

OTTOLENGHI

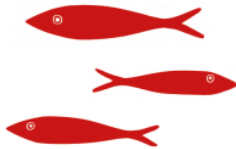
Mediterranean grill

for the table

- marinated olives ^{NF, GF, DF} / 6.5
- feta and walnut dip with crudites ^{GF} / 8.5
- hummus with za'atar chickpeas and flatbread ^{DF} / 9
- flatbread with za'atar oil ^{DF} / 8
- spiced nuts ^{GF, DF} / 6.5

starters

- spiced tomato and red pepper soup ^{NF, DF, GF} / 9
- beef tartare with peanut gochujang dressing ^{DF} / 15
- cured salmon with horseradish and pickled cucumber ^{NF} / 14.5
- burrata with caramelised pears and thyme ^{GF} / 13
- roasted aubergine with black garlic tahini and herby giant couscous ^{NF, DF} / 9
- roasted cauliflower with mustard, capers and cherry tomatoes ^{NF, GF, DF} / 9.5



mains

- ottolenghi fish and chips ^{NF, DF} / 25
- herby pasta with tomatoes and walnuts / 18.5
- mushroom risotto with chestnut crumb ^{NF, DF} / 19
- pumpkin, tamarind and coconut curry with vermicelli rice ^{NF} / 24
- chicken salad with kohlrabi, cabbage and sesame ^{NF, GF, DF} / 19

grills

- chicken shawarma with harissa yoghurt ^{Halal, NF} / 24.5
- lamb skewer with pickles and garlic sauce ^{NF, GF, DF} / 26.5
- beef ribeye on the bone with garlic butter and grilled onions ^{GF, NF} / 55
- butterflied seabass with pak choi and middle eastern crisp ^{DF, GF} / 28.5



sides

- fattoush salad with pita chips ^{NF, DF} / 7.5
- winter slaw with mandarins, cashews and sesame ^{GF, DF} / 7.5
- roasted carrots with feta, honey and oregano ^{GF, NF} / 7.5
- crispy potatoes with spicy tomato dressing ^{NF, DF} / 7.5

2 courses / 30.95 3 courses / 36.95

starters

- roasted tomato and pepper soup
- hummus with za'atar chickpeas and flatbread
- roasted cauliflower with mustard, capers and cherry tomatoes
- burrata with caramelised pears and thyme *add / 2*
- cured salmon with horseradish and pickled cucumber *add / 4*

mains

- Ottolenghi fish and chips
- pumpkin, tamarind and coconut curry with vermicelli rice
- chicken shawarma with harissa yoghurt
- bavette steak with garlic butter and grilled onions *add / 4*
- butterflied seabass with pak choi and middle eastern crisp *add / 4*

dessert

chocolate mousse, cherries & pistachios

cheesecake of the day