

# OTTOLENGHI

## Sample dinner menu

### FROM THE COUNTER

Roasted aubergine with zhoug, amba,  
tahini and pita croutons  
£9.80

Mixed green beans and edamame with sesame,  
shiso and wasabi  
£9.80

Figs and Cornish leaves with Roquefort, endive,  
spicy walnuts and orange blossom dressing  
£9.80

Roasted Delica pumpkin, salsa verde, baby  
spinach and hazelnuts  
£9.80

Shredded cabbage slaw with sauerkraut,  
fermented chilli, mint and  
crispy shallots  
£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

Mozzarella di Bufala, roasted red onions, saffron  
crumb and sage salt  
£12.00

Wild mushrooms en papillote with tarragon,  
shallots and chervil  
£11.00

Slow roasted celeriac with fennel ponzu, figs and  
toasted hazelnuts  
£11.50

Cornish pollock with coconut broth, samphire,  
pickled radish and Thai basil  
£12.90

Grilled mackerel with jalapeno aioli, pickled  
kohlrabi and tagete  
£12.50

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

Slow cooked, spiced Cabrito goat pastilla with  
scotch bonnet pickled carrots  
£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.