

OTTOLENGHI

LUNCH MENU

SATURDAY, 21 NOVEMBER 2020

MAIN COURSE

Seared English beef fillet with horseradish, rocket, and parsley sour cream
Roasted free-range chicken with tandoori spice mix
Char-grilled Loch Duart salmon with green harissa yoghurt
Turkey, mixed raisins and coriander seeds with red pepper sauce
Sweet potato, spinach and spring onion fritter with cayenne and confit garlic toum
Roasted butternut squash and caramelised onion quiche with spinach and goat's cheese

SALADS

Roasted aubergine with zhoug, amba, tahini and croutons
Char-grilled broccoli with chilli and garlic
Butterbean and Jerusalem artichoke mash with kalamata olives, spring onion and za'atar
Hawaij cauliflower with preserved lemon yoghurt, pickled raisins and pistachio
Kale and romaine lettuce with tahini Caesar dressing, za'atar chickpeas and roasted grapes
Roasted butternut squash with sake yoghurt, sage and pickled ginger
Roasted red and golden beetroot with grapefruit, white balsamic and rocket
Watermelon radish with fennel, pear, truffle pecorino and nigella seeds

Daily cake selection

Carrot and walnut cake

Flourless chocolate and rum fondant cake

Chocolate and hazelnut brownie

Rosewater, pistachio, and semolina cake

White chocolate cheesecake tart with raspberry compote

Tangerine and pistachio mini loaf with yuzu icing (Vegan)

Pecan pie tart with mascarpone cream and star anise

Cherry financier with mascarpone and mixed berries

Spiced pumpkin cheesecake with ginger brittle

Apple and blackcurrant crumble

Baked apple with custard and almond frangipane

Chocolate clafouti with fig and mascarpone

Flourless orange and almond cake with chocolate ganache

Ruby red grapefruit cake

Flourless coconut and almond cake with chocolate ganache

Sticky fig pudding with caramelised coconut topping

Spiced pear and ginger mini loaf