

OTTOLENGHI

SAMPLE DINNER MENU

Little gem, burnt aubergine yoghurt, chilli chatta and smacked cucumbers^{GF,NF} / 10.5

Roasted aubergine with tahini, crushed chickpeas, red pepper, herbs^{DF,GF} / 10.5

Turmeric roasted cauliflower with tomato, dill, mustard and capers^{DF,GF,NF} / 10.5

Crushed beetroot with elderflower labneh, grains of paradise, hazelnuts^{GF} / 10.5

Globe artichoke, yoghurt aioli piaz/ 11.5

Tandoor spiced courgettes, yuzu pickled sultanas, dahl^{GF,NF,DF} / 10.5

Grilled asparagus, monk's beard, zhoug, toum and pine nuts^{DF,GF} / 12.5

Dukkah crusted hake, mussels, creamed spinach and preserved lemon^{GF} / 15.5

Stuffed sardines, sour cherries, kataif^{NF} / 12.5

Cuttlefish, samphire, tarragon, taramasalata, baharat / 14.5

Lamb Adana kebab, burnt aubergine, Kashmiri chilli^{GF,NF} / 12.9

Yoghurt and sage marinated Norfolk poussin, cucumber, pickled loquat, turmeric cashews^{GF} / 14.5

SELECTION OF BREAD WITH OLIVE OIL / 4.5

NIBBLES

Mixed marinated olives^{DF,GF,NF} / 5

Seleq machshi – stuffed Swiss chard rolls, wild zahter^{DF,GF,NF} / 6.5

Sesame crusted barrel aged feta, black lime honey^{NF} / 6.5