

OTTOLENGHI



Seasonal Menu

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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

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



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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

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

To place an order, please contact your local deli or email
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)