

OTTOLENGHI

LUNCH MENU

FROM THE KITCHEN

WITH A SELECTION OF TWO SALADS / 24.8

Lamb and aubergine fattah, tahini yoghurt, pine nuts

Duck and plum croquettes, tarragon aioli, kohlrabi

Grilled mackerel, confit tomato, gooseberry, horseradish

Smoked aubergine, chickpeas, tahini, green harissa

FROM THE COUNTER

WITH A SELECTION OF TWO SALADS / 19.8

OR THREE SALADS / 22.6

Rosemary and chilli chicken, sumac yoghurt

Roasted seabass, smoked kohlrabi and sunflower seed cream

Broad bean, courgette, preserved lemon and goat's cheese tart

SALADS

SELECTION OF THREE SALADS / 17.5

OR FOUR SALADS / 19.7

Aubergine, tahini, spicy chickpeas, pomegranate molasses, mint

Char-grilled broccoli, chilli, garlic

Green beans, coco beans, white balsamic

Basmati rice, wild rice, fennel, apricot, crispy shallots

Pea mash, manouri, cashew and buckwheat brittle

Romano peppers, Carli peppers, zhoug, sunflower seeds, lemon labneh

SELECTION OF BREAD WITH OLIVE OIL / 4.5