

OTTOLENGHI

SAMPLE DINNER MENU

SALADS FROM THE COUNTER

Herb and chilli marinated aubergine with tahini and berbere croutons 9.80

Green beans with giardiniera, bulgur, parsley and hazelnut 9.80

Heritage tomato and watermelon with basil and chilli labneh 9.80

Fresh fig, Uprooted farm mixed leaves, spiced pecans and mizithra cheese 9.80

FROM THE KITCHEN

Roasted beetroot, coal oil, almond butter, pistachio and Banyuls vinegar 12.90

Slow roasted spiced celeriac, pickled girolles and white truffle oil 11.50

Coriander crusted cod baked in tahini and coconut with wilted greens 15.50

Bream crudo, naval orange, ponzu and sesame 14

BBQ'd Lake District pork chop, tabasco salt, aubergine molasses and bitter leaves 17.50

Norfolk quail kebab, figs, lardo and berbere spice 15.90