

OTTOLENGHI

LUNCH MENU

WEDNESDAY 13TH, JANUARY 2021

DAILY SOUP

Cauliflower, tomato and smoked paprika soup

Courgettes, spinach, ginger and coconut soup

MAIN COURSES

Char-grilled Loch Duart salmon with grape, yellow pepper and chili salsa

Lamb, berbere and chili koftas with black garlic yoghurt

Seared beef fillet with horseradish, rocket and parsley sour cream

Roasted free-range chicken with soya, maple, white balsamic and ginger

Oyster mushroom, spinach, potato and garam masala parcel with lime coconut yoghurt

Roasted cherry tomato with caramelised onions, goat's cheese and thyme

SALADS

Char-grilled broccoli with chilli and garlic

Roasted aubergine with saffron yoghurt, pomegranate, pine nuts and basil

Green beans with toasted hazelnuts, orange zest, confit garlic and tarragon

Bitter leaves with quince, gorgonzola, spicy walnuts and orange blossom dressing

Fregola with rocket, radicchio, radish and roasted lemon

Butter bean and Jerusalem artichoke mash with kalamata olives, spring onions and red chilli

Daily cake selection

Carrot and walnut cake

Flourless chocolate and rum fondant cake

Chocolate and hazelnut brownie

White chocolate cheesecake tart with raspberry compote

Raspberry financier with mascarpone cream and mixed berries

Lemon and mascarpone tart

Rosewater, pistachio and semolina cake

Flourless orange and almond cake with chocolate ganache

Moist chocolate Guinness cake with Bailey`s cream

Lemon, blueberry and almond cake

Pistachio and tangerine mini loaf with yuzu icing

Flourless lemon and polenta cake with pistachio

Sour cherry and vanilla cheesecake