

OTTOLENGHI

Lunch Menu Tuesday 16th January

NIBBLES

Focaccia, sourdough and Ottolenghi cornbread 5.8

Mixed seed lavosh / Za'atar pita chips 4

Ottolenghi spiced nuts 5.5

HOT MAINS

Available from 12.00 until 15:30

With a selection of two salads 27.9

Slow cooked lamb shoulder with fenugreek chickpeas and chilli chatta toum (*add ladopita +2.40*)

Pan fried cod with pickled shimeji mushroom, cavolo nero and Urfa chilli

SOUP

Available from 12.00

With a selection of two salads 23.5

Herby mushroom soup

MAINS FROM THE COUNTER

With a selection of two salads 23.5 or three salads 26.5

Grilled Loch-Duart salmon with sumac pineapple and pickled onion salsa

Roasted chicken with capers, rosemary and thyme

Herby broccoli, feta and pea fritter with herby yogurt

Swiss chard, basil and feta quiche

SALADS FROM THE COUNTER

Selection of three salads 19.5 or four salads 23.5

Roasted aubergine with tabbouleh, amba and tahini

Turmeric roasted cauliflower with lemon yoghurt and pomegranate salsa

Green beans and fennel with orange-sesame dressing

Roasted beetroot with plum dressing, gorgonzola and hazelnut

Char-grilled broccoli with chilli and garlic

Butterbean mash with roasted squash and olive salsa

Mejadra rice with lentils and crispy onions

Charred hispi cabbage with ginger cream and numbing oil

Roasted celeriac with chipotle, pickled shallots and herb salsa

SPARKLING 125ml Btl

Sottoriva, Prosecco Col Fondo, NV 11.5 52
Malibran, Veneto, Italy
- Glera

"Signature", Huguenot-Tassin, NV 18 108
Champagne, France
- Pinot Noir

ROSE 125ml Carafe Btl

Chateau D'Ollieres 10.2 27 52.5
Côtes de Provence, France
- Grenache, Cinsault and Syrah

Chateau La Coste Cuvee Lisa Rose 9.2 25.7 50.5
Côtes de Provence, France
- Cinsault, Syrah, Merlot and Grenache

WHITE 125ml Carafe Btl

Falerio DOP, 2020 7.8 22.8 39
Azienda Vitivinicola Ciu Ciu, Marche, Italy
- Sauvignon Blanc, Chardonnay

Moulin de Gassac, PAYS D'OC 8 24 46
Thau Lagoon, France, Languedoc
- Chardonnay

Ottolenghi White, Krásná Hora 55
Moravia, Czech Republic 2022
-Pinot Blanc, Gewürztraminer, Sauvignon Blanc

RED 125ml Carafe Btl

Podere Della Filandra Chianti 2019 9.7 26.6 51
Buccia Nera, Tuscany, Italy,
- Sangiovese

Ottolenghi Red, Krásná Hora, 55
Moravia, Czech Republic 2022
- Zweigelt, Pinot Noir, Dornfelder

En attendant les copains rouge 9.5 28.5 56
Domaine du petit Oratoire, Southern Rhône, France
- Cinsault, Grenache, Syrah, Carignan

COCKTAILS

Aperol Spritz Aperol, prosecco, soda 13.8

Negroni 14.2
Antica Formula, Campari, blood orange

Pavilion Highball 12
58 and Co Vodka, Merlot trois citrus orange liqueur,
cranberries, clementines, soda

BEER 330ml

Unity Lager 4.5% 7.2
Coalition Brewing London

Blush Bride Session APA 4.2% 7.2
Coalition Brewing London

Lucky Saint Unfiltered Lager 0.5% 6.9
The Craft Drink Company

SOFT DRINKS S L

Hildon - still/sparkling water 3.5 4.5

London Fermentary - Water Kefir 300ml / 5.9
"Raw, unpasteurized fermented drink packed with B
Vitamins, minerals and enzymes"

Apple, Beet & Ginger / Calming Lavender / Rose &
Acai / Jasmine & Lemongrass

JUICE

Daily Dose, London - Organic British produce, cold
pressed in Battersea 300ml / 5.95

Strawb - Strawberry, apple, basil, lemon

O'fresco - Apple, carrot, ginger, turmeric

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

Black Lemonade – Lemon, lime, agave syrup,
activated charcoal

Orange Juice / Apple Juice / 5
Hot shot / Turmeric shot / 4

HOT DRINKS

Espresso / Dbl Espresso (+50p) / Macchiato(+20p) 2.7

Americano / Double machiato 3.4

Cappuccino / Latte / Flat white 3.7
(large, soy milk, oat milk +40p)

English breakfast / Earl Grey / Spring green/ 3.6
Rooibos / Chamomile Blossom / ginger & lemon

Fresh mint 3.9

Ottolenghi hot chocolate / Mocha 4.3

Spiced oat latte 4.5