

OTTOLENGHI

LUNCH MENU

FROM THE KITCHEN

WITH A SELECTION OF TWO SALADS / 24.8

Beef and lamb kebab, smoked aubergine, ezme, mint labneh
Duck and plum croquettes, tarragon aioli, kohlrabi
Red harissa sardines, kataifi, coconut and coriander salsa, grapefruit, herbs
Smoked aubergine, chickpeas, tahini, green harissa

FROM THE COUNTER

WITH A SELECTION OF TWO SALADS / 19.8

OR THREE SALADS / 22.6

Roasted free range chicken, pineapple, coriander and jalapeno salsa
Chimichurri sea bass, beetroot and horseradish sour cream
Pea, courgette, preserved lemon and goat's cheese tart

SALADS

SELECTION OF THREE SALADS / 17.5

OR FOUR SALADS / 19.7

Aubergine, tahini, spicy chickpeas, pomegranate molasses, mint
Char-grilled broccoli, chilli, garlic
Green beans, sugar snap peas, coco beans, white balsamic
Basmati rice, wild rice, fennel, apricot, crispy shallots
Pea mash, manouri, cashew and buckwheat brittle
Watermelon, lime and chilli syrup, pickled watermelon, zahter, feta
Romano peppers, Carli peppers, zhoug, sunflower seeds, lemon labneh
Burrata, heritage tomatoes, capers, herbs

SELECTION OF BREAD WITH OLIVE OIL / 4.5