

# OTTOLENGHI



Private Dining Menu



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## SALADS

- Grilled radicchio and kale with orange and hazelnuts <sup>DF, GF</sup> 7.8
- Roasted aubergine with cumin yoghurt, medjool date salsa and dried olives <sup>GF, NF</sup> 7.8
- Kale and yoghurt dip with candied orange and pumpkin seeds <sup>GF, NF</sup> 7.8
- Kohlrabi slaw with horseradish yoghurt and sunflower seed brittle <sup>GF, NF</sup> 7.8
- Roasted carrots with feta, cascabel chilli honey and oregano <sup>GF, NF</sup> 7.8
- Red and yellow lentil dahl with roasted cherry tomatoes and curry leaves <sup>DF, GF, NF</sup> 7.8
- Gochujang cauliflower with coriander salsa and lime soy yoghurt <sup>DF, GF, NF</sup> 7.8
- Green beans and chard poriyal coconut and chilli sambal <sup>DF, GF, NF</sup> 7.8
- Roasted butternut squash with lentils, chestnuts and feta cream <sup>GF</sup> 7.8

## VEGETARIAN MAINS

- Seasonal vegetable fritter or samosa with sauce of the day 8.5
- Herby leek, hispi cabbage and feta borek with caraway seeds <sup>NF</sup> 8.5
- Aubergine and chickpea musaq'a with tomato and miso tahini <sup>NF, GF, DF</sup> 11
- Swiss chard and feta quiche with basil <sup>NF</sup> 8.5

## MEAT & FISH

- Masala fish kofta with mint and mandarin salsa <sup>NF, GF</sup> 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 <sup>NF, DF</sup> 12.9
- Roasted chicken salad with kohlrabi, cabbage and sesame <sup>NF, GF, DF</sup> 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 <sup>GF</sup> 10
- Char-grilled pineapple with lime caramel and anise cream <sup>NF</sup> 9.5
- Lemon almond pavlova with coffee cream and blackcurrants 9.5

## COCKTAILS

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



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## SPARKLING WINE

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

## WHITE WINE

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

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

## ROSÉ WINE

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:

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

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 per dish for catering orders. We recommend ordering 1 main and 2 salads per person. 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)