

# OTTOLENGHI

## DINNER MENU

Aubergine, kale, green olive salsa, lemon, za'atar, cashews / 9.8

Caramelised fennel, lemon ricotta, walnut and rosemary brittle / 9.8

Hawaij cauliflower, preserved lemon yoghurt, golden raisins, pistachios / 9.8

Mushrooms, new potatoes, tarragon and moscatel salsa, truffle aioli / 9.8

Roasted sweet potato, pomelo, coconut, ginger salsa / 9.8

Roasted celeriac, satay, peanut sambal, sesame / 11

Charred hispi cabbage, smoked almond sauce, almond tarator / 11

Spiced pumpkin, blood orange yoghurt, freekeh, leeks / 11.5

Kingfish and trout kebab, plum tkemali, roti / 19.5

Stir-fried mussels, skrei cod, rhubarb sriracha, Thai basil / 14.5

Beef fattah, tahini yoghurt, aubergine, pine nuts / 14.5

Cabrito goat, perde pilavi, pistachio / 15.5

Norfolk quail, chicory, preserved lemon achar / 16.9

Lake District pork chop, chamoy sauce, horseradish, caper salsa / 17.5

## NIBBLES

Mixed marinated olives / 5

Padron peppers, smoked labneh, dukkah / 6.5

Citrus crumbed octopus / 6.5