

# OTTOLENGHI

## Dinner Menu Tuesday 15<sup>th</sup> June

### SALADS FROM THE COUNTER

Roasted aubergine with marinated peppers, crushed chickpeas and herbs 10.5

Green beans, asparagus, soy pickled shiitake and sesame 10.5

New potatoes with black garlic, Thai basil and macadamia nuts 10.5

Sweet and sour red onions with cranberry 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

Violet artichoke and goat's cheese ravioli with pea, broad beans and monks beard 12.9

Grilled asparagus, dhokla, zhoug and tempered poached egg 12.9

Gurnard ceviche with kokum, hibiscus and Thai basil 14

Cuttlefish, chorizo, tomato harissa, fennel, coriander and sourdough 14

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

Pork belly, kohlrabi and peanut som tum and crispy shrimp 14.5

### Team of the day

#### Serving you

Christophe, Lukasz, Gio, Tim, Jeanne, Daisy

#### In the kitchen

Abhishek, Fonsiarely, Lukas

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.

### UPROOTED FARMS

Tobi from Uprooted Farms in SE1 grows herbs and salad leaves using no pesticides and 90% less water than normal.

Uprooted is a urban farm that was started just for chefs with the goal of producing high quality sustainable leaves.

### 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.

### FLAVOUR

The new cookbook by Yotam Ottolenghi with co-writer Ixta Belfrage Is a journey to get the best out of vegetables.

Based around three-chapter Process, Paring and Produce. The new book will offer Innovative vegetable dishes mixed with brand new Ingredients.  
£27

### SUPERGLITZER, 2018

Renneristas are two sisters Susanne and Stefanie who have been taking the reins of the family winery. The first vintage was 2015. Since then they have had the 12 hectares they farm certified biodynamic.

Superglitzer is a red blend that the Renneristas make to have a little fun. Red berry and light and fun but has amazing wild and earthy notes on the palate.

Bottle- 55

---

ottolenghi.co.uk  
@ottolenghi

---