

OTTOLENGHI



Cakes Menu



# OTTOLENGHI

## SMALL CAKES & TARTS

- Lemon mascarpone tart <sup>NF</sup> 5
- Flourless lemon, polenta and pistachio cake <sup>GF</sup> 6.2
- Chocolate and hazelnut brownie 4.7
- Tea cake (flavour of the day) 6.6
- Cheesecake (flavour of the day) 6.6
- Baked Chocolate tart (with daily filling) 5.4
- Mocha cheesecake tart <sup>NF</sup> 5
- Seasonal fruit financier with vanilla and mascarpone cream 5.9
- Mini cake: coffee and walnut or sour cherry and yoghurt 4.9
- Mixed fruit clafoutis 5.9
- Persian love cake <sup>GF</sup> 3.6
- Hazelnut, chocolate and ricotta cake 6.8
- Victoria sponge <sup>NF</sup> 4.9
- Rose water and walnut chocolate brownie cake 4.4
- Orange chiffon cake <sup>NF</sup> 5.9
- Passion fruit meringue tart <sup>NF</sup> 5
- Flourless coconut and almond cake with chocolate ganache <sup>GF</sup> 6.2
- Flourless orange and almond cake with chocolate ganache <sup>GF</sup> 6.2
- Moist chocolate cake with Bailey's cream <sup>NF</sup> 6.8
- Cupcakes 6.2
- Tangerine, pistachio and yuzu cake <sup>DF, VG</sup> 5.9
- Chocolate and almond cake with chocolate mousse and cocoa nib brittle <sup>DF, VG</sup> 6.2
- Small cooked fruit tart (serves 6) 29



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## LARGE CAKES & TARTS

10-12 slices 9" (23cm)

Lemon and labneh mascarpone layer cake <sup>NF</sup> 60

Flourless lemon, polenta and pistachio cake <sup>GF</sup> 51

Carrot and walnut cake 51

Apple, vanilla and sultana cake with maple icing <sup>NF</sup> 49.5

Flourless chocolate and rum fondant cake <sup>NF, GF</sup> 54

Macadamia and caramel cheesecake 51

Flourless orange and almond cake with chocolate ganache <sup>GF</sup> 51

Chocolate plaque with message <sup>NF, GF</sup> 7.3

Chocolate plaque & berries <sup>NF, GF</sup> 9.4

Large cooked fruit tart (serves 9) 39

## CELEBRATION CAKES

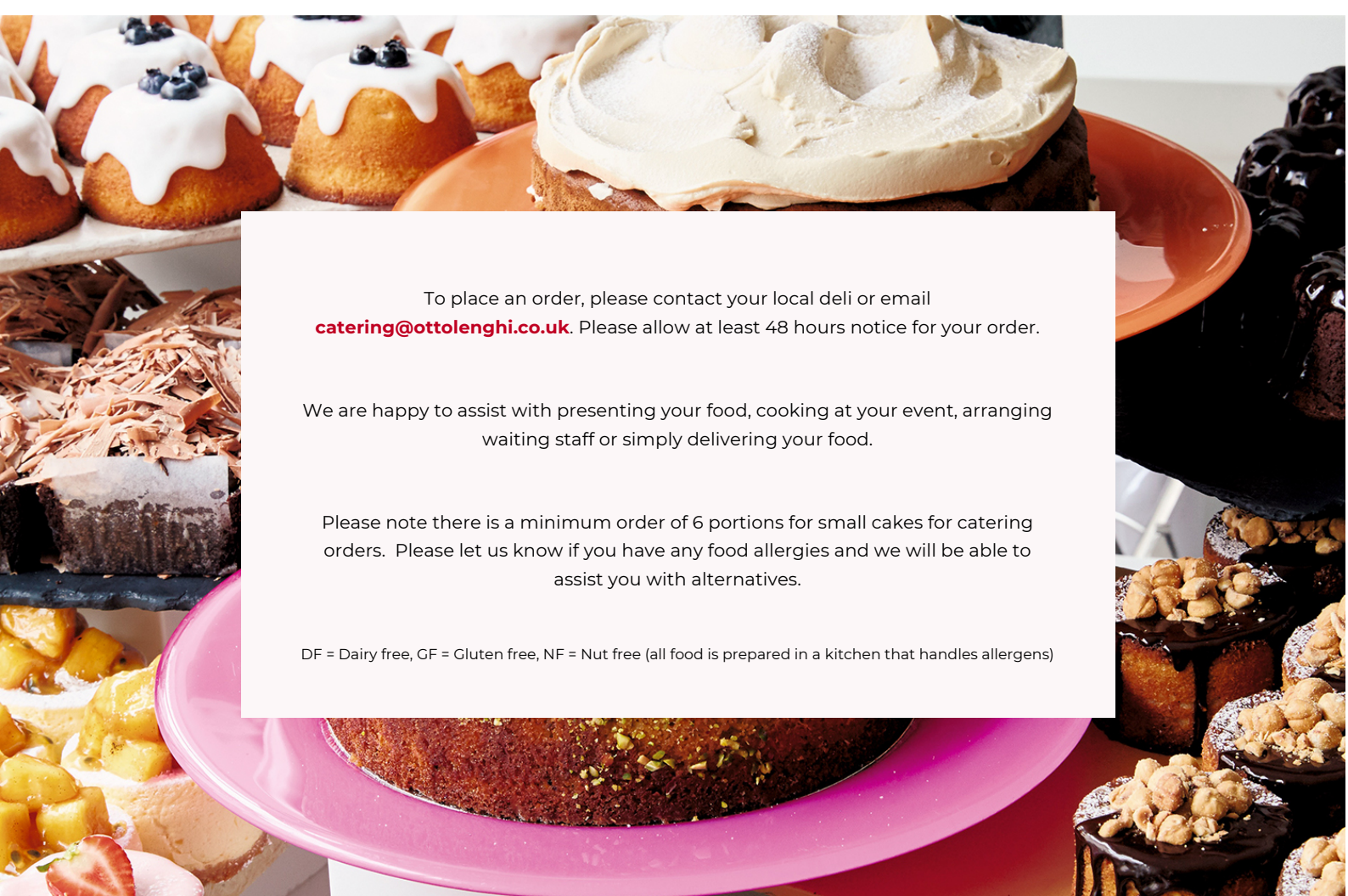
(Collection only)

Flourless dark chocolate sponge with white chocolate ganache and fresh berries <sup>GF</sup>

Small (serves 12) 65

Medium (serves 25) 125

Large (serves 50) 240s



To place an order, please contact your local deli or email [catering@ottolenghi.co.uk](mailto:catering@ottolenghi.co.uk). Please allow at least 48 hours notice for your order.

We are happy to assist with presenting your food, cooking at your event, arranging waiting staff or simply delivering your food.

Please note there is a minimum order of 6 portions for small cakes for catering orders. Please let us know if you have any food allergies and we will be able to assist you with alternatives.

DF = Dairy free, GF = Gluten free, NF = Nut free (all food is prepared in a kitchen that handles allergens)