

Persian Rice

a labour of Love 'chelo' is light, fluffy & fragrant. it is the axis around which nearly every persian meal revolves, whether as a simple platter of buttery saffron rice to accompany grills or as a complex layered 'polow', incorporating meat, vegetables, nuts, herbs & all manner of exotic spices.

PERSIAN VEGTABLES, CHICKEN OR LAMB BIRYANI 13.00

"biryani" means 'fried' or 'roasted'. rice, vegetables & meat for this dish are cooked separately then layered together to form a dish of contrasting flavours and textures

LENTILS PERSIAN RICE [✓]9 +**CHICKEN** 16 .. +**LAMB FILET**.....19.00

"adass polo" lentils, caramelized onion, dates, raisins & spices. a great vegetarian dish, or add your favorite meat

[♥]**BARBERRY RICE & SAFFRON CHICKEN** 14.00

"zereshk polo ba morgh" I just love this dish, sweet & tangy mixture of barberries, pistachio nuts & saffron rice, with a skewer of chicken kabab

Persian Stews

'Khoresh' is a delicate & refined stew. It is a combination of either meat, poultry or fish with vegetables; fresh or dried fruits, beans and sometimes nuts, left to simmer over a lazy flame.

recommended accompaniments

SAFFRON-SCENTED BASMATI RICE 4.00

TAFTOON OR BARBARI BREAD 3.00

OKRA VEGETARIAN STEW 8.00 [✓]

"Khoresh-e-Bamieh" is a common stew dish in many middle eastern regions. In Iran it is traditionally from southern provinces. a spicy stew of vegetables and okra. Okra, also known as "lady's finger"

[♥]**TENDER LAMB WITH AROMATIC HERBS**..... 9.00

"khoresh-e-ghorm sabzi" a traditional & popular dish in Iran. fresh parsley, chives, coriander & fenugreek

BEEF AND SPLIT PEA STEW 9.00

"Khoresh-e-Gheymeh" beef, tomatoes, split peas, onion & dried lime. garnished with saffron flavored fried potatoe

DUCK CONFIT IN A POMEGRANATE & WALNUT SAUCE..... 12.00

"khoresh-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

service applicable to parties of six or more. your generosity is a direct reward for our team who have made your experience extra special. we provide every member of our team with a meal & soft drinks. all of food is fresh, scratch-cooked, with a focus on well-sourced ingredients foods described within menu may contain nuts, derivatives of nuts or other allergens. if you suffer from an allergy or food intolerance please notify member of the team before ordering who will be pleased to discuss your needs with the chef. visit our website www.doost-london.com

Salads

SALAD SHIRAZI 5.50 [✓]
cucumber, tomato & red onion laced with extra virgin olive oil & lemon juice

TURKISH SPICY SALAD 5.50 [✓]
"Ezme" tomatoes, onion, garlic and parsley & pomegranate molasses. It gives a very nice sweet-sourish flavour and a darker colour to the salad.

LEBANESE CABBAGE SALAD 5.50 [✓]
"Malfout Salad" shredded cabbage, lemon juice, olive oil, garlic, salt and dried mint. This is a seriously delicious Lebanese slaw, I can't get enough of for its flavour, crunch, and super-duper healthy qualities!

SPINACH & POMEGRANATE SALAD.. 9.00 [✓]
baby spinach, red onions, walnuts, pomegranate, creamy feta cheese

Side Dishes

SAFFRON TEAMED RICE..... 4.00

LENTILS PERSIAN RICE 5.00

BARBERRY RICE 5.00

SIR TORSHI 'PICKLED GARLIC..... 3.00

PERSIAN MIX PICKLE TORSHI 3.00

SALTED CUCUMBER 3.00

BARBARI BREAD..... 3.00

TAFTOON BREAD..... 3.00

The Kennington

Privilege Card

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- 50% off food welcome voucher
- 30% off food all January
- 5% off food all year
- Jazz Nights
- Backgammon Evenings
- Whisky & Cigar Evening
- Cooking Club Events
- Supper Clubs to Meet The Locals
- Single Friendly Supper Clubs



Our mission is:
To make amazing food
Fanatical focus on service
Give back to our neighbourhood
Run an efficient, profitable business
To have Fans, Not Customers

WELCOME TO DOOST

Experiencing the cuisine of Persia is a delight to the palate as well as a journey through history that takes one back more than 3,000 years into one of the world's oldest and most influential cultures. The origins of most traditional Persian dishes are so old that their recipes are inscribed on clay tablets. The enduring appeal of these dishes is legendary, prompting Cyrus the Great to conclude that the ancient Persians could conquer other tribes as much with their cooking as with their prowess.

