



# VALENTINE'S WEEK DINNER AT D & A

Celebrate Valentine's Week with a special dinner menu  
two courses for £49.0 & three courses for £59.0pp

## BURRATA

blood orange, pistachio and basil oil

## BEEF CARPACCIO

parmesan shavings, capers and rocket

## SEARED SCALLOPS

cauliflower purée, brown butter and lemon

## BEETROOT CARPACCIO

three-Colour, Natural yoghurt and fresh rocket

## CRAB & AVOCADO SALAD

citrus dressing and fresh herbs



## LAMB FILLET TORSH

herbs, walnuts & pomegranate molasses marinated, saffron basmati rice

## FILLET OF SEA BASS

saffron risotto and lemon oil

## AUBERGINE PARMIGIANA

tomato, basil and mozzarella

## FESENJAN BA ORDAK

duck in a rich pomegranate & walnut sauce & dauphinoise potatoes

## GRILLED RIBEYE STEAK

za'atar butter, grilled cherry tomatoes & chunky hand cut skin hand-on chips (Supplement £9.50)



## DARK CHOCOLATE SOUFFLÉ

vanilla ice cream

## PERSIAN LOVE CAKE

hazelnut & almond cookie base, buffalo ricotta, pistachio & rose

## AFFOGATO BAILEYS

creamy Irish baileys, hermanos espresso over vanilla gelato

## Optional Add-Ons

Wine Tasting Two generous glasses (250ml each) paired with a starter and main course

One glass of sweet wine paired with dessert – £29 per person

Arrival Cocktail – £13.50 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

spicy 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

## COCKTAILS & SPRITZ

12.50

### APEROL SPRITZ

aperol, prosecco & club soda

### CAMPARI SPRITZ

campari, prosecco & club soda

### HUGO

st-germain elderflower liqueur, prosecco & club soda

### NEGRONI

gin, campari, vermouth

### POMEGRANATE MARGARITA

tequila, pomegranate, lime juice, cointreau

### OLD FASHIONED

bourbon, angustura bitters, syrup

### ESPRESSO MARTINI

vodka, kahlúa, hermanos espresso, sugar syrup

### CUCUMBER ELDEFLOWER MARTINI

gin, cucumber, elderflower, lime juice

## 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-BADEMJEAN

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.

 = My 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 and 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 and 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

EVERY TUESDAY - SUNDAY | 11:30AM - 3PM

## GRILLS

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