

# OTTOLENGHI

## DINNER MENU

### Bread with olive oil 5.5

### Ladopita 4.8

Courgette, cantaloupe, manchego, preserved lemon pesto <sup>GF, NF</sup> 11.5

Roasted aubergine, red peppers, monk's beard, pistachios <sup>DF, GF</sup> 12.9

Butter bean mash, burnt lemon and parsley salsa, pine nuts <sup>DF, GF</sup> 11.5

Gochujang roasted cauliflower, lime yoghurt, coriander <sup>GF, NF</sup> 11.5

Charred hispi cabbage, pico de gallo, pickled walnuts, fried capers, tofu cream <sup>DF</sup> 13.5

Charred asparagus, rose harissa, tahini, almond brittle, wild garlic <sup>GF, DF</sup> 13.5

Grilled courgette, courgette baba ganoush, manouri, burnt butter, pine nuts <sup>GF</sup> 12.5

Taktouka, aubergine, whipped feta, pickled jalapeno, ladopita <sup>NF</sup> 13.5

Roasted cod, delicata pumpkin, ras el hanout, chermoula <sup>GF, NF</sup> 17.5

Sardines, vine leaves, yellow tomato, fennel and beetroot salad <sup>DF, GF, NF</sup> 13.5

Octopus saganaki, tomato, fennel, raki, barrel aged feta <sup>GF, NF</sup> 23

Grilled chicken shawarma, pickles, toum, pita <sup>NF</sup> 17.5

Pork belly, tzatziki, chilli shatta, sumac onion, ladopita <sup>NF</sup> 16.5

Slow cooked brisket, loquat mustard, jicama and pickled kohlrabi salad <sup>NF, DF, GF</sup> 16.5

## NIBBLES

Seleq mehshe' – stuffed Swiss chard rolls, wild zahter, Zaytoun olive oil <sup>DF, GF, NF</sup> 6.5

Carli peppers, pomegranate molasses, smoked labneh, dukkah <sup>GF</sup> 6.5

Watermelon, feta cream, zahter oil and fresh oregano <sup>GF, NF</sup> 6.5

Mixed marinated olives <sup>DF, GF, NF</sup> 5.5

20% 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.

DF – Dairy free, GF – Gluten free, NF – Nut free