

OTTOLENGHI

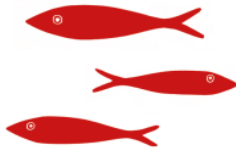
Mediterranean grill

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

- roasted tomato and pepper soup ^{NF, DF, GF} / 9
- cured salmon with horseradish and pickled cucumber ^{NF} / 14
- burrata with grilled grapes and basil ^{NF, 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} / 24.5
- herby pasta with tomatoes and walnuts / 18.5
- spiced sweetcorn and saffron risotto ^{NF, GF} / 18
- pumpkin, tamarind and coconut curry with vermicelli rice ^{NF} / 23.5
- chicken salad with kohlrabi, cabbage and sesame ^{NF, GF, DF} / 18.5

grills

- chicken shawarma with harissa yoghurt ^{Halal, NF} / 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
- butterflied seabass with pak choi and middle eastern crisp ^{DF, GF} / 28



sides

- fattoush salad with pita chips ^{NF, DF} / 7.5
- little gem with aubergine yoghurt and chilli shatta ^{NF, GF} / 7.5
- mixed tomatoes with soy-tahini and dukkah ^{DF, GF} / 7.5
- crispy potatoes with spicy tomato dressing ^{NF, DF} / 7.5

2 courses / 30.95 3 courses / 35.95

starters

- roasted tomato and pepper soup
- hummus with za'atar chickpeas and flatbread
- roasted cauliflower with mustard, capers and cherry tomatoes
- burrata with grilled grapes 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 broccolini and harissa butter *add / 4*
- butterflied seabass with pak choi and middle eastern crisp *add / 4*

dessert

- chocolate mousse, cherries & pistachios

cheesecake of the day