

OTTOLENGHI

LUNCH MENU

SOUP

Broccoli, butternut squash and gorgonzola

BAKE

Aubergine, chickpea, tomato, and red pepper sauce bake

Butternut squash and feta lasagna pie

Spiced chicken, caramelised onion and spinach pie

MAINS

Char-grilled Loch Duart salmon with sweet chilli and pineapple salsa

Dukkah crusted sea bass with dill, chives and capers sour cream

Roasted chicken with mustard and rose harissa

Chicken, chorizo burger with burnt aubergine yoghurt

Sweet potato, courgette, red pepper, red quinoa and manouri cheese cakes and green tahini sauce

Swiss chard and feta quiche

SALADS

Aubergine with herby couscous, black garlic tahini and ancho chilli oil

Green beans and chard poriyal with coconut and chilli sambal

Char-grilled broccoli with chilli and garlic

Roasted butternut squash with lentils, chestnuts and feta cream

Gochujang cauliflower with coriander salsa and lime soy yoghurt

Rice with mushrooms, pomegranate and crispy sage

Kale and yoghurt dip with crispy kale and pumpkin seed

Roasted carrots with feta, cascabel chilli honey and oregano

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DAILY CAKE SELECTION

Pistachio, semolina and rosewater cake (Slice/Whole)

Carrot and walnut cake (Slice/Whole)

Flourless chocolate and rum fondant cake (Slice/Whole)

Chocolate chip and pecan cookie

Coconut and chocolate macaroon

Double chocolate cookie

Hazelnut and chocolate brownie

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

Double chocolate cookie sandwich with peanut butter cream

Orange and poppy seed cheesecake

Lemon, blueberry and poppy seed cake

Flourless chocolate, almond and amaretto tea cake

Tangerine, yuzu and pistachio mini loaf (vegan)

Lemon and mascarpone tart

Vanilla financier with blueberry (10am)

Vanilla and raspberry cupcake (10am)