

# OTTOLENGHI

## YOUR EVENT

Our customers often say they wish they could take the Ottolenghi counter home with them to serve to their family and friends. This catering menu is our answer to these dreams. The menu is seasonal, sensational and as bespoke as you want it to be.

We can provide staff, chefs, equipment and deliver. Contact your nearest shop and we can design just the right menu for you and your event:

Notting Hill: 0207 727 1121, [ledbury@ottolenghi.co.uk](mailto:ledbury@ottolenghi.co.uk)

Belgravia: 0207 823 2707, [motcomb@ottolenghi.co.uk](mailto:motcomb@ottolenghi.co.uk)

Spitalfields: 0207 247 1999, [spitalfields@ottolenghi.co.uk](mailto:spitalfields@ottolenghi.co.uk)

Islington: 0207 288 1454, [upper@ottolenghi.co.uk](mailto:upper@ottolenghi.co.uk)

# OTTOLENGHI

**STARTING AT £25 PER PERSON FOR A MAIN AND 2 SALADS, OUR BUFFET STYLE MENU IS PERFECT SERVED ON SHARRING PLATTERS FOR THE FULL OTTOLENGHI EXPERIENCE.**

## SOUP

Seasonal soup with a slice of focaccia £7.00

## SALADS

Roasted aubergine, cumin and preserved lemon yoghurt, caramelised seeds and parsley £7.00

Green beans, wholegrain mustard, baby spinach, sun-dried tomatoes, green olives £6.80

Char-grilled broccoli, chilli, garlic £7.00

Caramelised celeriac with wild garlic, goat's cheese and chervil £6.80

Moghrabieh and bulgur with chervil sauce, pickled radishes and oat brittle £6.80

Cavolo nero with jerusalem artichokes, tarragon dressing, lemon and almonds £6.80

Grilled hispi cabbage with gochujang, daikon, sesame seeds and sweet peanuts £7.00

Cauliflower tabbouleh with grilled asparagus, cashews and pomegranate seeds £6.80

New potatoes with black garlic vinaigrette, wild garlic and monksbeard £6.80

Dressed beetroots with yoghurt, sorrel and crispy spring greens £7.00

Creamy kohlrabi mash, pickled candy beetroots, watercress and caraway £6.80

Caramelised fennel with lemon ricotta and walnut and rosemary brittle £7.00

Bitter leaves with goats cheese, spiced hazelnuts, roasted rhubarb and parsley £6.80

## MEAT AND FISH

Nori polenta crusted mackerel fillet with yuzu kosho beetroot salsa and creme fraiche £9.80

Masala fish kofte with mandarin salsa and mint yogurt £12.50

Lamb and smoked aubergine burger with spinach and currant borani £11.50

Spicy Turkish kofte with pea, sorrel and preserved lemon £11.50

Free range fenugreek chicken salad, aioli, pickled lemons and green olives £11.50

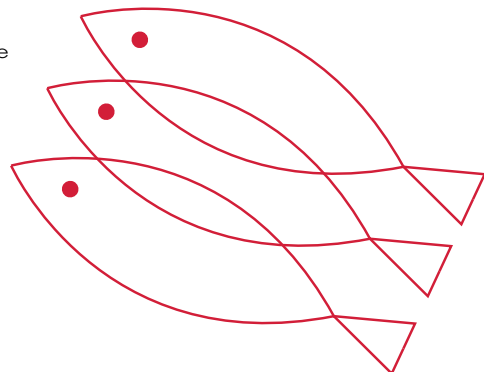
Free range roasted chicken with daily changing marinade £10.50

Seared beef fillet with daily changing sauce £13.50

Grilled Loch Duart salmon with daily changing sauce £11.50

Traditional moussaka or lasagne £8.50

Fish pie with soured cream, lemon zest and basil £10.50



Minimum order for 6 people

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## VEGETARIAN

Mini broad bean kukus with ras-el hanout and pomegranate yogurt	£8.00
Quinoa and mixed cheese cakes with spicy almond sauce	£8.00
Bake polenta with daily changing toppings	£8.00
Grilled Mediterranean vegetable bake with pesto and parmesan	£8.00

## QUICHES

6-8 slices

Butternut squash and Stilton quiche with membrillo and parsley	£38.00
Tomato and caramelised onion quiche with goat cheese and thyme	£38.00
Bacon and leek quiche with parmesan and thyme	£38.00

## DESSERTS

Chocolate mousse with sour cream and almond brittle	£8.50
Rhubarb with lemongrass, ginger shortbread and yoghurt cream	£8.00
Caramelised white chocolate mousse with orange marmalade and coconut crumble	£8.00