

NOPI

LARGE PARTIES

A LITTLE BIT ABOUT US

Our Soho-based restaurant has some of the Ottolenghi trademarks - platters full of salads greet customers as they arrive, a menu which celebrates bold flavours.

NOPI's menu changes according to the seasons with bold flavours and colours, broadly based on Mediterranean, Middle-eastern and Asian ingredients, using lots of herbs and spices

Our downstairs space at NOPI has 2 large, marble-topped communal dining tables overlooking our open kitchen where you can view our chefs at work.

These tables accommodate 14 guests on each (28 in total) and are perfect for larger gatherings and special occasion bookings.

We take reservations for breakfast, lunch and dinner.

Our Set Menus are available for parties of 10 or more.

We offer a selection of freshly made, in-house cocktails to welcome you and to end your meal and have curated a small selection from our artisanal wine-list, many of which are biodynamic and organic, to compliment the food.

If you are joining us for a special event we can provide a celebration cake for a wide range of occasions and include a chocolate plaque with a message of your choice.

We cater for a wide-range of dietary requirements which we would be more than happy to discuss with you.

NOPI is also available for exclusive hire.



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£22.50 PER PERSON

BREAKFAST SET MENU

Fresh juice: orange/apple/carrot, ginger and apple
Tea/coffee
Ottolenghi croissant

A CHOICE OF

Fruit salad, lime yoghurt, puffed quinoa, roasted nuts

Black rice, coconut milk, banana, mango

Shakshuka (braised eggs, piquante tomato sauce, smoked labneh)

Poached or scrambled eggs on sourdough

Grilled Mastelo cheese, fried egg, pita bread, za'tar

£46 PER PERSON
LUNCH & DINNER

SET MENU 1

Roasted aubergine, sake cream, pomegranate, miso walnuts
Beetroot, tahini yoghurt, apples, toasted almonds, dill
Burrata, blood orange, verjus, coriander seeds

Spiced buttermilk cod, urid dahl, cavolo nero, tapioca crisp

Mutton shawarma, pickled quince, yoghurt, flatbread
Crispy saddleback pork belly, kimchi, pink grapefruit, black bean sauce

Black tea chocolate ganache, whisky caramel, shortbread
Roasted pineapple, macadamia, coconut ice cream

OPTIONAL

Vald on cheesecake, pickled beetroot, almonds, thyme honey

£6

Sourdough, early harvest olive oil

£3.5 per portion





£56 PER PERSON
LUNCH & DINNER

SET MENU 2

Marinated olives

Roasted aubergine, sake cream, pomegranate, miso walnuts
Beetroot, tahini yoghurt, apples, toasted almonds, dill
Burrata, blood orange, verjus, coriander seeds

Sea bass, red curry paste, cucumber sambal, pineapple, steamed rice
Spiced buttermilk cod, urid dhal, cavolo nero, tapioca crisp

Mutton shawarma, pickled quince, yoghurt, flatbread
Crispy saddleback pork belly, kimchi, pink grapefruit, black bean sauce

Black tea chocolate ganache, whisky caramel, shortbread
Roasted pineapple, macadamia, coconut ice cream

OPTIONAL

Sourdough, early harvest olive oil

£3.5 per portion

CLASSIC COCKTAILS
ALSO AVAILABLE



NOPI HOUSE COCKTAILS

AMBER SPRITZ 13

Pierre Gerbais Champagne, wine reduction, acacia honey, orange blossom water, Angostura bitters

