

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

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-bademjon

 **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,

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

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

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


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 ghorm 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 fesengan 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

 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

Tafoon 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