

OTTOLENGHI

Mediterranean grill

for the table

marinated olives ^{NF, GF, DF} / 6.5
homemade labneh with pita chips ^{NF} / 7.5
flatbread with za'atar oil ^{NF, DF} / 6.5
spiced nuts ^{GF, DF} / 6.5



starters

beetroot soup with yoghurt and dill ^{NF, GF, DF} / 9
hummus with flatbread ^{NF, DF} / 9
burrata with roasted peppers ^{NF, GF} / 13
green bean caesar with pickled shallots and capers ^{NF, GF} / 9.5



mains

Ottolenghi fish and chips ^{NF} / 24.5
pasta arrabiata with parmesan ^{NF} / 18.5
shakshuka with grilled focaccia ^{NF} / 16.5
pumpkin, tamarind and coconut curry ^{NF, GF, DF} / 22

grills

grilled chicken skewer with saffron yoghurt and almonds ^{Halal, GF} / 24.5
lamb skewer with pickles and garlic sauce ^{NF, GF, DF} / 26.5
beef sirloin steak with broccolini and harissa butter ^{NF, GF} / 38
grilled prawns with chilli and lime butter ^{NF, GF} / 28



sides

roasted aubergine with red pepper, feta and walnuts ^{GF, DF} / 7.5
green leaf salad with sunflower seeds ^{NF, GF, DF} / 7.5
buttery rice ^{NF} / 7.5
carrots with labneh and dukkah / 7.5
crispy potatoes ^{NF, DF} / 7.5

2 courses / 29.95

starters

beetroot soup with yoghurt and dill
hummus with flatbread
green bean caesar with pickled shallots and capers

mains

Ottolenghi fish and chips
pumpkin, tamarind and coconut curry
grilled chicken skewer with saffron yoghurt and almond