

OTTOLENGHI



Sample Private Dining Menu

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BAKES AND PIES

Daily changing pie for two (48 hours' notice required)

Butternut squash and feta lasagne pie ^{NF} 21

Spiced chicken, caramelised onion and spinach pie ^{NF, GF} 23

Lamb and harissa pie with olive salsa ^{NF, GF} 23

SALADS

Kale and yoghurt dip with candied orange and pumpkin seeds ^{GF, NF} 7.8

Roasted beetroot with barley, coconut yoghurt and salsa matcha ^{DF, NF} 7.8

Green beans with jurot dressing, tarragon and pita chips ^{NF} 7.8

Gochujang cauliflower with coriander salsa and lime soy yoghurt ^{DF, GF, NF} 7.8

Shawarma cauliflower with green tahini and pricked red cabbage ^{DF, GF, NF} 7.8

Roasted aubergine with cumin yoghurt, medjool date salsa and dried olives ^{GF, NF} 7.8

Aubergine with herby couscous, black garlic tahini and ancho chilli oil ^{DF, NF} 7.8

Roasted carrots with feta, cascabel chilli honey and oregano ^{GF, NF} 7.8

Grilled radicchio and kale with orange and hazelnuts ^{DF, GF} 7.8

VEGETARIAN MAINS

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

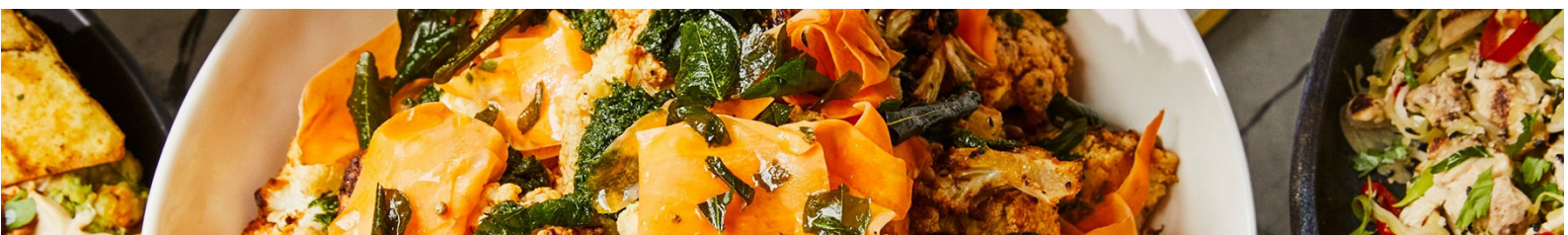
Beef, barberry and pine nut kofta with tahini yoghurt 12.8

DESSERTS

Chocolate mousse with sour cream and almond brittle ^{GF} 10

Char-grilled pineapple with lime caramel and anise cream ^{NF} 9.5

Lemon almond pavlova with coffee cream and blackcurrants 9.5



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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

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

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)

