

BRUNCH

PERSIAN SOUL, LONDON HEART

Signature Persian Brunch

The Doost Sofreh Royale for Two

four-egg omelette, feta, fresh herbs, walnuts, cucumber, tomato, honey, dates, butter, jam, & Persian bread 58.0

Panir Bereshteh

soft scrambled CackleBean's eggs with crumbled feta, fresh & dried dill; rich, fragrant & unmistakably Persian - 15.0

Saffron Scrambled Eggs

buttery scrambled eggs infused with cream and aromatic saffron. Simple, luxurious and deeply comforting - 14.5

Houmi's Omelette

two eggs, sucuk sausage, melted mozzarella - 12.0

Caspian Torsh Tareh Eggs

fresh greens, garlic, and eggs in a tangy, comforting sauce - 15.5

Mirza Ghasemi & Saffron Rice

smoky aubergine, tomato, garlic, finished with eggs - 16.5

Spiced Lamb Baked Avocado

charred avocado with spiced lamb and sumac yoghurt on toast - 18.0

Avocado & Brunch Classics

Forno Piccante

grilled avocado with buffalo mozzarella in a spicy tomato sauce - 17.5

Pan-Fried Avocado & Halloumi

pan-fried avocado with halloumi, tomatoes and two poached eggs on toast - 17.0

Saffron Kedgeree

poached smoked haddock, egg, turmeric, cumin and basmati rice - 19.5

Wild Garlic Çilbir (Turkish Eggs)

Two eggs with wild garlic yoghurt and warm chilli butter. Silky, cooling and gently spiced - 14.5

Shakshuka-e Doost

two eggs in a slow-cooked tomato, red pepper and onion sauce - 14.5

Nduja Eggs in Purgatory

two eggs in a rich tomato sauce enriched with spicy nduja. A fiery Italian brunch classic - 15.5

The Garden Breakfast

feta, avocado, mushrooms, baked beans, poached egg, fried potatoes and grilled tomato - 16.5

The Kennington Full Breakfast

sausage, bacon, mushrooms, baked beans, poached egg, fried potatoes and grilled tomato - 17.5

Luxury Benedicts

two organic CackleBean's poached eggs with tahini hollandaise, our nutty Persian twist on a classic

Wild Mushroom Truffle Benedict

sautéed wild mushrooms with truffle sauce and truffle oil - 18.0

Royal Salmon Benedict

house beetroot-cured salmon with tahini hollandaise - 17.5

Parma Benedict

prosciutto di Parma, delicate, sweet and savoury - 16.5

Small Plates

Tomato and Goat Cheese Bruschetta

Crispy toasted bread topped with juicy tomatoes, creamy goat cheese, & fresh herbs - 9.0

Ahi Crudo

Delicate slices of yellowfin tuna, fennel, capers, Persian cucumbers and fresh dill - 18.5

Insalata Tricolore

Tomato, creamy mozzarella, avocado, with fresh basil, EV. olive oil, & balsamic glaze - 16.0

Aubergine Trio

Mirza, kashk-e bademjan, borani with warm bread - 16.0

Affettati Misti

Shareable antipasti that is a great way to begin your meal - 19.0

Mains

Entrecôte Steak

Grilled entrecôte steak with pommes frites, and Café de Paris steak sauce - 38.0

"Smaller appetites" Entrecôte Steak 5oz, served with mixed salad - 22.0

Torsh Kabab

Herbs, walnuts & pomegranate molasses marinated, served with Persian rice

With, chicken kabab - 21.0, salmon - 23.0, lamb kabab - 24.0, koobideh - 24.0

Southern Iranian Spicy Fish & Herb Stew

Ghalieh Mahi - Fish of the day, seafood mix of clams, mussels, prawns, in a fragrant tamarind & herb sauce served with Persian herb rice - 29.0

Fattoush Salad

Levantine "toasted pita salad" greens, radishes, cucumbers, tomatoes, mint & parsley - 12.5

add grilled chicken or tuna flakes in Olive Oil +9.0

Corn-Fed Chicken Supreme

Crushed new potatoes, grilled gem lettuce, and sumac jus - 24.0

Persian Pomegranate & Walnut Duck Stew

Served alongside basmati saffron steamed rice - 26.0

Sides

Blackened broccoli

tahini & spicy harissa - 7.0

Green beans

garlic confit, Irish butter - 6.0

Chunky hand-cut skin-on chips

classic 6.5 ~ truffle 7.0 ~ sumac 7.0~ cajun 7.0

Mast-o-Khiar

yogurt cucumber - 5.0

Pickled

cucumbers, mix pickles - 4.5

Moosir

creamy yogurt & wild garlic - 5.0

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.