

OTTOLENGHI

SAMPLE MENU

NIBBLES

Za'atar focaccia and Ottolenghi sourdough 4.50

Ottolenghi rosemary spicy nuts 5.50

HOT MAINS

With a selection of two salads 22.80

Kofta b'siniyah with tahini, pomegranate and pine nuts

Grilled Cornish mackerel with charred aubergine and aleppo salsa verde

MAINS

With a selection of two salads 18.80 or three salads 21.60

Char-grilled free-range masala spiced chicken

Grilled Loch Duart salmon with red pepper sauce

Spinach and courgette fritter with zaatar and sorrel yoghurt

Courgette and tomato quiche with manouri and grilled artichoke

SALADS

Selection of three salads 16.50 or four salads 18.70

Herb and chilli marinated aubergine with tahini and berbere croutons

Green beans with giardiniera, bulgur, parsley, and hazelnut

Char-grilled broccoli with chilli and garlic

Baby gem with courgette, red onion, mint sauce and feta

Heritage tomato with watermelon pickle and chilli labneh

Mejadra with basmati rice, lentils and fried shallot

5% VAT included in prices. A discretionary 12.5% service charge will be added to your bill.

Please let your waiter know if you have any food allergies.

Single use menu, printed on recycled and recyclable paper

WHITE **125ml** **Btl**

Star of Bethlehem, 2019 8.5 49
Cremisan, Bethlehem, Palestine
— Hamdani & Jandali

Masieri, 2018 8 46
La Bianca, Veneto, Italy
—Garganega

RED **125ml** **Btl**

Gran Cerdo Tinto 2018 5.9 27
Gonzalo Grijalba, Rioja, Spain — Tempranillo

Star of Bethlehem, 2019 8.5 49
Cremisan, Bethlehem, Palestine
— Baladi

Rosso Piceno, 2018 8.8 50
Aurora, Marche, Italy
— Montepulciano, Sangiovese, Cabernet Sauvignon

SPARKLING **125ml** **Btl**

Prosecco Sottoriva, NV 8 45
Malibran, Veneto, Italy — Glera

Pierre Gerbais Brut Reserve, NV 13 75
Champagne, France — Pinot Blanc,
Pinot Noir & Chardonnay

ORANGE **125ml** **Btl**

Cassara, 2017 9 53
Monteforche, Veneto, Italy
— Moscato, Garganega

L'Orange, 2018 11.5 69
Domaine de Courbissac, Languedoc, France
— Marsanne, Muscat

ROSE **125ml** **Btl**

Provence Rose, 2018 8 48
Château D'Ollieres, Provence, France
— Cinsault, Grenache

Rosato, 2018 9 52
Buccia Nera, Tuscany, Italy
— Cilieggiolo

B E E R

Unity Lager 6.00
Coalition Brewing, London

American Pale Ale 6.50
Toast Ale, Yorkshire

Zen Pale Ale 6.50
Coalition Brewing, London

S O F T D R I N K S **S** **L**

Hildon still/sparkling water 2.50 4

Raspberry crush /Ginger beer /
Sicilian lemonade /
Wild elderflower 4.25

J U I C E

Daily Dose, London - Cold pressed juice 300ml 5.95
Dulce Verde - kale, cucumber, apple, mint, lemon
O'Fresco - apple, carrot, lemon, ginger, turmeric

Daily Dose Orange Juice 4.20

Luscombe Apple juice 3.80

H O T D R I N K S

Espresso 2.30

Macchiato 2.50

Double espresso / Americano /
Double macchiato 2.80

Cappuccino / Latte / Flat white
(*large, soy milk, oat milk +50p*) 3.00

Tea 2.50

English breakfast / Earl Grey / Green /
Camomile / Peppermint / Rooibos

Ottolenghi hot chocolate / Mocha 3.50