

# OTTOLENGHI



Canapé Menu

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## NIBBLES

Enough for 10 people

Herby feta and walnut dip with pomegranate and chicory leaves <sup>GF</sup> 35

Spicy marinated mixed olives with preserved lemon and chili 22

Ottolenghi rosemary spicy mixed nuts 23

Vegetable crudités or Lavosh - served with:

Burnt aubergine m'tabbal with urfa chilli and pomegranate 52

Butterbean mash with spicy red pepper sauce 45

## SAVOURY CANAPÉS

Hawaij mackerel and crème fraîche tart <sup>NF</sup> 3.1

Pea and feta tart with za'atar honey <sup>NF</sup> 3.1

Burnt aubergine croquette with romesco <sup>GF</sup> 3.1

Sweetcorn and tofu fritter with edamame and chilli salsa <sup>NF, GF, DF</sup> 3

Confit tomatoes on coconut semolina cake with dukkah <sup>DF</sup> 3.1

Salt-baked beetroot with miso tarator and mint <sup>DF</sup> 3

Black lime bavette steak with confit garlic aioli <sup>NF, GF, DF</sup> 3.3

Apple remoulade tart with Serrano ham <sup>NF</sup> 3.1

Merguez sausage roll with chilli and coriander chutney <sup>NF</sup> 3.1

Chicken kabob with pomegranate molasses and pistachio <sup>GF, DF</sup> 3.2

Scottish smoked salmon and soured cream on sweetcorn polenta blini <sup>NF</sup> 3.1

Grilled prawn skewer with coconut, garam masala and crème fraîche <sup>NF, GF</sup> 3.3

Cured-crustal salmon with peanut and gochujang <sup>DF, GF</sup> 3.2

## FOR KIDS

Polenta-crustal cod goujons <sup>NF, GF, DF</sup> 3.3

Pea and broccoli frittata bites <sup>NF, GF, DF</sup> 2.6

Cauliflower and Manchego cake with sesame honey <sup>GF, NF</sup> 3.1

Mini sausage rolls <sup>NF</sup> 2.2

Sweetcorn and tofu fritters <sup>NF, GF, DF</sup> 2.6

All served with a dip of choice:

sour cream and chive dip <sup>GF, NF</sup>

Ottolenghi tomato ketchup <sup>NF, GF, DF</sup>



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## SWEET CANAPÉS

Raspberry marshmallow lollipop with popping candy<sup>NF, GF</sup> 2.9

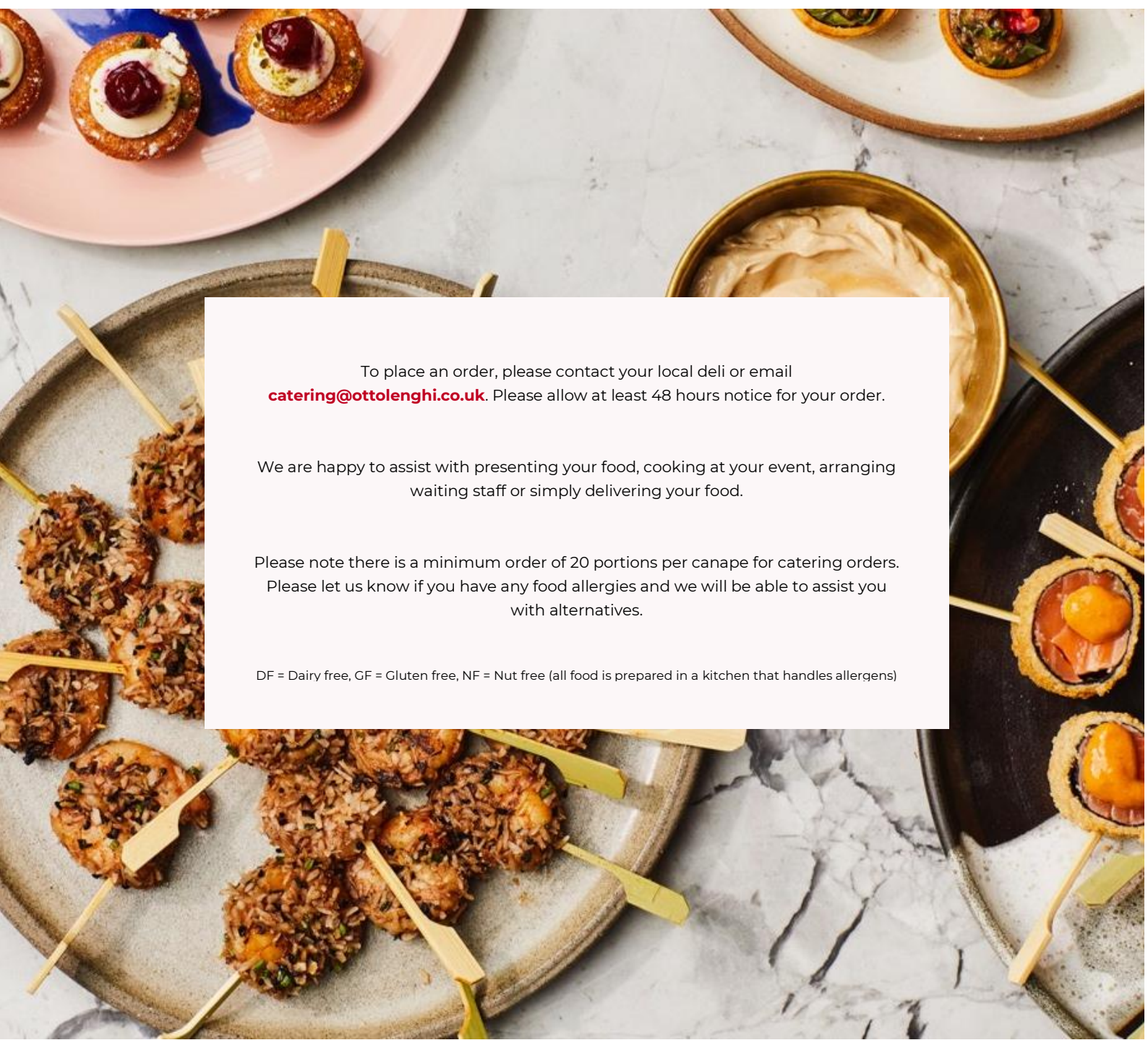
Persian love cake<sup>GF</sup> 2.7

Raspberry and white chocolate pavlova<sup>NF, GF</sup> 2.9

Tahini caramel shortbread<sup>NF</sup> 2.7

Chocolate ganache tart with Grand Marnier and cream<sup>NF</sup> 2.9

Passion fruit meringue tart<sup>NF</sup> 2.7



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 20 portions per canape 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)