

OTTOLENGHI

DINNER MENU

Bread with olive oil^{NF} 5.5

Ladopita^{DF, NF} 4.8

Roasted aubergine, preserved lemon yoghurt, chilli Shatta^{NF, GF} 12.9

Butter beans, peas, mint, yoghurt, pistachio dukkah^{GF} 11.5

Muhammara, candied Urfa walnuts, mint^{DF} 11.5

Courgette, lemon ricotta, raisin agrodolce, crispy capers^{NF, GF} 11.5

Charred hispi cabbage, pico de gallo, pickled walnuts, fried capers, tofu cream^{DF} 13.5

Grilled courgette, courgette baba ganoush, manouri, burnt butter, pine nuts^{GF} 12.5

Taktouka, aubergine, whipped feta, pickled jalapeno, ladopita^{NF} 13.5

Chalkstream trout kebab, suneli spice, pita, toum^{GF, NF} 17.5

Sardines, vine leaves, yellow tomato, fennel and beetroot salad^{DF, GF, NF} 13.5

Octopus saganaki, tomato, fennel, ouzo, barrel aged feta^{GF, NF} 23

Roasted cod, chard borani, baharat butter^{GF, NF} 17.5

Slow cooked brisket, sour cherry mustard and pickled kohlrabi salad^{NF, DF, GF} 16.5

Chicken shawarma pastilla, pickled heritage carrots, almond crumble 17.5

Pork belly gyros, tzatziki, chilli chatta, sumac onion, ladopita^{NF} 16.5

NIBBLES

Seleq mehshe' – stuffed Swiss chard rolls, wild zahter, Zaytoun olive oil^{DF, GF, NF} 6.5

Carli peppers, pomegranate molasses, smoked labneh, dukkah^{GF} 6.5

Watermelon, feta cream, zahter oil and fresh oregano^{GF, NF} 6.5

Mixed marinated olives^{DF, GF, NF} 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