

OTTOLENGHI

Sample Dinner Menu

SALADS FROM THE COUNTER

Miso tahini aubergine with spring onions and sesame rayu 10.5

Green beans and grilled okra with soybean dressing, orange and crispy shallot 10.5

Yoghurt-roasted cauliflower with quick-pickled chillies, sultanas and pine nuts 10.5

Sweet and sour red onions with sultanas and walnut salsa and goat's cheese 10.5

Kohlrabi and Granny Smith apple with horseradish cream and sumac 10.5

FROM THE KITCHEN

Charred tender stem broccoli, miso muhammara and coconut pan grattato 11.5

Charred Cornish beetroots, white kidney beans with red quinoa and cashew tabbouleh 13.9

Grilled mackerel, smoked sheep's milk labneh, mandarin and scotch bonnet kosho, kumquats 12.9

Whole stuffed seabass with bulgur and walnuts with burnt fig ezme and chervil 26

Beef merguez, tzatziki tahini, pickled cucumber and red onions 13.5

Lamb rump with celeriac and pear puree, Roscoff onions and ras el hanout butter 17

Team of the day

Serving you

Christophe, Jeanne, Cris, Lukasz, Asri, Gio

In the kitchen

Abhi, Sam, Bryn

5% VAT included in prices. A discretionary 12.5% service charge will be added to your bill.

Please let your waiter know if you have any food allergies.

WOLVES LANE

Our vision for Wolves Lane is a thriving centre for growing and distributing wholesome food and a space for the local food economy to develop through education, enterprise and events, making good food accessible to all and building a healthier, more sustainable food culture in the area. Wolves Lane Consortium

Last year Ottolenghi started to use a space in Wolves Lane in Haringey, North London to grow vegetables. Every week members from each of our restaurants spend a day nurturing our part of the gardens. This summer we had a stellar crop of courgettes.

We aren't growing enough vegetables to sustain Ottolenghi...YET. The garden is just a start, but one day in the future we hope be suppling vegetables we grow.

REN'S KITCHEN

Renuka Patel Is the brains behind Ren's Kitchen. We were so happy to discover her and her amazing spices. We use her spices in all our restaurants.

We especially love the raw coriander seeds and the kokum, which Is a purple mangosteen, we use In the ceviche

LAKE DISTRICT FARMERS

Based in Cumbria, this supplier has found the best farms in the area and Informed producers of the standards of meat they would like to sell. The producers that meet those standards are paid above market price.

The results are some of the best meat the UK.

OTTOLENGHI READY

Say goodbye to take away! Order Ottolenghi Ready to keep in your fridge or freezer for a dinner bursting with flavour. Cooked in our kitchen, just as you would in your own home. Check them out in the fridge on your way out.

OTK: SHELF LOVE

Coming September 2021 Is the new book by Yotam, Noor Marad and the OTK (Ottolenghi Test Kitchen).

The book will be all about using what you have In the kitchen cupboard and creating some special dishes with a 'Ottolenghi' twist
Pre-Order now!

BALF, 2018

Franz Weninger has been growing In Hungary since the fall of the Iron Curtain In 1997. By 2006 they had converted all 50ha of vines to biodynamics.

Balf, Is 100% Kékfankos. Named after a small village near Sopron where the vines are from. Fresh and super juicy with cherry, ripe plums and spicy herbs on the nose.
Bottle- 57

ottolenghi.co.uk
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