

# OTTOLENGHI

## LUNCH MENU

### FROM THE KITCHEN

WITH A SELECTION OF TWO SALADS / 24.8

Lamb khingali, caramelised shallots, turmeric yoghurt, Aleppo chilli <sup>NF</sup>

Roasted cod, delicata pumpkin, baharat butter, pumpkin seeds <sup>GF, NF</sup>

### FROM THE COUNTER

WITH A SELECTION OF TWO SALADS / 19.8

OR THREE SALADS / 22.6

Roasted free-range chicken, bekeila <sup>GF, DF, NF</sup>

Grilled Loch Duart salmon, fennel kraut <sup>GF, DF, NF</sup>

Leek, jerusalem artichoke, goat's cheese, za'atar tart <sup>NF</sup>

### SALADS

SELECTION OF THREE SALADS / 17.5

OR FOUR SALADS / 19.7

Roasted aubergine, black garlic yoghurt, fried chilli, caramelised macadamia <sup>GF</sup>

Green beans, brussels sprouts, watercress, candied pecans, barberries <sup>GF, DF</sup>

Char-grilled broccoli with chilli and garlic <sup>GF, DF, NF</sup>

Confit garlic hummus, grilled mushrooms, cascabel chilli, thyme <sup>GF, DF, NF</sup>

Advieh spiced sweet potato, roast garlic tahini, preserved lemon, rose petals <sup>GF, DF, NF</sup>

Roasted red and golden beetroot, grapefruit, white balsamic, rocket <sup>GF, DF, NF</sup>

SELECTION OF BREAD WITH OLIVE OIL / 4.5