

# OTTOLENGHI

## Sample dinner menu

### FROM THE COUNTER

Roasted aubergine with feta yoghurt, pistachio,  
herbs and Aleppo chilli  
£9.00

Green beans and peas with moghrabieh and  
salsa verde  
£9.50

Grilled peaches with Roquefort, spicy walnuts,  
mixed leaves and orange  
blossom dressing  
£9.80

Watermelon and apple with lemongrass, lime,  
coriander and peanuts  
£9.80

Grilled green vegetables with nori mustard,  
pickled ginger and sesame crumb  
£9.80

Seared fillet of English beef with sweet  
coriander-mustard sauce  
£12.90

Yellow fin, line-caught seared tuna with mixed  
sesame seeds and soy, honey  
and ginger sauce  
£13.50

### FROM THE KITCHEN

Carrots, beetroot and turnips with buffalo ricotta,  
walnuts, peas and mint  
£11.90

Slow roasted celeriac with white chocolate and  
pickled apple, hazelnut and dill seed crumb  
£11.50

Tempura courgette flowers with buffalo ricotta,  
Schneeflöckli and thyme honey  
£11.50

Roasted hake with coconut broth, samphire,  
hibiscus pickled radish and crispy ginger  
£12.90

Pan-fried octopus with spiced carrot puree and  
preserved lemon salsa, kale and pine nuts  
£12.90

Roasted pork belly with mango, pickled ginger,  
kohlrabi and cashew nuts  
£13.00

Slow cooked sumac, rabbit and barberry parcel  
with fennel and orange salad  
£12.90

***Please let your waiter know if you have any food allergies.***

**Service not included.** Discretionary 12.5% service charge will be added for parties of 6 and over.