

Chefs Weekly Dinner Menu

STARTERS

Chicken Tostadas - 7.0

Layered with refried beans, seasoned ground chicken, fresh pico de gallo, shredded cheese

Tuscan Wild Mushroom Soup - 7.0

Flavours of oregano, garlic and smoked paprika brought together with cream to make an indulgent comfort food

MAINS

Spezzatino di Manzo - 16.0

A slow-cooked Italian beef stew, served on creamy polenta to catch every drop of sauce

Pan Seared Scallop Pasta with Creamy Bacon Sauce - 16.0

Pan-seared scallops tossed with al dente pasta in a rich, creamy bacon sauce, finished with herbs and a touch of parmesan

Grantortelli al Tartufo Bianco - 12.0

Pasta stuffed with truffles, in a rich creamy sauce of forest mushrooms and topped with parmesan

Tagliatelle al Ragù d'Anatra - 12.0

Pasta stuffed with truffles, in a rich creamy sauce of forest mushrooms and topped with parmesan

Rigatoni Pasta Gheymeh Ragu - 15.0

Lamb & yellow split peas in a rich tomato sauce. turmeric, cinnamon, saffron & Persian limes

Beetroot Risotto with Feta & Pinenuts - 18.00

Silken beetroot risotto, delicately balanced with feta and finished with toasted pine nuts for subtle richness and texture.



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

HUMMUS

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



Instagram



www




Tripadvisor

 = 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

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

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

GHORMEH SABZI
tender lamb, fresh herbs & kidney beans 19.0

SIDES

BLACKENED BROCCOLI
tahini & spicy harissa 7.0

GREEN BEANS
garlic confit, Irish butter 6.0

MAST-O-KHIAR
yogurt cucumber 5.0

PICKLED
cucumbers, mix pickles 3.5

MOOSIR
creamy yogurt & wild garlic 5.0

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 45.0

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