

# OTTOLENGHI

## DINNER MENU

Aubergine, marinated peppers, manchego, herbs, almonds / 9.8  
Green beans, jalapeño vinaigrette, roasted pineapple, cinnamon coconut / 9.8  
Little gem, burnt aubergine, chilli chatta, cucumber / 9.8  
Caramelised celeriac, wild garlic, goat's cheese, chervil / 9.8  
Fava bean hummus, spring onion chimichurri, red grapes / 9.8

Whole smoked violet artichoke, broad beans, peas, tangerine / 10.5  
Grilled asparagus, walnut tarator, grapes, Urfa chilli, wild garlic / 11.5  
Heritage tomatoes, almond and peanut tarator, truffle honey / 10.5

Harissa sardines, kataifi, coconut and coriander salsa, grapefruit, herbs / 12.5  
King prawns, pirão, monk's beard / 14.5

Manti, tahini yoghurt, crispy garlic, coriander / 14.5  
Smoked beef short rib, membrillo glaze, pear sambal, cashews / 16  
Duck and plum croquettes, tarragon aioli, kohlrabi / 12.5  
Lamb and loquat kebab, burnt butter labneh, dukkah / 17.5

## NIBBLES

Mixed marinated olives / 5  
Padron peppers, smoked labneh, dukkah / 6.5  
Citrus crumbed octopus / 6.5