

OTTOLENGHI

Mediterranean grill

for the table

- marinated olives ^{NF, GF, DF} / 6.5
- beetroot and black bean dip with walnut salsa ^{GF, DF} / 8.5
- hummus with spiced chickpeas and flatbread ^{DF} / 9.5
- flatbread with za'atar oil ^{DF} / 9.5
- spiced nuts ^{GF, DF} / 6.5

starters

- spiced lentil soup with confit leeks / 9
- beef tartare with peanut gochujang dressing ^{DF} / 15
- cured salmon with horseradish and pickled cucumber ^{NF} / 14.5
- burrata with hibiscus poached rhubarb and basil ^{GF, NF} / 13
- roasted aubergine with feta cream and za'atar tomatoes ^{GF} / 9.5
- green bean caesar with capers and mint ^{GF, NF} / 9.5



mains

- ottolenghi fish and chips ^{NF, DF} / 25.5
- burnt aubergine pasta with tahini and oregano pesto ^{NF, DF} / 19.5
- mushroom risotto with chestnut crumb ^{NF, DF} / 19.5
- pumpkin, tamarind and coconut curry with vermicelli rice ^{NF} / 24.5
- chicken salad with kohlrabi, cabbage and sesame ^{NF, GF, DF} / 19.5

grills

- chicken shawarma with harissa yoghurt ^{Halal, NF} / 25
- bavette steak with garlic butter, grilled onions and black cabbage / 28.5
- braised lamb breast with coconut greens ^{GF, NF, DF} / 29.5
- beef short ribs with miso polenta and pomegranates ^{NF} / 34
- butterflied seabass with pak choi and middle eastern crisp ^{DF, GF} / 28.5



sides

- roasted cauliflower with apple, miso and pistachio ^{DF} / 8
- fattoush salad with pita chips ^{NF, DF} / 8
- char-grilled hispi cabbage with chilli and garlic ^{GF, NF, DF} / 8
- roasted carrots with feta, honey and oregano ^{GF, NF} / 8
- crispy potatoes with spicy tomato dressing ^{NF, DF} / 8

2 courses / 31.95

3 courses / 37.95

starters

- roasted aubergine with feta cream and za'atar tomatoes
- hummus with spiced chickpeas and flatbread
- green bean caesar with capers and mint
- burrata with hibiscus poached rhubarb and basil *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*

desserts

chocolate mousse with cherry and pistachio

cheesecake of the day