

CHEFS DINNER MENU

two courses for £39.0 & three courses for £45.0pp (supplement * + 3.0 / ** +5.0)

BURRATA
blood orange, pistachio & basil oil 15.0  Piquepoul IGP

SEARED SCALLOPS
cauliflower purée, pancetta, brown butter & lemon 12.0  Piquepoul IGP

CRAB & AVOCADO SALAD *
citrus dressing & fresh herbs 19.0  Albariño



RIGATONI AL RAGÙ DI MAIALE PICCANTE
comforting rigatoni with spicy pork ragù 18.0  Valpolicella

FILLET OF CHILEAN SEABASS **
saffron risotto, crispy prosciutto & lemon oil 26.0  Albariño

RISOTTO ALLE BARBABIETOLE ANTICHE CON FETA CREMOSA
heritage beetroot risotto with creamy feta 16.0  Valpolicella



DARK CHOCOLATE SOUFFLÉ
vanilla ice cream 9.0

PERSIAN LOVE CAKE
hazelnut & almond cookie base, buffalo ricotta, pistachio & rose 7.50

AFFOGATO BAILEYS
creamy Irish baileys, hermanos espresso over vanilla gelato 9.0

Optional Add-Ons

Wine Tasting Two generous glasses (125ml each) paired with a starter & main course

50ml glass of Vin Santo paired with dessert – 19.0 per person

Cocktails – 12.50 Aperol or Campari spritz, Hugo, Negroni, Old Fashioned, Pomegranate Margarita



welcome friends
benvenuti amici
khosh amadid doostan
huānying gewei pengyǒu

FOR THE TABLE

MARINATED OLIVES 
walnuts, pomegranate molasses
Persian spices 6.5

WARM BREAD BASKET
Lemolio Sicilian extra virgin olive oil 5.50

SINI-E-MAZEH
a selection of D&A's popular small dishes 19.0

AUBERGINE TRIO
mirza, kashk-e bademjan, borani with warm bread 16.0

OYSTERS

freshly shucked oysters

FRENCH, HUÎTRES CRUES
shallot vinaigrette, lemons & tabasco
3 Oysters 9.0 ~ 6 Oysters 17.5 ~ 9 Oysters 25.0

PERSIAN, SADAF 
pomegranate and Persian lime juice
3 Oysters 9.5 ~ 6 Oysters 18.0 ~ 9 Oysters 25.5

SMALL PLATES

served with warm bread

SEAFOOD GHALIEH 
clams, mussels, & prawns in a tangy
tamarind sauce 16.0

HOUSE-CURED BEETROOT SALMON
fragrant cucumber & dill & fresh pomegranate pearls 13.0

KASHK-E-BADEMJAN
aubergine slow-cooked with caramelized
onions & Persian whey 9.5

SMOKY MIRZA QASEMI
bold Persian flavours of fire-roasted aubergine, garlic, &
tomatoes 9.50 ~ add an egg for perfection +2.0

NOON-O-PANEER SABZI
creamy & zesty feta, walnuts, & fresh
herbs, with a hint of spice 12.0

ASH RESHTEH
chickpeas, lentils, kidney beans, fresh herbs, and reshteh
noodles & Persian whey starter 9.5 Main 14.0



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.

 = Chefs favourites

CUCINA ITALIANA

PASTA & BAKED DISHES

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

RIGATONI AL POLLO TOSCANO 
cream, spinach, tomatoes & tender chicken 17.50

MELANZANE PARMIGIANA
aubergine, tomato, basil, & mozzarella 19.5

TAGLIATELLE SALMONE E BROCCOLI
salmon, broccoli in a creamy dill sauce 19.0

LASAGNE DI PASTA FRESCA
bolognese, besciamella, parmigiano reggiano 19.5

SALADS

Add-Ons ; Vegi Kabab 9.0 ~ Chicken 11.0 ~ Salmon 11.0 ~ Lamb Fillet 15.0 ~ ribeye 28.0

