

OTTOLENGHI

Sample dinner menu

SALADS FROM THE COUNTER

- Roasted aubergine with chinkiang tahini, yuzu sultanas and sesame brittle 10.5
- Green beans with rocket and mustard dressing, burnt spring onions, and pickled radishes 10.5
- Kale tahini-Caesar with za'atar chickpeas and roasted grapes 10.5
- Courgette and cantaloupe melon with preserved lemon pesto and Manchego 10.5
- Grilled radicchio with burrata, glazed figs and toasted almonds 15.5

FROM THE KITCHEN

- Purple sprouting broccoli with chimichurri, tofu mayonnaise and pumpkin seed syrup 13
- Charred leeks, chilli and hazelnut romesco and sultana 12.5
- Roasted hake with Thai curry, pickled cucumber and grilled enoki mushrooms 17.5
- Grilled mackerel with shrimp chilli sambal and kohlrabi 13.6
- Beef and lamb kofta, pickled beetroot raita, pomegranate and red onion 13.5
- Char-grilled pork chop, beer glaze, aubergine kashke bademjan and pickled cucumber 24.5

Team of the day

Serving you

Cris, Helena, Ronnie, Nattha, Jacob, Lukasz

In the kitchen

Oriol, Lucas, Eren, Fallou

Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.
Please let your waiter know if you have any food allergies.
Allergy Information available on request

OTTOLENGHI

TO START

No. 3 Gin with tonic, Netherlands 10.5

Black Cow Vodka with soda, West Dorset 11.5

Negroni, No. 3 gin, Antica Formula, Campari, Cocchi Torino 11

Mimosa, Sottoriva Prosecco Col Fondo, Daily Dose Orange Juice – 11.6

BEER

Unity Lager, Coalition Brewing, London 6.8

Zen Pale Ale, Coalition Brewing, London 6.8

JUICE & SOFTS

Hildon still water 2.95/4.2

Hildon sparkling water 2.95/4.2

London Fermentary - water kefir 5.9

Rose and acai

Juicy raspberry

Lemon and juniper

Daily Dose - cold pressed juice 5.95

O'Fresco - apple, carrot, lemon, ginger, turmeric

Dulce Verde - apple, cucumber, lemon, mint, kale

Strawb - strawberry, apple, lemon, basil

Black Lemonade - water, lemon, agave, activated charcoal powder