

# WINE

## CHAMPAGNE & SPARKLING

|                                                    |                   |       |   |      |
|----------------------------------------------------|-------------------|-------|---|------|
| La Gioiosa Prosecco Valdobbiadene DOCG             | Veneto, Italy     | 125ml | . | BTL  |
| Fresh apple · white flowers · clean, lively finish |                   | 9.5   |   | 38.0 |
| Château Moncontour Vouvray Brut                    | Loire, France     | 12.0  |   | 49.0 |
| White flowers · baked apple · brioche              |                   |       |   |      |
| Laurent-Perrier La Cuvée Brut                      | Champagne, France |       |   | 69.0 |
| Citrus · orchard fruit · fine bubbles              |                   |       |   |      |

## WHITE

|                                                |                   |       |   |       |   |      |
|------------------------------------------------|-------------------|-------|---|-------|---|------|
| Ponte Pietra Trebbiano–Garganega               | Veneto, Italy     | 125ml | . | 250ml | . | BTL  |
| Green apple · almond blossom · fresh           |                   | 7.0   |   | 12.0  |   | 31.0 |
| Vignerons de Valençay Sauvignon Blanc          | Loire, France     | 7.4   |   | 14.0  |   | 38.0 |
| Citrus · fresh herbs · lively acidity          |                   |       |   |       |   |      |
| Les Caves de Richemer Picpoul                  | Languedoc, France | 7.6   |   | 14.8  |   | 39.0 |
| Grapefruit · citrus · crisp                    |                   |       |   |       |   |      |
| Bodegas Gallegas Rías Baixas Albariño          | Galicia, Spain    | 7.9   |   | 15.5  |   | 40.0 |
| Citrus · white flowers · stone fruit · saline  |                   |       |   |       |   |      |
| Mandrarossa Chardonnay                         | Sicily, Italy     | 8.0   |   | 15.9  |   | 41.0 |
| Orchard fruit · citrus · softly rounded        |                   |       |   |       |   |      |
| La Giustiniana ‘Lugarara’ Gavi di Gavi         | Piedmont          |       |   | 16.7  |   | 47.0 |
| Green apple · citrus · mineral                 |                   |       |   |       |   |      |
| Laroche ‘Les Chanoines’ Chablis                | Burgundy          |       |   |       |   | 55.0 |
| Citrus · stone fruit · white flowers · mineral |                   |       |   |       |   |      |

## ROSÉ

|                                      |                   |     |  |      |  |      |
|--------------------------------------|-------------------|-----|--|------|--|------|
| Molinico Loco Monastrell Rosado      | Spain             | 5.9 |  | 10.5 |  | 29.0 |
| Red berries · rose petals · delicate |                   |     |  |      |  |      |
| Les Vignes de l’Église Rosé de Syrah | Pays d’Oc, France | 7.0 |  | 12.5 |  | 33.0 |
| Strawberry · cassis · soft florals   |                   |     |  |      |  |      |

## RED

|                                                         |                |     |  |      |  |      |
|---------------------------------------------------------|----------------|-----|--|------|--|------|
| Molinico Loco Monastrell                                | Spain          | 7.0 |  | 12.0 |  | 31.0 |
| Dark fruit · soft tannins · smooth                      |                |     |  |      |  |      |
| Fantini Sangiovese Terre di Abruzzo                     | Abruzzo, Italy | 7.4 |  | 13.9 |  | 37.0 |
| Red cherry · Morello cherry · gentle spice              |                |     |  |      |  |      |
| I Muri Primitivo, Vigneti del Salento                   | Puglia, Italy  | 7.7 |  | 14.0 |  | 39.0 |
| Ripe red fruit · warming spice · full-bodied            |                |     |  |      |  |      |
| Pacheco Pereda Malbec                                   | Argentina      | 7.9 |  | 15.5 |  | 40.0 |
| Plum · black cherry · violet · velvety tannins          |                |     |  |      |  |      |
| Mandrarossa Frappato: also served chilled               | Sicily, Italy  | 7.9 |  | 15.5 |  | 40.0 |
| Bright cherry and red berries with delicate sweet spice |                |     |  |      |  |      |
| Alpha Zeta ‘R’ Valpolicella Superiore Ripasso           | Veneto, Italy  | 8.7 |  | 17.0 |  | 45.0 |
| Cherry · dried plum · warming spice                     |                |     |  |      |  |      |

# À LA CARTE

## DOOST & AMICI

Persian Soul · Italian Spirit · London Heart

“Doost means friend. Amici means friends

Our name reflects who we are: a place where Persian hospitality and Italian generosity come together in food, wine and shared moments”

*Houman*

## Table Snacks

|                   |              |        |            |                   |                  |
|-------------------|--------------|--------|------------|-------------------|------------------|
| Hot honey almonds | Whipped feta | Hummus | Warm bread | Mushroom Arancini | Marinated olives |
| 4.5               | 4.5          | 4.5    | 4.5        | 5.5               | 5.5              |

