

OTTOLENGHI

DINNER MENU

Bread with olive oil ^{NF} 5.8

Ladopita ^{DF, NF} 4.8

Roasted aubergine, golden raisin caponata, tahini, berbere croutons ^{DF, NF} 13.6

Chickpea and herb fatteh, tahini, za'atar pita chips ^{DF, NF} 12.1

Courgette, cantaloupe, preserved lemon pesto, Manchego ^{GF, NF} 13.6

Roasted new potatoes, yoghurt aioli, spiced pine nuts ^{GF} 13.6

Celeriac skewers, fragrant chilli oil, toum, herb salad ^{DF, GF, NF} 14.5

Charred grilled broccolini, rose harissa, tahini, almond brittle ^{DF, GF} 15.5

Grilled courgettes, baba ganoush, Manchego, pine nut butter ^{GF} 15

Grilled mushroom papillote, suneli spice, bulgur ^{DF, NF} 14.5

Ras el hanout seared scallops, daikon and artichoke pickle ^{GF, NF} 22.1

Roasted mackerel, pickled kumquat, tomato salsa ^{DF, GF, NF} 14.5

Prawn saganaki, feta crumble, fennel salad ^{GF, NF} 26

Seabream fillet, borani, baharat butter ^{GF, NF} 17.5

Lamb kofta, caramelised black lime onions, yoghurt sauce ^{GF, NF} 17

Pork belly gyros, tzatziki, chilli shatta, sumac onion salad, ladopita ^{NF} 18.5

Chicken shawarma skewer, pickled cucumbers, yoghurt, herb salad ^{NF} 18.4

NIBBLES

Roasted Carli peppers, labneh, dukkah, pine tree honey ^{GF} 6.5

Seleq mehshe – stuffed Swiss chard rolls, wild zahter ^{DF, GF, NF} 6.5

Mixed marinated olives ^{DF, GF, NF} 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