



welcome friends
benvenuti amici
khosh amadid doostan
huānyíng gèwèi péngyǒu

Lunch Express

WRAP

Add chunky skin-on chips +6.5 | Gluten-free bread +1.0

Charcoal Spicy Beef & Lamb Seekh Kebab Wrap – 12.0

Seasoned with bold spices and chargrilled, wrapped with fresh salad and finished with yoghurt-tahini and sumac dressing

Spicy Charcoal Chicken Seekh Kebab Wrap 11.5

Wrapped with crisp salad and finished with a smooth yoghurt-tahini dressing and sumac

Koobideh Wrap – 13.0

Minced beef and lamb, delicately seasoned and chargrilled for a juicy, smoky finish. Wrapped with fresh salad and yoghurt-tahini sumac dressing

Falafel & Hummus Wrap – 10.5

Wrapped with fresh salad and a lemon-tahini drizzle

SALAD

add Persian bread +1.0

Mediterranean Grilled Chicken Salad Box – 12.0

Served with mixed leaves, cherry tomatoes, cucumber, red onion, feta, Kalamata olives and roasted chickpeas, served with a lemon & olive oil dressing

Chicken, Roasted Veg & Couscous Salad Box – 12.0

Herb couscous topped with grilled chicken and roasted vegetables, finished with a lemon-garlic yogurt dressing

Italian Salumi Salad Box – 12.5

Parma ham and Italian salami with mixed leaves, cherry tomatoes, cucumber, red onion, black olives and Parmesan shavings, served with extra virgin olive oil and aged balsamic

Roasted Broccoli & Cauliflower Tahini (Vegan) – 11.0

Served atop a bed of couscous, with chickpeas, herbs and seeds, served with a lemon tahini dressing

PANINI

Please ask if you would prefer gluten-free bread

Tricolore Panini – 10.5

Panini with layers of fresh mozzarella, juicy tomatoes, and aromatic basil pesto, grilled to perfection until golden and crispy

Italian Indulgence Panini – 11.5

Silky prosciutto layered with fresh mozzarella, and peppery rocket, finished with a drizzle of balsamic glaze and grilled until warm

SOUPS & ASH

served with bread

Ash Reshteh Cup – 7.0

Traditional Persian herb and bean soup with reshteh noodles, topped with caramelised onions and finished with Persian whey (kashk)

SOUP OF THE DAY – 6.5

Please ask what's on today

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.



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Pre-Match Brunch

(Available before play on selected international match days)

Shakshuka – 14.5

Two poached eggs baked in a gently spiced tomato and red pepper sauce, finished with herbs and olive oil, served with bread

Turkish Eggs Çılbır – 14.5

Poached eggs over wild garlic yoghurt, finished with warm spiced butter, served with bread

Panir Bereshteh – 13.5

Soft scrambled eggs with feta, fresh and dried dill, and subtle Persian seasoning, served with bread

Simit and Poached Eggs – 14.5

Crisp Turkish simit topped with poached eggs, wild garlic yoghurt, and za'atar dressing

Benedict Royal – 17.5

Two organic poached eggs on toasted sourdough with house beetroot-cured salmon and tahini hollandaise

Kedgeree – 15.5

Basmati rice infused with turmeric and cumin, served with smoked haddock and egg

The Gardener – 14.0

Toasted sourdough, feta, avocado, mushrooms, baked beans, poached egg, and grilled tomato



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Match Day Lunch

A refined restaurant lunch served during the match day lunch interval. Ideal for corporate entertaining and guests seeking a proper midday dining experience during the cricket. Includes an arrival drink, snacks for the table, a three-course plated lunch, and tea or coffee with petits fours. £75.0 per person

ARRIVAL DRINK & TABLE SNACKS

Sparkling wine, Mimosa, Bloody Mary, or citrus & pomegranate spritz
Nocellara olives • Rosemary almonds • Warm barbari bread • Whipped feta

STARTERS

Ahi Crudo

Delicate slices of yellowfin tuna with blood orange, fennel, capers, Persian cucumbers and fresh dill

Burrata, Heritage Tomato & Grilled Peach

Creamy burrata with heritage tomatoes, grilled peach, basil, pomegranate, and aged balsamic

Creamy Hummus Topped With

Spicy Calabrian 'nduja, Kalamata olives, and sucuk Turkish sausage

Charred Courgette & Avocado Salad

Charred courgette and avocado with poached cacklebean egg, mint, pistachio, and poppy seed dressing

MAINS

Entrecôte Steak

Grilled entrecôte steak with pommes frites, and Café de Paris steak sauce

Chilean Sea Bass

Roasted Chilean sea bass with risotto Milanese, samphire, and citrus butter sauce

Corn-Fed Chicken Supreme

Crushed new potatoes, grilled gem lettuce, and sumac jus

Melanzane Parmigiana

aubergine, tomato, basil, & mozzarella

DESSERTS

Pistachio Tiramisu

A pistachio-laced twist on the classic Italian tiramisu

Baklava with Vanilla Gelato

Sticky nut baklava served warm with vanilla gelato

Torta della Nona

Shortcrust pastry filled with crema pasticcera, topped with pine nuts

Italian Cheese Selection

A carefully chosen selection of Italian cheeses including Taleggio, Pecorino Toscano, and Gorgonzola dolce, served with seasonal accompaniments and artisan crackers

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After the Game

After the cricket, return to Doost & Amici for relaxed evening dining with a menu full of Persian and Italian favourites

STARTERS

Burrata, Heritage Tomato & Basil – 11.5

Creamy burrata with heritage tomatoes, basil, extra virgin olive oil, and aged balsamic

Smoky Aubergine – 9.50

Fire-roasted aubergine with tomato, garlic, and warm bread

Mixed Mezze Plate For Two – 19.0

Hummus, mast o khiar, smoky aubergine, olives, and warm bread

Seafood Ghalieh – 16

Clams, mussels, & prawns in a tangy tamarind sauce

MAINS

Koobideh Kebab – 22.5

Traditional Persian koobideh kebab with saffron rice, grilled tomato, herbs, and pickles

Joojeh Kebab – 21.5

Marinated saffron chicken kebab with rice, grilled vegetables, and charred lemon

Chilean Sea Bass – 29.5

Roasted Chilean sea bass with risotto Milanese, samphire, and citrus butter sauce

Aubergine & Taleggio Gratin – 21.5

Baked aubergine and Taleggio with tomato fondue, basil oil, and dressed herb salad

Tagliatelle Ragu Bolognese – 19.5

Rich, slow-cooked lamb ragù served with tagliatelle

DESSERTS

Pistachio Tiramisu – 8.5

A pistachio-laced twist on the classic Italian tiramisu

Baklava with Vanilla Gelato – 8.5

Sticky nut baklava served warm with vanilla gelato

Torta della Nona – 8.5

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