SUMAC MARTINI 12

Ketel One vodka, Velvet Falernum, sumac, lime, pomegranate juice

BURNT BUTTER OLD FASHIONED 13

Burnt butter bourbon, peppercorn, Angostura bitters

BERGAMOT MARTINI 12.5

Tanqueray gin, bergamot liqueur, Kamm & Sons, lemon verbena, passion fruit

NON ALCOHOLIC

LYCHEE & GRAPEFRUIT COOLER 7.2

Freshly squeezed lychee and grapefruit juice, lemon, mint, sugar

GINGER, ORANGE & LIME ZINGER 8.2

Pressed ginger, orange, lime, mint, ginger ale



AFTER DINNER COCKTAILS

WALNUT & HAZELNUT SAZERAC 13

Hazelnut-infused Woodford Rye, hazelnut liqueur, walnut bitters

ESPRESSO MARTINI 12

Ketel One vodka, coffee liqueur, espresso

CARROT CAKE 12

Calvados, Cointreau, carrot juice, mascarpone, cinnamon

NOPI NEGRONI 12.5

House Negroni, pink peppercorn, cinnamon, citrus peel



FULL WINE LIST
ALSO AVAILABLE



SPARKLING

PROSECCO SOTTORIVA, MALIBRAN NV 45

RADICE, PALTINIERI, LAMBRUSCO DI SORBARA, EMILIA ROMAGNA, ITALY 2017 58

WHITE

VERDICCHIO, SOCIETA AGRICOLA ACCADIA, MARCH, ITALY, 2018 36

TREBBIANO D'ABRUZZO, VALLE REALE, ABRUZZO, ITALY, 2017 46

JUDITH BECK, WEISSBURGUNDER, BURGENLAND, AUSTRIA, 2018 49

LES GREILLES, DOMAINE CAUSSE MARINES, GAILLAC, FRANCE, 2017 62

CHEVERNY "ARGILO", DOMAINE DE VEILLOUX, LOIRE VALLEY, FRANCE, 2015 80

SKIN CONTACT

Orange wines are white wines made like red wines, with a prolonged maceration of crushed skins and seeds.

These wines are incredibly versatile - they are delicate enough to work with fish and vegetables and strong enough due to the tannins to also compliment heavier dishes.

BAGLIO BIANCO IGP, CIELLO, SICILY, ITALY 2018 51

AGENO, LA STOPPA, EMILIA ROMAGNA, ITALY, 2015 87





FULL WINE LIST
ALSO AVAILABLE



ROSÉ

- CHATEAU D'OLLIERES, COTEAUX DE VAROIS, FRANCE, 2018 48
- CILIEGILO, BUCCIA NERA, TUSCANY, ITALY, 2018 52

RED

- SALICE SALENTINO, MOCARERO, PUGLIA, ITALY, 2017 34
- FRAPPATO, PIANOGRILO, SICILY, ITALY, 2017 52
- HOCHAR, CHATEAU MUSAR, GHAZIR, LEBANON, 2016 56
- MORGON, "CLASSIQUE", JEAN FOILLARD, BEAUJOLAIS, FRANCE, 2017 67
- CHE CHAUVIO, LES ENFANT SAUVAGES, COTES CATALANES, FRANCE, 2018 68

DESSERT WINE

50/500 ML

- PASSITO, VIGNA DEL VOLTA, LA STOPPA, NV 8/72
- MARSALA SUPERIORÉ, RISERVA, 10 Y.O. MARCO DE BARTOLI, ITALY 8.75/87

£50 PER CAKE
SERVES 12 PORTIONS

CELEBRATION CAKES

Whatever the occasion we can provide a freshly made celebration cake from our Ottolenghi bakery.

We can also include a chocolate plaque with a short, personalised message free of charge.

