

OTTOLENGHI

DINNER MENU

Herb and chilli marinated aubergine, berbere spiced croutons / 9.8

Green beans, grilled okra, oregano, orange, sunflower seeds / 9.8

Harissa parsnips, lime leaf sambal, coconut / 9.8

Roasted butternut squash, sake yoghurt, crispy sage, sesame, pickled ginger / 9.8

Caramelised fennel, lemon ricotta, walnut and rosemary brittle / 9.8

Carrot mash, coconut tofu cream, tamarind, lime leaf, nut crumb / 11.5

Burnt calçot onions, whipped feta, braised cherries, leek ash / 9.5

Whole burnt aubergine, chickpeas, tahini, green harissa / 12.5

Chermoula sardines, kataifi, date tapenade, grapefruit, herbs / 12.5

Cornish hake, clams, riso venere, monk's beard / 13.5

Manti, tahini yoghurt, crispy garlic, coriander / 14.5

Smoked beef short rib, membrillo glaze, quince sambal, cashews / 16

Grilled quail, hummus, pomegranate molasses, parsley, pickled barberries / 13

Lamb neck shish, smoked aubergine, ezme, mint labneh / 17.5

NIBBLES

Mixed Marinated olives / 5

Padron peppers, smoked labneh, dukkah / 6.5

Citrus crumbed octopus / 6.5