

OTTOLENGHI

LUNCH MENU

FROM THE KITCHEN

With a selection of two salads

Charred hispi cabbage, pico de gallo, pickled walnuts, tofu cream ^{DF} 25.5

Lamb kebab, tzatziki and ladopita ^{NF} 28.5

Grilled Sea bream fillet, burnt butter, labneh, grated tomato ^{NF, GF} 28.5

Chicken shawarma pastilla, almond crumble 28.5

SALADS

Selection of three salads 18.9 or four salads 20.9

Courgette, cantaloupe, manchego, preserved lemon pesto, purple basil ^{GF, NF}

Roasted aubergine, red pepper salsa, monk's beard, pistachios ^{DF, GF}

Butter bean mash, burnt lemon and parsley salsa, Aleppo chilli, pine nuts ^{DF, GF}

Gochujang roasted cauliflower, lime yoghurt, coriander ^{GF, NF}

Heritage tomato, kalamata olives, cucumber, dakos, capers, feta ^{NF}

Nepalese potato salad, tamarind chutney, curry leaves, pickled chilli ^{DF, GF, NF}

NIBBLES

Ladopita / 4.8

Selection of bread with olive oil / 5.5

Mixed marinated olives / 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