BIG RASHTI
lettuce, tomato, cucumber, red onion,
walnuts, pomegranate & feta 19.0

FATTOUSH CHICKEN
levantine "toasted pita salad" greens, radishes,
cucumbers, tomatoes, mint & parsley 19.0

VERDURA MISTA
grilled vegetables served atop a warm lentil stew 19.0

CAESAR SALAD
crisp lettuce, garlic croutons, anchovies,
Parmigiano Reggiano & cracked black pepper 12.0

NIZZARDA

mix lettuce, cherry tomatoes, green beans, olives, free-range egg, baby potatoes,
Spanish tuna, lemon & olive oil vinaigrette 19.0

PERSIAN STEWS (KHORESH)

served with saffron-steamed rice or chunky chips or bread or side salad

BAGHALI GHATOGH
smoked haddock, creamy rosso-cocoa beans,
garlic, dill, & egg with dill rice 22.0

GHALIEH DARIA 
salmon fillet, clams & prawns in a fragrant tamarind
& herb sauce, served with dill rice 26.0

FESENJAN BA ORDAK
duck in a rich pomegranate & walnut sauce 22.0

GHORMEH SABZI
tender lamb, fresh herbs & kidney beans 18.0

SIDES

BLACKENED BROCCOLI
tahini & spicy harissa 7.0

GREEN BEANS
garlic confit, Irish butter 6.0

MAST-O-KHIAR
yogurt cucumber 7.0

PICKLED
cucumbers, mix pickles 3.5

MOOSIR
creamy yogurt & wild garlic 7.0

CHUNKY HAND CUT SKIN HAND-ON CHIPS
classic ~ truffle ~ sumac ~ cajun 6.5

GRILLS

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choose: saffron rice or side salad or chunky chips or bread

enhance with: sumac butter +0.5 grilled tomato + 1.80, raw Cacklebean egg yolk 2.0

KOOBIDEH
lamb & beef Kabab, juicy, smoky flavours with
every bite 19.0

JOOJEH
tender chicken marinated in saffron & aromatic
spices 18.0

TABHEI
two Koobideh in a delectable tomato &
red onion sauce 23.0 - Wagyu beef 32.0

SHAH ABBASI
koobideh & joojeh - the perfect combo 26.0

CHENGEH
succulent lamb fillet, marinated with Persian
spices 22.0

TORSH 
herbs, walnuts & pomegranate molasses marinated
joojeh 20, salmon 22.0, chengeh 24.0, Koobideh 21.0

RIB EYE STEAK

freedown hill farm's 35-day aged Irish grass-fed beef, expertly charred 28.0
Za'atar or chili butter +1.0, spicy nduja hollandaise, or truffle-infused mushroom sauce 3.5

TO SHARE

for two or more

MEAT PLATTER FOR TWO
lamb fillet, saffron-chicken, koobideh, &
grilled wings, served with tomatoes & two
portions of saffron rice 59.0

SEAFOOD PLATTER FOR TWO
two salmon fillets, clams, mussels & prawns in
a fragrant tamarind & herb sauce, served with
two portions of dill rice 62.0

D & A MIXED GRILL

wagyu beef pattie, ribeye steak, two skewers of koobideh, lamb fillet & chicken, sucuk, bacon,
onion rings, roasted tomatoes, mixed salad & chunky skin-on chips 120.0

WAGYU BEEF BURGERS

olive-fed, exquisite marbling with gherkins, tomatoes, crisp salad, & brioche bun

CLASSIC
exquisite wagyu meat flavour 18.0

CALABRIAN 
spicy nduja, bacon & melted cheese 23.0

ARABIATTA
spicy beans, cheese, smoked paprika mayo &
chili peppers 21.0

TRUFFLE
forest mushrooms with truffle oil
& truffle mayo 22.0

ENHANCE YOUR GRILLS

avocado, nduja, kimchi, Cumberland sausage, halloumi, chorizo, bacon 3.5 each
chunky skin on chips, truffle, sumac or cajun 6.5