

OTTOLENGHI

DINNER MENU

Sourdough bread with olive oil / 4.5

Aubergine, black garlic, caramelised macadamia, basil ^{GF} / 9.9

Red and golden beetroot, grapefruit, white balsamic, rocket ^{DF, GF, NF} / 9.9

Green beans, brussels sprouts, watercress, candied pecans ^{DF, GF} / 9.9

Advieh spiced sweet potato, roast garlic tahini, preserved lemon ^{DF, GF, NF} / 9.9

Pomegranate glazed leeks, whipped goat's cheese, pine nuts ^{GF} / 11

Roasted onion squash, tahini, lime leaf salsa, urfa chilli oil ^{DF, GF, NF} / 11

Cod, delicata pumpkin, baharat butter, pumpkin seeds ^{GF, NF} / 15.5

Octopus, batata harra, radish, yoghurt aioli ^{GF, NF} / 15.5

Lamb kthingali, caramelised shallots, Aleppo chilli ^{NF} / 14.5

Beef short rib, coco beans, burnt jalapeno ^{DF, GF, NF} / 16

NIBBLES

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

Jerusalem artichokes, anchoiade ^{DF, GF} / 6.5