

OTTOLENGHI

LUNCH MENU

BAKE

Aubergine, chickpea, tomato, and red pepper sauce bake

Butternut squash and feta cheese lasagna

Spiced chicken pie

MAINS

Char-grilled Loch Duart salmon with red pepper, black olive and cranberry salsa

Dukkah crusted sea bass with pineapple and sweet chilli sauce

Roasted chicken with orange, red pepper and chipotle

Beef, pea and ricotta burgers with horse radish and mustard sour cream

Courgette, carrots, butternut squash, buckwheat, mograbieh and manouri cheese cake with herby tahini sauce

Swiss chard and basil and feta quiche

SALADS

Roasted aubergine with apricot chutney, nigella seeds and yoghurt

Char-grilled hispi cabbage with chilli and garlic chips

Roasted butternut squash with lentils, chestnuts, and feta cream

Roasted carrots with feta, cascabel chilli honey and oregano

Rice with mushrooms, pomegranate, and crispy sage

Hummus with tatbelah and roasted Carli peppers

Green beans with asparagus, green harissa and hazelnuts

Potatoes and grilled asparagus with pea dressing, parmesan and pine nuts

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DAILY CAKE SELECTION

Pistachio, semolina and rosewater cake (Slice/Whole)

Flourless chocolate and rum fondant cake (Slice/Whole)

Carrot and walnut cake (Slice/Whole)

Chocolate chip and pecan cookie

Double chocolate cookie

Double chocolate cookie sandwich with peanut butter (vegan)

Hazelnut and chocolate brownie

Flourless macadamia and caramelised white chocolate cookie

Flourless polenta, lemon and pistachio cake

Flourless orange and almond cake with chocolate ganache

Strawberry and raspberry meringue

Chocolate meringue

Caramel, macadamia and vanilla cheesecake

Flourless chocolate and Amaretto tea cake

Raspberry and passion fruit drizzle cake

Chocolate and almond cake with chocolate mousse and cocoa nib

Baked chocolate tart with mascarpone cream and raspberry jam

Cherry and vanilla cheesecake

Apple cider loaf cake with mascarpone cream