

OTTOLENGHI

LUNCH MENU

FROM THE KITCHEN

WITH A SELECTION OF TWO SALADS / 24.8

Lamb kingale, caramelized shallot, Aleppo chilli ^{NF}
Roasted cod, creamed sweet corn, baharat brown butter, tomato, capers ^{GF, NF}

FROM THE COUNTER

WITH A SELECTION OF TWO SALADS / 19.8
OR THREE SALADS / 22.6

Roasted Free-range chicken, chamoy yoghurt ^{GF, NF}
Grilled Loch Duart salmon, green olive, preserved lemon ^{GF, DF, NF}
Leek, goat's cheese, za'atar tart ^{NF}

SALADS

SELECTION OF THREE SALADS / 17.5
OR FOUR SALADS / 19.7

Roasted aubergine, cumin yoghurt, medjool date salsa, dried olives ^{GF, NF}
Green beans, spinach, miso, apple, sesame brittle ^{DF, NF}
Char-grilled broccoli, chilli, garlic ^{DF, GF, NF}
Charred hispi, tamarind, chilli, thai basil tofu, peanuts ^{DF, GF}
Kale, barley, soy mushrooms, pickled shallots, buckwheat brittle ^{DF, NF}
Sweet potato mash, marinated feta, pumpkin seeds, Urfa chilli honey ^{GF, NF}

SELECTION OF BREAD WITH OLIVE OIL / 4.5