

# OTTOLENGHI



Sample Workplace Menu



# OTTOLENGHI

## BREAKFAST

Yoghurt pot with Ottolenghi jam and granola 5.1

Bircher muesli with strawberries, nuts and seeds <sup>GF,DF</sup> 7.9

Croissant 2.7

Pain au chocolate <sup>NF</sup> 2.9

Chocolate and halva Danish <sup>NF</sup> 4.4

Almond croissant 4

Feta, leek and za'atar Danish 5.4

Savoury muffin with cherry tomatoes, feta and pine nuts 4.2

Parmesan pretzel <sup>NF</sup> 4

## SANDWICHES

*A platter serves 10 – 12 people*

Mature cheddar with chilli and coriander chutney and rocket <sup>NF</sup> 120

Spicy aubergine with pickled red cabbage and green tahini <sup>DF, NF</sup> 125

Shawarma chicken with roasted onions, yoghurt and pomegranate <sup>NF</sup> 140

Vegetarian Platter 125

Mixed Platter 140

## SALADS

Kale and yoghurt dip with candied orange and pumpkin seeds <sup>GF, NF</sup> 7.8

Roasted beetroot with barley, coconut yoghurt and salsa matcha <sup>DF, NF</sup> 7.8

Green beans with jurot dressing, tarragon and pita chips <sup>NF</sup> 7.8

Gochujang cauliflower with coriander salsa and lime soy yoghurt <sup>DF, GF, NF</sup> 7.8

Shawarma cauliflower with green tahini and pricked red cabbage <sup>DF, GF, NF</sup> 7.8

Roasted aubergine with cumin yoghurt, medjool date salsa and dried olives <sup>GF, NF</sup> 7.8

Aubergine with herby couscous, black garlic tahini and ancho chilli oil <sup>DF, NF</sup> 7.8

Roasted carrots with feta, cascabel chilli honey and oregano <sup>GF, NF</sup> 7.8

Grilled radicchio and kale with orange and hazelnuts <sup>DF, 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> 10.5

Roasted tomato quiche with spinach, goat's cheese, and caramelised onion <sup>NF</sup> 8.5

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## 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

## CAKES

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) 22.50

Dessert box (a selection of our 8 daily cakes) 46

## 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)