Houman Meshkati

Chef Hafiz

Starters

unless otherwise stated, served with a garnish of barbari bread

CASPIAN OLIVE TAPENADE	4.00	✓
<i>"Zeytoon Parvardeh"</i> This beautiful combination of olives, walnuts and pomegranate molasses is perfect as a side dish		
WILD GARLIC YOGHURT	4.00	✓
<i>"Mast-O-Moosir"</i> Moosir is a cross between shallot and garlic with a mellow flavour		
CUCUMBER YOGHURT	4.00	✓
<i>"Mast-O-Khiar"</i> cool and healthy. No Persian meal is complete without		
AUBERGINE YOGHURT	4.50	✓
<i>"Boranie Bademjan"</i> aubergine, garlic, with creamy yoghurt		
SLOW-ROASTED TRIO OF BEETROOT	9.00	✓
with yogurt & pomegranate seeds		
SOMKED AUBERGINE & GARLIC	4.50	✓
<i>"Mirza-Qasemi"</i> smooky aubergine, garlic, tomatoes & egg		
AUBERGINE & WHEY	4.50	✓
<i>"Kashk-e Bademjon"</i> the quintessential Persian appetiser. grilled aubergine, whey 'kashk', caramelized onion mint, walnuts & garlic		
FETA CHEESE, WALNUTS & HERBS	7.00	✓
totally addictive way of starting a meal as the fresh vital flavours sharpen the appetite. served with Persian flatbread		
HERB FRITTATA	7.00	✓
<i>"Kuku Sabzi"</i> fresh coriander, dill, spring onion, parsley, lettuce, egg, walnut and barberry, served with wild garlic yoghurt dip & Persian flatbread		
CHICKEN FRITTATA	8.00	
<i>"Kuku-ye Morgh"</i> baked in the oven served with wild garlic yoghurt dip & Persian flatbread		
SOUP OF THE DAY	8.00	
I remember loving Soup as a child. There is something about the delicate and creamy texture, ask us what's on tonight		
SPICY CALAMARI	8.00	
marinated with garlic, chili flakes & grilled to perfection		
KING PRAWNS WITH GARLIC, SUMAC & CORIANDER	11.00	
<i>"Maygoo ba Sumac"</i> sumac adds a citrus hit & a vibrant colour to your king Prawns. Served with Turkish spicy ezme salad		

Persian Grill

'kababs' marinated in mild spices to enhance the natural flavours, served with saffron scented basmati rice, grilled tomatoes, & home made chilli pickle

CLASSIC SAVOURY LAMB OR SPICY	13.00
<i>"Kubideh"</i> two skewers of savoury ground lamb	
FILLET OF LAMB	17.00
<i>"chenjeh"</i> a skewer of marinated lamb fillet	
CLASSIC CHICKEN OR SPICY	14.00
<i>"joojeh"</i> tender chicken breast marinated in saffron, onions & lime juice	
CALAMARI GRILLED	12.00
marinated with garlic & chili flakes served with fresh dill rice	

GRILLED SEABASS	16.00
<i>"mahi"</i> - marinated in saffron, olive oil & spices. served with fresh dill rice	
KING PRAWNS	18.00
<i>"maygoo"</i> infused with garlic, olive oil & paprika, grilled in their shells to seal in the flavour	
GRILLED VEGETABLE	12.00
<i>"sabzi kabab"</i> marinated pepper, zucchini, aubergine & onion, server with your choice of rice or garden salad	

House Specials

FILLET OF LAMB TORSH	18.00
lamb fillet marinated in aromatic mixed herbs, walnuts, onion, sweet & sour pomegranate molasses	

CHICKEN TORSH	15.00
chicken breast marinated in aromatic mixed herbs, walnuts,, onion, sweet & sour pomegranate molasses	

"food tastes better when shared" This was my grandmother's tagline for the dinnertime.
Doost sharing platters are a great way to enjoy a Persian feast

Stater Platters

CREAMY DELIGHT THREE OF MY FAVORITE YOGHURTS.....	10.50
wild garlic:, cucumber & aubergine:	
THREE AUBERGIN DISHES WHICH YOU WILL LOVE	11.50
somked aubergine & garlic:, aubergine & whey: & yogurt & aubergine:	
MAZEH PLATTER FOR TWO	14.00
chef's selection of six Doost mazes, <i>"let us know if you are vegetarian"</i>	

Combo Deals

MIXED MEAT FOR TWO	44.00
a skewer of lamb filet, Doost chicken, two skewer kubideh served with two saffron steamed rice, grilled tomatoes & home made chilli pickle.	
MIX SEAFOOD FOR TWO	44.00
a skewer of king prawns, two skewers of calamari, skewer of fish. served with two saffron-scented basmati rice, salad, grilled tomatoes, & home made chilli pickle.	

A Favor. to Ask

In today's digital world, online reviews are very important to neighborhood restaurants like ours. That's why I'm asking for a favor. Will you take a moment of your time to jot down some feedback on our social media pages? Choose the one that you use most often [TripAdvisor](#) | [Facebook](#) | [Google](#) | [Timeout London](#) | [Yelp](#) .Please feel free to give me a call on 0777 58 43 522 should you have immediate feedback or concerns about your visit. I want to hear from you & happy to answer your questions.