

OTTOLENGHI



SAMPLE AUTUMN CATERING MENU 2023

SALADS

Roasted aubergine with tabbouleh, amba and tahini ^{DF, NF}	7.8
Butter bean mash with roasted squash and olive salsa ^{DF, GF, NF}	7.8
Carrot mash with coriander tofu cream and chaat masala cashews ^{DF, GF}	7.8
Roasted beetroot with plum dressing, gorgonzola and hazelnuts ^{GF}	7.8
Charred hispi cabbage with ginger cream and numbing oil ^{GF}	7.8
Kosheri with green split peas, tomato and cumin daqa ^{DF, NF}	7.8
Little gem lettuce with potatoes, feta dressing and pecorino ^{GF, NF}	7.8
Roasted celeriac with chipotle, pickled shallots and herb salsa ^{DF, GF, NF}	7.8
Roasted squash with green tahini, chestnuts, confit herbs and pumpkin seed brittle ^{DF, GF, NF}	7.8

*This is a sample menu - dishes will vary across our locations.

DF – Dairy free, GF – Gluten free, NF – Nut free; Food is prepared in the kitchens that handle allergens.

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VEGETARIAN MAINS

Seasonal vegetable fritter or samosa with sauce of the day	8.5
Herby leek, hispi cabbage and feta borek with caraway seeds ^{NF}	8.5
Aubergine and chickpea musaq'a with tomato and miso tahini ^{NF, GF, DF}	10.5
Roasted tomato quiche with spinach, goat's cheese, and caramelised onion ^{NF}	8.5

MEAT & FISH

Masala fish kofta with mint and mandarin salsa ^{NF, GF}	12.8
Grilled Loch Duart salmon with sauce or salsa of the day	15.9
Miso pork burger with green chilli, lime and coriander salad ^{NF, DF}	12.9
Roasted chicken salad with kohlrabi, cabbage and sesame ^{NF, GF, DF}	12.1
Roasted chicken with daily changing marinade	12.1
Beef, barberry and pine nut kofta with tahini yoghurt	12.8

DESSERTS

Chocolate mousse with sour cream and almond brittle ^{GF}	10
Coconut black rice pudding with peach, lime leaves and caramel syrup ^{GF, NF, DF}	9.5
Guava mousse with strawberries and chilli tuile ^{NF}	9.5

COCKTAILS

Piña y Piña (500 ml) <i>serves 5</i>	32
NOPI Negroni (500 ml) <i>serves 5</i>	30
Strawberry Gin Spritz (750 ml) <i>serves 6</i>	32
ROVI 75 (500 ml) <i>serves 6, to be topped up with sparkling wine</i>	32

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WINES

SPARKLING

Crémant de Loire, Domaine de Bablut, Angers, France NV (**Cabernet Franc, Chardonnay, Chenin Blanc**) 46

WHITE

'Vignali' Bianco, Cantina di Venosa Basilicata, Italy, 2021 (**Malvasia**) 21.5

Ariabal, Bodegas Pandora, Rubeda, Spain, 2022 (**Verdejo**) 26

ROSÉ

Coteaux de Varois, Chateau D'Ollieres, Provence, 2021 (**Grenache, Cinsault, Syrah**) 31

SKIN CONTACT

Lovamor Albillo, Alfredo Mastro, Castilla y Leon, Spain, 2020 (**Albillo**) 33

RED

Frentano, Cantina Sociale Frentana, Abruzzo, Italy (**Montepulciano**) 21.5

Cuvée Le Petit Français, Grand Français, Bordeaux, France, 2018 (**Cabernet Franc**) 38

SOFT DRINKS

Daily Dose juices 300 ml:

Orane juice 4

Apple juice 4

Coco Verde - kale, cucumber, spinach, mint, coconut water 5

Daily Dose Juices 1 litre:

Dulce Verde - kale, cucumber, apple, lemon, mint 15

O'Fresco - apple, lemon, ginger, carrots, turmeric 15

Rouge - beetroot, ginger, apple, lemon 15

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YOUR ORDER

We recommend ordering 1 main + 2 salads per person.
All prices are listed per portion. Minimum order of 6 portions per dish.

For more information and to begin planning your event, please email catering@ottolenghi.co.uk with the date, postcode and number of guests for your event.

ADDITIONAL SERVICES: We are happy to assist with setting up your display, cooking on premises, arranging waiting staff or simply delivering your food order in a taxi. If you choose any of these services, we are obliged to add 20% VAT to your catering order.

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