

# OTTOLENGHI

## DINNER MENU

Selection of bread with olive oil / 4.5

Roasted aubergine, cumin yoghurt, medjool date salsa, dried olives <sup>GF,NF</sup> / 9.8

Green beans, spinach, miso, apple, sesame brittle <sup>DF,NF</sup> / 9.8

Bitter leaves, fennel, apple, yuzu, green chilli, poppy seeds <sup>DF,GF,NF</sup> / 9.8

Kale, barley, soy mushrooms, pickled shallots, buckwheat brittle <sup>DF,NF</sup> / 9.8

Roasted sweet potato, figs, goat's cheese, balsamic reduction <sup>GF,NF</sup> / 9.8

Grilled runner beans, whipped feta, pine nuts, fried oregano <sup>GF</sup> / 11

Burnt courgette, tahini, spicy chickpeas <sup>DF,GF,NF</sup> / 11

Roasted cod, creamed sweetcorn, baharat butter <sup>GF,NF</sup> / 14.50

Octopus, batata harra, radish, yoghurt aioli <sup>GF,NF</sup> / 15

Pulled goat, perde pilavi, pistachio sambal / 14.5

Lamb khingali, caramelized shallot, Aleppo chilli <sup>NF</sup> / 14.5

Sumac pork belly, grilled onion, green chilli shattah <sup>DF,NF</sup> / 15.5

## NIBBLES

Mixed marinated olives <sup>DF,GF,NF</sup> / 5

Jerusalem artichokes, anchoiade <sup>DF,GF</sup> / 6.5

Confit turnips, labneh, dukkah <sup>DF,GF</sup> / 6.5