

OTTOLENGHI

DINNER MENU

BREAD WITH OLIVE OIL / 4.8

- Courgette, cantaloupe, manchego, preserved lemon pesto ^{GF, NF} / 11.5
Roasted aubergine, red pepper salsa, monk's beard, pistachios ^{DF, GF} / 12.9
Butter bean mash, burnt lemon and coriander salsa, pine nuts, Aleppo chilli ^{DF, GF} / 11.5
Roasted cauliflower, gochujang, coriander salsa, lime yoghurt ^{GF, NF} / 11.5

- Confit parsnips, allspice salsa, pickled chili ^{GF, DF, NF} / 11.5
Grilled broccolini, ajo blanco, blood orange, caraway, spiced almonds ^{GF, DF} / 13.5

- Roasted hake, delicata pumpkin, ras el hanout, chermoula ^{GF, NF} / 17.5
Spiced grey mullet, grated tomato, curry leaf butter, labneh ^{GF, NF} / 15.8
Orkney scallops, apple glaze, bhaji, pine nut and apple salsa ^{GF} / 20.5

- Grilled chicken shawarma, pickles, toum, pita ^{NF} / 17.5
Lamb kebab, tzatziki and ladopita ^{NF} / 16

NIBBLES

- Seleq mehshe' – stuffed Swiss chard rolls, wild zahter, Zaytoun olive oil ^{DF, GF, NF} / 6.5
Crispy Jerusalem artichokes, preserved lemon aioli, salsa verde ^{GF, NF} / 6.5
Carli peppers, pomegranate molasses, smoked labneh, dukkah ^{GF} / 6.5
Mixed marinated olives ^{DF, GF, NF} / 5.5