A sharing platter of six favourite snacks - 24

## Spritz - 12.5

Persian Spritz  
Persian saffron · bitter orange ·  
Prosecco · soda

Aperol Spritz  
Aperol, Prosecco & soda

Campari Spritz  
Campari, Prosecco & soda

Hugo Spritz  
St-Germain elderflower liqueur,  
Prosecco & soda

## Cocktails - 12.5

Pomegranate Margarita  
Tequila, pomegranate, fresh lime  
& orange liqueur

Negroni  
Gin, Campari & Italian vermouth

Negroni Sbagliato  
Campari, Italian vermouth &  
Prosecco

Espresso Martini  
Vodka, coffee liqueur & freshly  
brewed Maria Torres espresso

## Sharbat - 7.5

Sekanjebin  
Mint, honey, cucumber & citrus

Golab  
Rose water, Persian syrup &  
khakshir seeds

Seasonal Special  
Feel free to ask about our  
offerings for today!

Beh Limoo  
Quince preserve & fresh lime

A discretionary 13.5% service charge will be added to your bill. Please tell us about any allergies or dietary requirements before ordering.

SMALL PLATES

Mirza Ghasemi - 10  
Flame-smoked aubergine, tomato, garlic

Kashk-e Bademjan - 10  
Slow-cooked aubergine, caramelised onion, kashk, crisp mint and walnuts

Borani-e Bademjan - 10  
Roasted aubergine, strained yoghurt, garlic mint & toasted walnuts

Joojeh Bites - 11  
Chargrilled saffron and lemon chicken charred onion and sumac

Koobideh Bites - 11  
Chargrilled lamb and beef minced kabab sumac, onions, and fresh herbs

Crudo di Tonno Pinna Gialla - 19  
Delicate slices of yellowfin tuna, fennel, capers, Persian cucumbers and fresh dill

Insalata Tricolore - 16  
Tomato, creamy mozzarella, avocado, with fresh basil, extra-virgin olive oil, & balsamic glaze

Bruschetta al Pomodoro - 10  
Marinated heritage tomatoes, garlic, basil and extra-virgin olive oil on grilled sourdough

Bruschette al Formaggio di Capra - 11  
Roasted sweet peppers, goat's cheese, basil, cracked black pepper & extra-virgin olive oil

Bruschetta con carciofi e pesto - 11  
Artichoke hearts, basil pesto & Parmigiano Reggiano on chargrilled sourdough

TO SHARE

Sini-e-Mazeh - 36  
Chef's selection of five signature small plates, served with warm bread

Trio di Bruschette - 24  
Pomodoro, goat's cheese & sweet pepper, artichoke & basil pesto

Affettati Misti - 19  
Italian cured meats, cheese, olives & warm focaccia

Aubergine Trio - 19  
Three tasting portions of Mirza Ghasemi, Kashk-e Bademjan & Borani-e Bademjan

FOR THE TABLE

D&A Grand Mixed Grill - 120  
Ribeye, lamb fillet, koobideh, saffron joojeh, grilled tomatoes, saffron rice, skin-on chips & shirazi salad, for 3-4 to share

Meat Platter for Two - 59  
Lamb fillet, saffron chicken, koobideh, served with tomatoes & erved with saffron rice

Seafood Platter for Two - 62  
Salmon fillets, clams, mussels & prawns in a tamarind & herb sauce, served with Persian herb rice

PERSIAN KITCHEN & GRILL

Shah Abbasi - 30  
Koobideh and saffron joojeh, served with grilled tomato & saffron rice

Joojeh Saffron - 19  
Chargrilled saffron-marinated chicken, served with grilled tomato & saffron rice

Koobideh - 23  
Chargrilled lamb and beef minced kabab, served with grilled tomato & saffron rice

Torsh Kabab - 26  
Northern Iranian lamb kabab marinated with herbs, walnuts & pomegranate molasses, served with saffron rice

Ghalieh Mahi - 31  
Southern Iranian seafood and herb stew with tamarind, fish of the day, clams, mussels & prawns, served with herb rice

Ghormeh Sabzi - 21  
Persian lamb, kidney bean & herb stew, served with saffron rice

CUCINA ITALIANA

Rigatoni al Pollo Toscano - 19  
Chicken, cream, spinach & tomatoes

Melanzane Parmigiana - 19  
Aubergine, tomato, basil & mozzarella

Tagliatelle al Salmone - 21  
Salmon, broccoli & dill in a light cream sauce

D&A CLASSICS

Classic Wagyu Burger - 21  
Olive-fed wagyu, gherkins, tomato, little gem & brioche bun  
Add Calabrian nduja, bacon and melted cheese +5

35-Day Aged Irish Entrecôte - 34  
10 oz grass-fed beef, pommes frites & Café de Paris sauce  
Petite Cut · 5 oz - 22

SIDES

Hand-Cut Skin-On Chips  
Classic 6.5 · Truffle 7 · Sumac 7 · Cajun 7

Blackened Broccoli - 7  
Tahini & spicy harissa

Azi's Homemade Pickles - 5

Shirazi Salad - 5  
Tomato, cucumber & red onion

Mast-o-Moosir - 5  
Creamy yoghurt & Persian shallot

Mixed Leaf Salad - 5