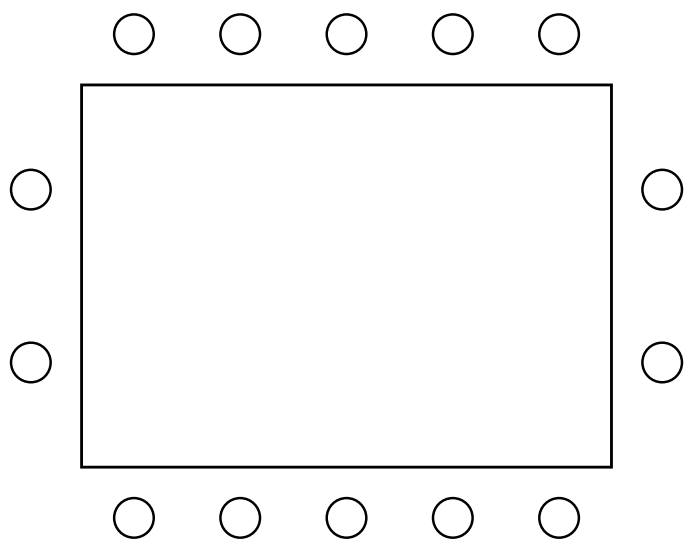
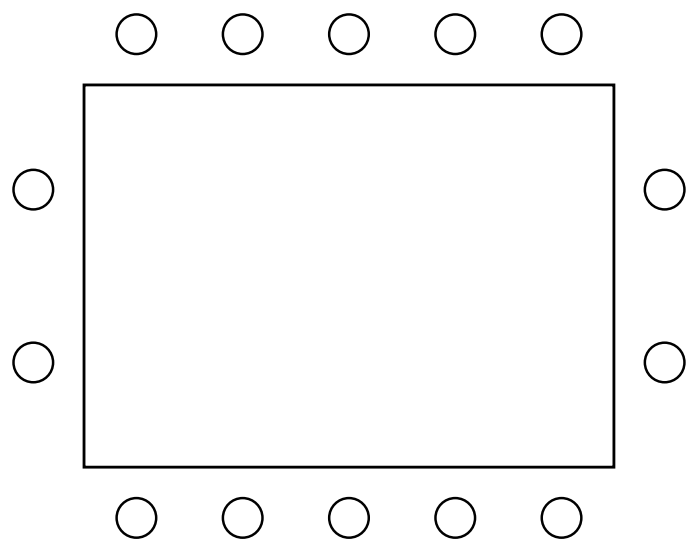
Please find below our selection.

- / APPLE, VANILLA AND SULTANA CAKE WITH MAPLE ICING
- / VANILLA, CARAMEL AND MACADAMIA CHEESECAKE
- / FLOURLESS CHOCOLATE AND RUM FONDANT CAKE (GLUTEN FREE)
- / CARROT AND WALNUT CAKE
- / LEMON POLENTA, PISTACHIO CAKE (GLUTEN FREE)
- / FLOURLESS ORANGE & ALMOND CAKE (GLUTEN FREE, CAN BE MADE LACTOSE FREE)

The price is £50 per cake and it serves 12 portions. Should you like to order one we require 72 hours notice.



KITCHEN



DOWNSTAIRS
TABLE PLAN

BATHROOMS





TO RESERVE

Here at NOPI we are happy to cater to a wide range of varying dietary requirements and kindly ask for confirmation within 48 hours notice before the reservation, as we may be unable accommodate them on the day.

Our set menus change regularly, so they may have altered slightly by the time you dine with us, however the ones we have presented here will give you a good idea of what to expect.

There are two large, marble-topped tables downstairs, in front of our open kitchen, where you can view our chefs at work. The tables can accommodate 14 guests each. Your party would be allocated seats along them, Please be aware any unoccupied seats will be available for external reservations. Should you wish to reserve the whole table or area we kindly ask you purchase the price of a set menu for each additional seat you would like.

If you would like to order a celebration cake we require 72 hours notice to do so

CANCELLATION POLICY

We will ask that any cancellation or reduction in number be received 1 week before your reservation, any received after this point will be subject to a **£50.00 per person late cancellation fee.**

Please be aware, we are unable to make a reservation without all the requested details.

In order to make a reservation, we will require your direct contact number and credit card details as follows;

NAME ON CARD
TYPE OF CARD
CARD NUMBER SECURITY CODE
EXPIRY DATE POST CODE

Please note that if you wish to make this reservation you can provide us with your card details by contacting us on 020 7494 9584, alternatively if you would like to email them to us please do so in two separate emails via contact@nopi-restaurant.com

NOPI

If you have any further queries please contact NOPI directly on

contact@nopi-restaurant.com
020 7494 9584

WWW.OTTOLENGHI.CO.UK/NOPI