

NOPI

Large Parties

Welcome to Nopi

The inaugural Ottolenghi restaurant where culinary artistry meets the vibrancy of seasonal produce and daring flavours. Immerse yourself in a unique dining experience, where the allure of white marble, the opulence of gold brass, the dynamism of art, and a slightly brisk pace converge.

Step into our main dining room, where individual tables beckon, accommodating up to six guests. Venture downstairs, and you'll discover two expansive sharing tables with captivating views of our bustling open kitchen and larder.

Nestled in the heart of Soho's bustling streets, NOPI's prime location caters perfectly to theatre enthusiasts and those seeking an ideal setting for larger gatherings. Our menu is a testament to innovation, constantly evolving to embrace new culinary horizons. While our offerings may change with the seasons, certain classics endure - savour the richness of our Valdeon cheesecake or indulge in the exquisite Burrata, crowned with coriander seeds, a nod to the pages of the celebrated NOPI cookbook.

NOPI beckons you to embark on a gastronomic journey, where every dish is a celebration of freshness, creativity, and the spirit of Ottolenghi's culinary legacy.

Our Set Menus are available for parties of 10 or more. NOPI is also available for exclusive hire.





Set Menu 1

£55 per person, Lunch & Dinner

Burrata, poached rhubarb, tarragon, coriander seeds

Aubergine, cashew tahini, tomato sambal

Roasted maple beetroot, hazelnut gremolata, lemon ricotta



Chalk stream trout, coconut, radish, Thai basil

Soy glazed grilled pork belly, pear mostarda, wild garlic, basil

Half spring chicken, kohlrabi, mint labneh, watercress



Black tea chocolate ganache, whisky caramel, shortbread

Yuzu tapioca, coconut ice cream, nashi pear

Optional

Valdéron cheesecake, beetroot, thyme honey, almonds. 17

Baharat-buttered new potatoes, tarragon 7.8

Set Menu 2

£65 per person, Lunch & Dinner

Burrata, poached rhubarb, tarragon, coriander seeds

Aubergine, cashew tahini, tomato sambal

Roasted maple beetroot, hazelnut gremolata, lemon ricotta



Grilled asparagus, feta haydari, fresh za'atar

Chalk stream trout, coconut, radish, Thai Basil



Soy glazed grilled pork belly, pear mostarda, wild garlic, basil

Half spring chicken, kohlrabi, mint labneh, watercress



Black tea chocolate ganache, whisky caramel, shortbread

Yuzu tapioca, coconut ice cream, nashi pear

Optional

Valdón cheesecake, beetroot, thyme honey, almonds 17

Baharat-battered new potatoes, tarragon 7.8





Cocktails

Classic Cocktails also available

NOPI HOUSE COCKTAILS

Apple Fizz 12.5

Black Cow Vodka, Amaro Montenegro, Umeshu, apple cordial, tonic

Jasmine and Tonka Gimlet 12

Pear Gin, jasmine, tonka bean syrup, clarified lemon juice

Devil's Advocate 13.5

Ocho blanco tequila, pineapple cordial, chardonnay, ginger beer

NOPI Negroni 14.2

N.03 Gin, Campari, campari, Martini rubino vermouth

Lime leaf Martini 15

Konik's Tail vodka, Ocho reposado tequila, shochu, grapefruit bitters, agave

El Dorado 15 Old fashioned 19

El Dorado 15yo rum, Angostura bitters, demerara sugar



NON ALCOHOLIC COCKTAILS

Evergreen 6

Barberries, lemon peel, green tea syrup, soda water

Pink tonic 6.5

Rhubarb syrup, vanilla, tonic water.



Wines

Full wine list available on request



SPARKLING

Crémant de Loire, Domaine de Bablut, Loire, France NV, 78

Champagne "Signature", Huguenot-Tassin, Brut , NV, 114



WHITE

Lugana, Ca'lojera, Sirmione, Italy, 2022, 69.5

Trinqu'Amé La Grange Tiphaine, Loire, France, 2022, 69.5

Chardonnay, Babylonstoren, Franschhoek, South Africa, 2022, 95.5

Lune Rousse, La Ferme de Sept Lunes, St Joseph, France 2022, 114

SKIN CONTACT

Orange wines are white wines made like red wines, with a prolonged maceration of crushed skins and seeds. These wines are incredibly versatile - they are delicate enough to work with fish and vegetables and strong enough due to the tannins to also compliment heavier dishes.

Vivant a Souvi, Domaine du Petit Oratoire, Loire, France, 2022, 60

Ovella Negra, Ramon Jané, Alicante, Spain, 2022, 68





Wines

Full wine list available on request

ROSÉ

Chateau D'Ollieres, Coteaux de Varois, France, 2021 53.5

Phoenix, Mersel, Bekaa Valley, Lebanon, 2021 69.5



RED

André, Syfany Winery, South Moravia, Czech Republic, 2017, 60

The IDEALE, Tenuto Foresto, Piedmont, Italy, 2020, 71

Coccinella, Aldo Viola, Sicily, Italy, 2018, 77

Cannonau, Cantina Sorres, Sardinia, Italy, 2019, 84

Mas Del Habanero, Hodgkinson, Priorat, Spain, 2018, 105



DESSERT WINE

Passito, Vigna del Volta, La Stoppa, Italy, NV 10/76.7

Celebration Cakes

£55. Per cake - Serves 10 portions



Whatever the occasion we can provide a freshly made celebration cake from our Ottolenghi bakery.

We can also include a chocolate plaque with a short, personalised message free of charge.

Please find below our selection:



Apple, Vanilla and Sultana cake with Maple Icing

Vanilla, Caramel and Macadamia Cheesecake

Flourless Chocolate and Rum Fondant Cake (Gluten free)

Carrot and Walnut Cake

Lemon Polenta, Pistachio Cake (Gluten free)

Flourless orange & almond cake (Gluten free, can be made lactose free)



The price is £55. per cake and it serves 10 portions. Should you like to order one we require 72 hours notice.





Reservations

Here at NOPI, we can accommodate reservations up to 29 guests downstairs on our communal tables overlooking the open kitchen.

Our menus are designed to be shared, therefore please choose one menu for the group (we will cater separately for dietary requirements known in advance).

Our menus change frequently with the best of the season's produce, please note these are sample menus and therefore may change slightly before dining with us.

To reserve, please contact us on contact@nopi-restaurant.com
or call us on **020 7494 9584**



NOPI

IF YOU HAVE ANY FURTHER QUERIES PLEASE
CONTACT NOPI DIRECTLY ON

contact@nopi-restaurant.com

020 7494 9584



www.ottolenghi.co.uk/nopi