier Champagne

125ml Classic French £11.00

Clementine Martini

Clementine juice, Vodka, Cointreau, Prosecco £12.50

SMOOTHIES & FRESH JUICES

Life is like a glass of juice, it's all in how you make it

Green Haven

Apple, spinach, kale, & pineapple £6.50

Pick Me Up

Banana, peanut butter, oat milk, & espresso £6.50

Avocado Shake

Banana, avocado, & vanilla ice cream £7.00

Freshly Pressed Juices

Made to order using the freshest ingredients for a vibrant & refreshing boost

Choose from: Orange, Grapefruit, Apple, Carrot £6.00 Or mix it up with a fresh juice cocktail £6.50

HERMANOS COFFEE

Colombian Coffee Roasters

Espresso / Macchiato / Cortado

£2.60

Cappuccino / Latte / Mocha

£3.60

Turmeric or Matcha Latte

£3.60

Canadiano / Flat White

£3.50

Cafe Glace, Espresso shaken with ice cream

£4.90

Colombian Hot Chocolate

£4.90

SPECIALTY TEAS

Earl Grey / English Breakfast

£2.60

Fresh Mint / Chamomile / Jasmine

£3.60

Persian Rose Earl Grey

£3.60

Persian Tea & Medjool Date

£3.50

A fragrant brew with bergamot & fresh mint

WAGYU BEEF BURGERS

Freedown Hill Farm's, Olive-fed, Wagyu beef, renowned for its exquisite marbling & tenderness. served with gherkins, tomatoes, crisp salad, & brioche buns or bun-less

Classic

Exquisite wagyu meat flavour £18.00

Arabiatta

Spicy beans, cheese, smoked paprika mayo & chili peppers £21.00

Calabrian

Nduja, bacon & melted cheese £21.00

Truffle

Forest mushrooms with truffle oil & truffle mayo £21.00

STEAKS

Savor Freedown Hill Farm's 35-day aged Irish grass-fed beef, expertly charred. Add Butters & Sauces - choose Za'atar or chili butter for £1, Spicy nduja, blue cheese hollandaise, or truffle-infused mushroom sauce for £3.00

Rib Eye

Richly marbled for a juicy experience £28.00

Sirloin

Succulent & full-bodied, a balance of tenderness & bold beefy flavour £24.00

SANDWICHES, BRUSCHETTA & WRAPS

Wraps & sandwiches are freshly prepared, with bold flavours, with pickled cucumbers, ripe tomatoes, crisp salad, & herb mayo for an ideal texture & taste balance

Joojeh Wrap

Saffron-marinated grilled chicken £11.00

Koobideh Wrap

Juicy skewer of ground lamb & beef £11.00

Spicy Feta & Walnut Wrap

Zesty feta paired with crunchy walnuts and aromatic herbs £9.00

Bruschetta Cured Salmon

Salmon on toasted sourdough with lemon & dill cream cheese £12.00

Bruschetta Spicy Avocado & Feta

Creamy smashed avocado with a touch of chili, garnished with crumbled feta on toasted sourdough £12.00

Salt Beef Sauerkraut & Cheese

Toasted rye bread with butter, pickles, sauerkraut, cheese, and homemade salt beef, with Russian dressing £14.00

ENHANCE YOUR DISH

Poached or fried CackleBean's Egg, mushrooms, yogurt, cheese, each £2.50

Avocado, nduja, kimchi, Cumberland sausage, halloumi, chorizo, bacon, each £3.50

Beetroot-cured salmon, grill chicken, grill vegetables. each £4.50

Chunky skin on chips (classic, truffle, sumac or cajun) £6.00

HOUSE SPECIALS

Kedgeree

Basmati rice infused with turmeric & cumin, served with poached smoked haddock in milk & egg £14.00

Simit & Poached Eggs

Crisp & golden Turkish simit, two poached eggs, garlic saffron yogurt, with za'atar dressing £12.00

The Gardener

Feta, avocado, mushrooms, baked beans, poached egg, & grilled tomato £12.00

Full English

Sausage, bacon, mushrooms, baked beans, poached egg, & grilled tomato £12.00

CACKLEBEAN'S EGG-STRAVAGANZA

We offer CackleBean's premium eggs, featuring rich golden yolks, now ready for you to savor farm-fresh goodness from the comfort of your home. Priced at £3.50 for half a dozen.

Shakshuka

Two flawlessly poached eggs gently simmered in a zesty tomato & red bell pepper sauce £12.00

Turkish Eggs "Cilbir"

Two poached eggs, served over a garlicky yogurt, finished with a warm spicy butter £12.00

Houmi's Omelette

A hearty omelette with spicy sausage and melted mozzarella, packed with bold flavours £12.00

Saffron Scrambled

Soft, buttery scrambled eggs infused with cream & aromatic saffron for a rich, velvety finish £11.00

Panir Bereshteh

Fluffy scrambled eggs, crumbled feta & a mix of fresh & dried dill, offering a fragrant & creamy Persian flair £12.00

Nduja Eggs in Purgatory

Soft-poached eggs gently cooked in a zesty, smoky tomato sauce enriched with nduja £12.00

CACKLEBEAN ORGANIC BENEDICTS

Two organic poached CackleBean's Eggs nestled upon toasted sourdough, crowned with a velvety tahini hollandaise, infusing a delightful nutty twist to this timeless delight

Benedict

Cooked ham £12.00

Royal

House beetroot-cured salmon £12.00

Smashed Avo

A hint of chili & lime £12.00

Florentine

Steamed baby spinach £11.00