

OTTOLENGHI

LUNCH MENU

FROM THE KITCHEN

WITH A SELECTION OF TWO SALADS / 24.8

Beef and lamb kofta, grilled tomato, yoghurt, pita, pine nuts
Grilled quail, hummus, pomegranate molasses, parsley, pickled barberries
Chermoula sardines, kataifi, date tapenade, grapefruit, herbs
Smoked aubergine, chickpeas, tahini, green harissa

FROM THE COUNTER

WITH A SELECTION OF TWO SALADS / 19.8

OR THREE SALADS / 22.6

Char-grilled Loch Duart salmon, roasted tomato, walnut and harissa sauce
Roasted free range chicken, spicy almond sauce
Buttered leek, burnt spring onion and potato tart

SALADS

SELECTION OF THREE SALADS / 17.5

OR FOUR SALADS / 19.7

Herb and chilli marinated aubergine, berbere spiced croutons
Char-grilled broccoli, chilli, garlic
Green beans, grilled okra, oregano, blood orange, sunflower seeds
Roasted butternut squash, sake yogurt, sesame, pickled ginger, fried sage
Harissa parsnips, lime leaf sambal, coconut
Caramelised fennel, lemon ricotta, walnut and rosemary brittle
Baharat cauliflower, lime sour cream, cucumber salsa, chilli chatta

SELECTION OF BREAD WITH OLIVE OIL / 4.5