

OTTOLENGHI

LUNCH MENU

FROM THE KITCHEN

WITH A SELECTION OF TWO SALADS / 24.8

Beef fatteh, tahini yoghurt, aubergine, pine nuts
Cabrito goat, tomato mung dal, mint and coriander salsa
Baked skrei cod, ras el hanout tomatoes, caramelised tahini
Spiced pumpkin, blood orange yoghurt, freekeh, leeks

FROM THE COUNTER

WITH A SELECTION OF TWO SALADS / 19.8
OR THREE SALADS / 22.6

Roasted free-range chicken, red pepper muhammara
Grilled Loch Duart salmon, kohlrabi and turmeric sambal
Swede and manchego tart, pickled carrots, coriander

SALADS

SELECTION OF THREE SALADS / 17.5
OR FOUR SALADS / 19.7

Aubergine, kale, green olive salsa, lemon, za'atar cashews
Char-grilled broccoli, chilli, garlic
Green beans, rainbow chard, blood orange, oregano, sunflower seeds
Pearl barley, beetroot, roasted pear, feta, spring onion, herbs
Roasted sweet potato, pomelo, coconut, ginger salsa
Caramelised fennel, lemon ricotta, walnut and rosemary brittle
Mushrooms, new potatoes, tarragon and moscatel salsa, truffle aioli

SELECTION OF BREAD WITH OLIVE OIL / 4.5