

# OTTOLENGHI

## LUNCH MENU

SELECTION OF BREAD WITH OLIVE OIL / 4.5

MIXED MARINATED OLIVES / 5

### FROM THE KITCHEN

WITH A SELECTION OF TWO SALADS / 25.5

Tandoor spiced courgettes, yuzu pickled sultanas, dahl <sup>GF, NF, DF</sup>

Lamb Adana kebab, burnt aubergine and Kashmiri chilli <sup>GF, NF</sup>

### FROM THE COUNTER

WITH A SELECTION OF TWO SALADS / 20.5

OR THREE SALADS / 23.5

Cumin roasted free-range chicken, feta and kaffir lime leaves yoghurt <sup>GF, NF</sup>

Grilled Loch Duart salmon, sambal oelek and nectarine sauce <sup>DF, GF</sup>

Leek, feta and sumac borek <sup>NF</sup>

### SALADS

SELECTION OF THREE SALADS / 18.2

OR FOUR SALADS / 20.4

Roasted aubergine, tahini, crushed chickpeas, red pepper and herbs <sup>DF, GF</sup>

Turmeric roasted cauliflower with tomato, dill and mustard <sup>DF, GF, NF</sup>

Little gem, burnt aubergine yoghurt, chilli chatta and smacked cucumbers <sup>GF, NF</sup>

Crushed beetroot, elderflower labneh, grains of paradise and pistachio <sup>GF</sup>

New potatoes, black garlic, Thai basil, samphire and cashews <sup>DF, GF</sup>

Broccoli, chilli and garlic <sup>DF, GF, NF</sup>