

# Celebrate friendship

"The minute I heard my first love story, I started looking for you, not knowing how blind that was. Lovers don't finally meet somewhere. They're in each other all along." Rumi

with a Delicious Meal at Doost

## Starter all appetizers are served with barbari bread

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**Pomegranate Soup With Meatballs** interesting combination of delicate and heart

**Persian Onion Soup** sauteed onion, fresh fenugreek & the last minute a poached egg

**Mazeh Platter For Two** chef's selection of six mazeh

**Creamy Delight** my favorite yogurt dishes, wild garlic, spinach, cucumber & aubergine

**Aubergine Trio** mirza qasemi, kashk-e bademjon & borani-e-bademjun

 **Gilan Trio** kuku sabzi, mast-o-moosir and zeytoon parvardeh

**Bread, Feta Cheese, Walnuts & Herbs** totally addictive way of starting a meal

**Delicious & unique** pungent dish of King Prawns garlic, tamarind, coriander & parsley

**Calamari Piccanti** squid with a touch of chilli, & chopped Italian parsley

## From the Grill grills are marinated with mild spices to enhance the natural flavours of the meats then grilled with grilled tomatoes, served with saffron steamed rice,

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**Savoury Lamb** koobideh - two skewers of savoury ground lamb

**Chicken** joojeh kabab - tender strips of chicken breast marinated in saffron, onions & lime juice

**Calamari Grilled** marinated with garlic & chili flakes served with fresh dill rice

**Veggie** sabzi kabab - marinated red pepper, zucchini, aubergine & red onion

**Fillet** chenjeh kabab - a skewer of lamb fillet marinated in aromatic mixed herbs

 **Torsh** lamb fillet marinated in aromatic mixed herbs, walnuts, onion & sour pomegranate molasses

**King Prawns** maygoo kabab, infused with garlic, olive oil & paprika, grilled in their shells to seal in the flavour

**Grilled Salmon** mahi kabab - marinated in saffron, olive oil & spices. served with our savoury dill rice

**Lamb chops with chilli, herbs and rose petal** truly spectacular meat feast

## Combo Deals

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**Mixed Meat For Two** sini-e-kabab

joojeh, two skewer koobideh & chenjeh served with saffron steamed rice, grilled tomatoes, & home made chilli pickle

**Mixed Seafood For Two** sini-e-mahi

king prawns, two skewers of calamari, skewer of fish with saffron steamed rice, grilled tomatoes, & chilli pickle

**Mixed Meat & Seafood for Four** Kuh-O-Daria

Combination of Meat and Seafood platter served with saffron steamed rice, grilled tomatoes, & chilli pickle

# Rice

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Persian vegetables Biryani  
with chicken or mince lamb

Lentils Persian Rice  
caramelized onion, dates, raisins & spices  
add chicken lamb fillet

Barberry Rice & Saffron Chicken  
i just love this dish, sweet & tangy

 Lamb Shank & Flava Dill Rice  
classic Persian you are going to love it

Seafood Rice  
king prawns & calamari, bell peppers,  
onion & tomato, with steamed Saffron basmati rice

Book Your  
Mothers Day  
Brunch/Lunch Dinner Now  
26/03/2017

# Stews

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Aubergine With Sour Grapes  
khoresh-t-e bademjan roasted aubergines in a delicate tomato, young grapes & saffron sauce


 Tender Lamb With Aromatic Herbs  
khoresh-t-e ghorme sabzi a traditional and very popular dish in Iran. made with fresh parsley, chives, coriander & fenugreek slowly cooked with kidney beans, seasoned with a blend of Persian limes & spices

Duck Confit In A Pomegranate & Walnut Sauce  
khoresh-t-e fesenjan ba ordak - the jewel in the crown of all stews. it is sweet & sour. traditionally served to mark a celebration, most often the arrival of important friends or family

Salmon & King Prawns & Tamarind  
Ghalieh Mahi - This delicious & pungent dish comes from the south of Iran.  
Rich flavours including a garlic-tamarind as well as coriander & parsley

# Salads

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 Grilled Vegetable Salad  
i have a confession to make... i am not a salad eater, and yet, this grilled vegetable salad has converted me. who knew that grilling a salad would give it so much flavour? i've officially fallen in love with salad again,

Spinach & Pomegranate Salad  
Baby spinach, pomegranate with creamy feta cheese, red onions & walnuts

Salad Shirazi chopped cucumber, tomato and red onion. laced with extra Virgin olive oil

# Side Dishes

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Taftoon or Barbari Bread

Plain Yogurt

Cucumber Yoghurt - Mast-O-Khiar

Yogurt & Aubergine - Borani-E-Bademjun

Spinach Yoghurt Borani - E- Esfenaj

Wild Garlic Yoghurt Mast-O-Moosir

Caspian Olive Tapenade Zeytoon Parvardeh

Roasted Aubergine & Garlic Mirza Qasemi

Aubergine & Whey

Saffron Steamed Basmati Rice

Grilled Tomato & Onion

Grilled Chilli

Organic Egg Yolk

Sir Torshi 'Pickled Garlic



Persian Mix Pickle Torshi

Salted cucumber Vodka's best friend

Kabab Koobideh

Kabab Chicken

Kabab Torsh or Lamb Filet

service charge not included. all gratuities are transferred to team members

foods described in menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of the team who will be pleased to discuss your needs with the chef. e: cu@amici-london.com t: 020 7735 0302 w: www.amici-london.com