

welcome friends

benvenuti amici

khosh amadid doostan

huānyíng gèwèi péngyǒu

FOR THE TABLE

MARINATED OLIVES

walnuts, pomegranate molasses
Persian spices 6.5

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 - FRENCH

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

OYSTERS - PERSIAN

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

WARM BREAD BASKET

Lemolio Sicilian extra virgin
olive oil 5.50

SMALL PLATES

served with warm bread

SEAFOOD GHALIEH

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

NOON-O-PANEER SABZI

creamy & zesty feta, walnuts,
& fresh herbs, with a hint of
spice 12.0

HUMMUS

nutty rosso coco beans or
grilled veg 11.0
nduja, olives, spicy sucuk 14.0
Persian-spiced lamb 14.0

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

ASH RESHTEH

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

PASTA & BAKED DISHES

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

RIGATONI AL POLLO

cream, spinach, tomatoes &
tender chicken 17.50

TAGLIATELLE SALMONE

salmon, broccoli in a creamy
dill sauce 19.0

LASAGNE

bolognese, besciamella,
parmigiano reggiano 19.5

GRILLS

saffron rice or side salad or chips or bread, grilled tomato + 1.80, raw Cacklebean egg yolk 2.0

KOOBIDEH

lamb & beef Kabab, juicy, smoky flavours in every bite 19.0

JOOJEH

tender chicken marinated in saffron & aromatic spices 18.0

CHENGEH

succulent lamb fillet, marinated with Persian spices 22.0

TORSH

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

PERSIAN STEWS (KHOESH)

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

Fish of the day fillet with clams and prawns in a tamarind herb sauce, served with dill rice 27.0.

FESENJAN BA ORDAK

duck in a rich pomegranate & walnut sauce 22.0

WAGYU BEEF BURGERS

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

CLASSIC

wagyu meat flavour 18.0

TRUFFLE

forest mushrooms, truffle oil & truffle mayo 22.0

CALABRIAN

spicy nduja, bacon & melted cheese 23.0

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

VERDURA MISTA

grilled vegetables served atop a warm lentil stew 19.0

FATTOUSH

levantine “toasted pita salad“ greens, radishes, cucumbers, tomatoes, mint & parsley 11.0

SIDES

BLACKENED BROCCOLI

tahini & spicy harissa 7.0

GREEN BEANS

garlic confit, Irish butter 6.0

CHUNKY SKIN ON CHIPS

classic, truffle, sumac, cajun 6.5

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.