

OTTOLENGHI

LUNCH MENU

Thursday 18th January 2024

SOUP

Carrot, sweet potato and Delicia pumpkin soup with ginger and coriander

BAKE

Aubergine, chickpea, tomato, and red pepper sauce bake (vegan)

MAINS

Char-grilled Loch Duart salmon with pepper, spring onion and sultana salsa

Dukkah crusted sea bass with tzatziki sauce

Roasted chicken with coconut milk, kaffir lime and green chilli (1 plate)

Chicken burger with smoked paprika coriander and almonds with burnt aubergine tahini

Courgette, carrots, mushroom, and feta cakes with chilli yoghurt (1 bowl)

Courgette, carrots, mushroom, and feta cakes with rose harissa yogurt

Swiss chard quiche with feta and basil

SALADS

Roasted aubergine with tabbouleh, amba and tahini

Green beans and fennel with orange-sesame dressing

Char-grilled broccoli with chilli and garlic

Roasted squash with green tahini, chestnuts, confit herbs and pumpkin seed brittle

Turmeric roasted cauliflower with lemon yogurt and pomegranate salsa

Mejadra rice with parsley and crispy onions

Little gem lettuce with baby potatoes, feta dressing and manchego

Carrot mash with coriander tofu cream and chaat masala cashews

Please let us know if you have any food allergies.

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DAILY CAKE SELECTION

Flourless chocolate fondant cake (Slice/Whole)

Pistachio, semolina and rosewater cake (Slice/ Whole)

Carrot and walnut cake (Slice/Whole)

Chocolate chip and pecan cookie

Double chocolate cookie

Chocolate and hazelnut brownie

Coconut and chocolate macaroon

Flourless macadamia and caramelised white chocolate chip cookie

Flourless polenta, lemon and pistachio cake

Flourless orange and almond cake with chocolate ganache

Strawberry and raspberry meringue

Chocolate meringue

Tangerine, yuzu and pistachio mini loaf

Double chocolate cupcakes (only 12)

Chocolate clafouti with saffron pear, mascarpone and berries

Chocolate clafouti with spiced pineapple compote, mascarpone and berries

Cherry and vanilla cheesecake (10 am)