

# OTTOLENGHI

## LUNCH MENU

SELECTION OF BREAD WITH OLIVE OIL / 4.9

MIXED MARINATED OLIVES / 5.5

### FROM THE KITCHEN

WITH A SELECTION OF TWO SALADS / 25.5

Cauliflower tabbouleh, celeriac, ras el hanout shallots, fried egg <sup>DF</sup>

WITH A SELECTION OF TWO SALADS / 28.50

Lamb kebab, tzatziki and ladopita <sup>NF</sup>

Grilled Sea bream fillet, burnt butter, labneh, grated tomato <sup>NF, GF</sup>

### FROM THE COUNTER

WITH A SELECTION OF TWO SALADS / 20.9

OR THREE SALADS / 23.9

Roasted free-range chicken with rose harissa yoghurt <sup>GF, NF</sup>

Grilled Loch Duart salmon with tarragon aioli <sup>GF, NF, DF</sup>

Courgette, preserved lemon and ricotta borek <sup>NF</sup>

### SALADS

SELECTION OF THREE SALADS / 18.9

OR FOUR SALADS / 20.9

Courgette, cantaloupe, manchego, preserved lemon pesto <sup>GF, NF</sup>

Heritage tomato, kalamata olives, cucumber, capers, feta <sup>GF, NF</sup>

Roasted aubergine, red pepper salsa, monk's beard, pistachios <sup>DF, GF</sup>

Butter bean mash, burnt lemon and coriander salsa, pine nuts <sup>DF, GF</sup>

Roasted cauliflower, gochujang, coriander salsa, lime yoghurt <sup>GF, NF</sup>

Nepalese potato salad, date and tamarind chutney, sesame <sup>DF, GF, NF</sup>