



VALENTINE'S DINNER AT D & A



Celebrate Valentine's Week with a special three-course dinner menu for £59.0pp Available throughout Valentine's Week alongside our à la carte menu Valentine's Three-Course Dinner £59.0 per person

Friday 14 February – Valentine's Dinner Menu only

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



ROLLED SHOULDER OF LAMB

red wine jus and dauphinoise potatoes

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 and dauphinoise potatoes

GRILLED RIBEYE STEAK

rosemary jus, grilled cherry tomatoes and roasted potatoes (Supplement £9.50)



DARK CHOCOLATE SOUFFLÉ

vanilla ice cream

PERSIAN LOVE CAKE

rose, pistachio and cream

AFFOGATO

espresso over vanilla gelato

Optional Add-Ons

Valentine's Wine Tasting – £29 per person

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

One glass of sweet wine paired with dessert

Valentine's Special Cocktail – £12.50





VALENTINE'S BRUNCH CHALLENGE

Love, laughter & a little competition

All dishes can be prepared for two to share

couples are welcome to participate in our Valentine's Brunch Challenge,
with a chance to win a **£50.0** gift card

KEDGEREE

poached smoked haddock, egg, & raisins blend Hindu & Persianate influences of
Mughal India. served with turmeric & cumin-infused basmati rice 16.0.

RIBEYE STEAK

35-day aged Irish grass-fed beef from Freedown Hill Farm, expertly charred & sliced,
accompanied by fried CackleBean's egg & roasted vine tomatoes 32.0

PERSIAN SAFFRON CHICKEN OR KOOBIDEH WRAPS

the most scrumptious wraps for you to share & savor 11.0

SIR BENEDICT

prosciutto di Parma, delicate sweet & savoury Italian cured pork, hollandaise,
toasted sourdough 12.0

WILD MUSHROOM & TRUFFLE SAUCE BENEDICT

buttery sautéed wild mushrooms, luxurious truffle sauce & oil 16.0

SUPPER SHAKSHUKA

slow-cooked tomato, peppers, baked eggs, topped with
fresh mozzarella, avocado & bacon 23.0

CHARRED AVOCADO

a rich, creamy avocado complements the flavor of freshly sautéed juicy plum
tomatoes, all topped with two perfectly poached eggs, on toasted sourdough 14.0

Challenge, How it works

1. choose one dish prepared for two to share
2. share three bites of your selected dish with each other
-No cutlery allowed -Just teamwork and fun
3. snap a selfie or ask us to capture one during the challenge
4. share your photo on Instagram and tag: **#LoveDoostAmici**
5. involve your friends and family

couple with the most likes and comments will be the winners
likes and comments will be counted on **February 21**

+5 BOUNCE POINTS WHEN YOU MAKE A VIDEO & SHARE IT

The Prize

A **£50** voucher to savour Brunch, Lunch, or Dinner at Doost & Amici!

