

COFFEE . TEA

MARIA TORRES · COLOMBIA

Hermanos Coffee Roasters

*A beautifully balanced Colombian coffee with notes of macadamia, apricot
pastry, caramel, cane syrup & chocolate, with a rich, naturally sweet finish.*

All our coffees are made with a double shot of Maria Torres.

Classics

- Espresso.....3.3
 - Macchiato.....3.4
 - Americano.....3.6
 - Cortado.....3.4
 - Flat White.....3.9
 - Cappuccino.....4.0
 - Latte.....4.0
- Decaf & alternative milks available

Coffee Rituals

- Pistachio Latte.....5.5
Nutty, creamy
- Date & Cardamom Latte..5.8
Persian, warm, naturally sweet
- Persian Mocha.....4.5
Dark chocolate, cardamom
- Tiramisù Coffee.....6.0
Mascarpone, cocoa, espresso
- Café Bombón.....4.8
Condensed milk, espresso

The Persian Coffee Ritual

- Qahveh-ye Irani.....5.5
For Two.....9.5
- Maria Torres espresso infused with Persian saffron, green cardamom & a touch of honey, served with miniature Persian biscuits.



*Inspired by the coffeehouses of Safavid
Persia, where strong coffee was shared over
conversation, poetry and storytelling.*

The Persian Tea Ritual

- Chāi-ye Irani.....5.5

Fragrant Persian black tea, traditionally served in a glass with saffron rock candy
Tea sits at the heart of Persian hospitality — poured generously, shared slowly & rarely enjoyed alone.
Pot for Two: 7.0 Add a Medjool Date: +0.5

Tea Collection

- Persian Rose Earl Grey.....4.2
Persian rose petals & bergamot
- Earl Grey Blue Flowers.....4.2
Bergamot & blue cornflowers
- Jasmine Flowers4.2
- Fresh Mint4.2
- English Breakfast2.9
- Earl Grey2.9
- Green Tea3.8
- Chamomile Flowers3.8
- Peppermint3.8

Something Different

- Hot Chocolate5.5
Rich Colombian cacao & steamed milk
 - Chai Latte4.5
Warming spices & silky steamed milk
 - Golden Turmeric Latte4.5
Turmeric, warming spice & steamed milk
 - Ceremonial Matcha Latte..4.8
Japanese matcha whisked with silky
steamed milk
- Enjoy it iced +0.5

Over Ice

- Iced Americano.....4.2
- Iced Latte.....4.5
- Iced Pistachio Latte.....5.8
- Iced Persian Date Caramel.6.0

Bottled & Sparkling

- Coca-Cola, Original · Diet · Zero 3.8
- Fanta, Appletiser, Lemonade, Ginger Beer, Pomegranate Juice, Apple Juice 4.0
- Voss Norwegian Mineral Water · 800ml 5.0
- Still or sparkling - 375ml 2.5

BRUNCH & LUNCH

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”

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 & club soda

Smoothies - 7.5

- Persian Sunrise
Mango, pineapple,
passionfruit & lime

- Berry Garden
Mixed berries, apple &
pomegranate

- Green Garden
Apple, spinach, kale,
pineapple & lime

- Pick Me Up
Banana, peanut butter, oats, oat
milk & Maria Torres espresso

Fresh Juices

- Fresh Orange - 6.5
Freshly pressed orange

- Ginger Zinger - 6.5
Carrot, fresh orange & ginger

- Pomegranate & Orange - 6.8
Fresh pomegranate jewels
finished with freshly pressed
orange juice

- Green Press - 6.8
Apple, cucumber, spinach, lime
& fresh ginger

Wraps & Sandwiches menu available — made fresh to order, eat in or takeaway

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

BRUNCH & LUNCH

Persian Soul · Italian Spirit · London Heart

Signature Persian Brunch

Panir Bereshteh - 12.9

Soft scrambled CackleBean's eggs with crumbled feta, fresh & dried dill; rich, fragrant

Saffron Scrambled Eggs - 14.5

Buttery scrambled eggs infused with cream and aromatic saffron. Simple, luxurious

Sucuk & Mozzarella Omelette - 14.5

Two CackleBean's eggs, spicy sucuk sausage and melted mozzarella



The Doost Sofreh Royale for Two - 58

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



Avocado & Brunch Classics

Avocado & Persian Spiced Lamb Bake - 18

Charred avocado with spiced lamb and sumac yoghurt on sourdough toast

Saffron Kedgerree - 19.5

Poached smoked haddock, egg, turmeric, cumin and basmati rice

Shakshuka-e Doost - 14.5

Two CackleBean's eggs in a slow-cooked tomato, red pepper and onion sauce

The Kennington Full English - 17.5

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

Luxury Benedicts

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

Wild Mushroom Truffle Benedict - 18.5

Sautéed wild mushrooms, tahini hollandaise and a delicate truffle finish

Parma Benedict - 16.5

Parma ham, delicate, sweet and savoury

Caspian Torsh Tareh Eggs - 15.5

Fresh greens, garlic, and eggs in a tangy, comforting sauce, served with saffron rice

Sosis Bandari - 16.5

Two eggs with spicy sausage in a rich tomato and onion sauce, served with saffron rice

Mirza Ghasemi & Saffron Rice - 16.5

Smoky aubergine, tomato, garlic, finished with CackleBean's poached egg

Smashed Avocado on Sourdough - 9

Add sucuk sausage +3.5 | feta +3.5 | halloumi +4

Nduja Eggs in Purgatory - 15.5

Two CackleBean's eggs in a rich spicy nduja tomato sauce. Italian brunch classic

Wild Garlic Çilbir (Turkish Eggs) - 14.5

Two eggs with wild garlic yoghurt and warm chilli butter. Cooling, silky and gently spiced

The Persian Garden - 18

Mini kuku sabzi, CackleBean's poached egg, feta, avocado, mushrooms, Persian-spiced baked beans, sumac fried potatoes, tomato & Mast-o-Moosir

Royal Salmon Benedict - 17.5

Smoked salmon with tahini hollandaise

Bacon Benedict - 14.5

Crunchy, crisp smoked bacon

SMALL PLATES

Sini-e-Mazeh - 36

Chef's selection of four signature small plates, served with warm bread

Bruschetta al Pomodoro - 10

Marinated heritage tomatoes, garlic, basil and extra-virgin olive oil on grilled sourdough

Kashk-e Bademjan - 10

Slow-cooked aubergine, caramelised onion, kashk, crisp mint and walnuts

Yellowfin Tuna Crudo - 19

Delicate slices of yellowfin tuna, fennel, capers, Persian cucumber and fresh dill

Affettati Misti - 19

Italian cured meats, cheese, olives & warm barbari bread

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 minced lamb and beef 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

Lasagne di Pasta Fresca - 19

Ragù alla bolognese, besciamella, parmigiano reggiano

Rigatoni al Pollo Toscano - 19

Chicken, cream, spinach & tomatoes

Melanzane Parmigiana - 19

Aubergine, tomato, basil & mozzarella

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
"Smaller appetites" - 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

Cumberland or sucuk sausage + 3.5

Three rashers of bacon + 3.8

Avocado + 4.5

Smoked Salmon + 4.5

Toast, butter & jam + 5

CHEF'S DAILY MENU

Alongside our main menu, we prepare a small selection of seasonal dishes each day, inspired by 'the market, the kitchen and the moment. Please ask your server for today's Chef's Daily Menu.