

OTTOLENGHI

YOUR EVENT

Our customers often say they wish they could take the Ottolenghi counter home with them to serve to their family and friends. This catering menu is our answer to these dreams. The menu is seasonal, sensational and as bespoke as you want it to be.

We can provide staff, chefs, equipment and deliver. Contact your nearest shop and we can design just the right menu for you and your event:

Notting Hill: 0207 727 1121, ledbury@ottolenghi.co.uk

Belgravia: 0207 823 2707, motcomb@ottolenghi.co.uk

Spitalfields: 0207 247 1999, spitalfields@ottolenghi.co.uk

Islington: 0207 288 1454, upper@ottolenghi.co.uk

OTTOLENGHI

STARTING AT £25 PER PERSON FOR A MAIN AND 2 SALADS, OUR BUFFET STYLE MENU IS PERFECT SERVED ON SHARING PLATTERS FOR THE FULL OTTOLENGHI EXPERIENCE.

SOUP

Seasonal soup with a slice of focaccia £7.00

SALADS

Aubergine with black grape agrodolce, goat's cheese, fennel seed and hazelnut dukkah £7.00

Gujarati green beans with grilled runner bean, pickled cucumber, peanuts and coconut £7.00

Char-grilled broccoli, chilli, garlic £7.00

Onion squash with black sesame sour cream, pumpkin seeds, pickled squash and tarragon £7.00

Beluga lentils with roasted plums, feta and mixed herbs £7.00

Mixed kale with fig, walnut and rosemary brittle, galotyri cheese and pickled onion £6.80

Mixed radish salad, pear, fennel, white balsamic, truffle pecorino and nigella seeds £7.00

Cumin roasted cauliflower with zhoug, tahini sauce, barberries and coriander seeds £6.80

Basmati rice and spiced mung beans with caramelised onion, roasted carrot and fine herbs £6.80

Roasted beetroot, coriander labneh, cumin gomasio, golden beets and spring onions £6.80

Butterbean mash, green chilli, ginger, mustard, spiced croutons and coriander £6.80

Harissa parsnips with lime leaf salsa verde and coconut £6.80

Bitter Leaves with roquefort, pomegranate, za'atar almonds, apple £7.00

MEAT AND FISH

Sea bass with caponata, basil and rocket £12.90

Sardines with green harissa, pistachio, yellow raisins and orange yoghurt £11.00

Shiitake and beef croquettes with shiso creme fraiche £11.50

Turkey, bulgur and herb burger with muhammara £9.50

Pomegranate and mustard chicken with bitter leaves, white grapes, spring onion and pickled chilli £11.50

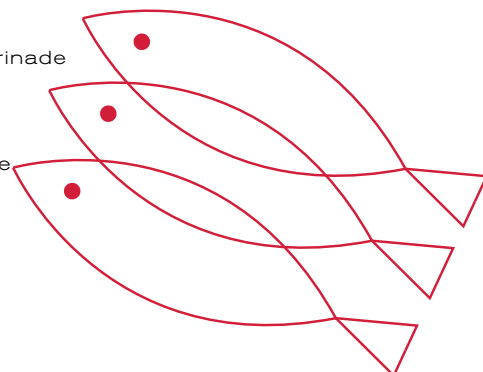
Free range roasted chicken with daily changing marinade £10.50

Seared beef fillet with daily changing sauce £13.50

Grilled Loch Duart salmon with daily changing sauce £11.50

Traditional moussaka or lasagne £8.50

Fish pie with soured cream, lemon zest and basil £10.50



Minimum order for 6 people

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VEGETARIAN

Herb stuffed potato cakes with beetroot chutney	£8.00
Squash and sage arancini with goat's cheese and tomato sauce	£8.00
Bake polenta with daily changing toppings	£8.00
Grilled Mediterranean vegetable bake with pesto and parmesan	£8.00

QUICHES

6-8 slices

Butternut squash and Stilton quiche with membrillo and parsley	£38.00
Tomato and caramelised onion quiche with goat cheese and thyme	£38.00
Bacon and leek quiche with parmesan and thyme	£38.00

DESSERTS

Chocolate mousse with sour cream and almond brittle	£8.50
Burnt honey pannacotta with roasted figs, caramelised kataifi, salted honey and thyme syrup	£8.00
Coconut pavlova with kalamansi lime ganache and grilled mango	£8.00