

# Doost & Amici Group Menu

9:00am to 12:00noon

## Sparkling & Cocktails

### Prosecco Superior

125ml Veneto, Italy £9.50

### Kir Royale

125ml Champagne  
& Crème de Cassis £12.50

### Champagne

125ml Classic French £12.50

### Espresso Martini

Espresso, coffee liqueur,  
vodka, sugar syrup £12.50

### Bloody Mary

Vegan spice mix, tomato  
juice, & vodka £12.50

### Clementine Martini

Clementine juice, Vodka,  
Cointreau, Prosecco £12.50

## House Specials

### Kedgeriee

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

### 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 yoghurt, 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

# Doost & Amici Group Menu

## Oysters

3 Oysters £9 ~ six £17 ~ nine £25

Freshly shucked **Oysters**, served raw or baked, with vibrant flavour pairings inspired by Persian & Mediterranean cuisines (please note only three oysters are included in the set menu)

*French, Huitres Crues*

Raw oysters, shallot vinaigrette

*Persian, Sadaf*

Pomegranate and lime juice

### *Ecuadorian Ceviche 12.0*

Tender poached shrimp marinated in lime and orange juices, served with red onions, ripe tomatoes, and coriander

### *Creamy hummus topped with Pulled Pork 11.0*

Slow-cooked pork shoulder infused with chipotle, garlic, and citrus

### *Smoky Aubergine 9.50*

Fire-roasted aubergine, garlic, & tomatoes

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### *Rib Eye\* 34.0*

35-day aged Irish grass-fed beef, expertly charred  
served with chunky skin on chips & Za'atar or chili butter

### *Miso-glazed Black Cod 19.0*

served with saffron-steamed herb rice

### *Amatriciana di Zucchini al Forno 16.0*

Baked Welsh marrow served with pasta aglio, olio e peperoncino

### *Chicken Fattoush Salad 18.0*

Crisp mixed salad, juicy chicken kebabs & crispy, sumac-scented baked pita chips.

### *Melanzane Parmigiana 17.0*

Aubergine, tomato, basil, & mozzarella

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### *Baklava 6.0*

Filo pastry, chopped nuts, syrup & honey

### *Summer Fruit Salad 6.0*

Tossed in a simple honey lemon dressing

Arrival drink (any choice on page two), olives, & bread for the table, & a three-course meal £48 pp (\*additional £8)  
please note only three oysters are included in the set menu

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.

# For The Table

## Olives

Marinated with, walnuts, pomegranate molasses, & Persian spices 5.0

## Perello Gordal Olives Picante

Luscious green olives, exuding a gentle, buttery essence, 150g 7.0

## Olive Ascolane

Crispy, deep-fried olives stuffed with savoury meat, all in a golden crust 7.0

## Warm Bread Basket

With spicy Sicilian extra virgin olive oil 4.50

# Cocktails

## Aperol Or Campari Spritz

Prosecco & soda 12.50

## Negroni

Gin, Campari & sweet vermouth 12.50

## Lillet Rose Spritz

Prosecco & Sparkling Water 11.50

## Old Fashioned

Whiskey, sugar, bitters & orange peel 12.50

## Hugo Spritz

St.Germain, Prosecco, soda, mint 12.50

## Espresso Martini

Vodka, coffee liqueur & Hermanos Colombian espresso 12.50

## Rose or White Wine Spritz

Wine & soda 8.50

## Pomegranate Margarita

Tequila, pomegranate, lime & triple sec 12.50

# Mocktails

## Hot Herbal & Floral Extracts

Rosewater, Orange Blossom, Cinnamon, Mint 6.0

## Sharbat-e Sekanjebin

Rejuvenating cordial of cucumber, honey, mint and zesty ver-jus 9.90

## Sharbat-e Khakshir & Roses

Thirst quencher & natural herbal liver detox 9.90

## Doogh

Yogurt, mint & club soda 6.0

# Beer & Soft

## Bottled Beer

Heineken Silver, Corona Ligt, Moretti, Peroni 5.50 Peroni 00 3.80

## Mineral Water

750ml sparkling or still 4.50

## Coca Cola family

regular, diet, zero, appletiser, sprite, fanta 3.80

## Other Alcohol-free Bev.

Campari's Crodino, Alc-Free G&T 6.0