OTTOLENGHI



Sample Workplace Menu

OTTOLENGHI

BREAKFAST

Yoghurt pot with Ottolenghi jam and granola 5.1 Bircher muesli strawberries, nuts and seeds ^{GF, DF} 7.9

Croissant 2.7

Pain au chocolate NF 2.9

Chocolate and halva Danish NF 4.4

Almond croissant 4

Feta and leek danish 5.4

Savoury muffin with cherry tomatoes, pesto, feta and pine nuts 4.2

Parmesan pretzel NF 4

LUNCH PLATTERS

Priced per person. Served as platters shared among a group. Please choose a main with a selection of two salads.

Roasted chicken with daily changing marinade 24 Grilled Loch Duart salmon with sauce or salsa of the day 25 Swiss chard and feta quiche with basil $^{\rm NF}$ 22.5

or

Selection of three salads 19.5

SALADS

Please select two to three salads for the group.

Char-grilled broccoli with chilli and garlic

Charred hispi cabbage with ginger cream and numbing oil GF

Roasted beetroot with plum dressing, gorgonzola and hazelnuts GF

Turmeric roasted cauliflower with lemon yoghurt and pomegranate salsa

Roasted aubergine with tabbouleh, amba and tahini DF, NF

DESSERTS

Caramelised white chocolate and macadamia cookie 2.6
Chocolate and hazelnut brownie 4.7
Carrot and walnut cake 5.9
White chocolate tart with raspberry compote 5.4
Dessert box (a selection of our 4 daily cakes) 25

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SOFT DRINKS

Daily Dose juices 300 ml:

Orange juice / 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

