

OTTO

VEGAN EMPIRE

"BRINGING YOU A HEALTHY, MODERN TAKE ON SOME OF THE OLDEST VEGAN DISHES!"

OTTO MEZZE /9.5

A palette of OTTO mezzes, with khoubz bread, garnished street style.

OTTO FATTEH

Rich vegan yoghurt (strained in my mama's muslins) tahina, otto spices, crispy manakish, crunchy spiced chickpeas, Nazareth olive oil.

ESMÈ

Fermented roast pepper & mild smoked chilli blended with Nazareth olive oil, fresh herbs, pomegranate molasses and dash of citrus

BABAGANOUSH

Charred-in-the-skin aubergine, tahini, Nazareth olive oil, fresh herbs, pomegranate molasses and a dash of citrus

OTTO ORIGINAL HUMMUS

Our hummus blended with our Ras El Hanout, Nazareth olive oil, spiced chickpea crunch and sumac

BLACK & WADA HUMMUS

Our hummus blended with black sesame, black garlic topped with wada batter crunchies and baby coriander

OTTO HANDMADE 'CURD' CHEESE

A semi-hard cheese, blended from cashew, oat and organic oils pressed and aged, topped with charred peperonata, toasted pine nuts, local herbs and Nazareth olive oil.

OTTO PICKLES PLATE

Twice fermented karisik tursu (turkish daily pickles) and peperonata pickles enriched with our special Otto spices

OTTO MEZZE CAN BE AVAILABLE INDIVIDUALLY /5

LEAVENED & UNLEAVENED BREADS

KHOUBZ (straight) /1

The classic Lebanese flatbread

SAMOON (fluffy) /3.5

Teardrop of fluffy dough topped and baked with black and white sesame seeds and tahini glazed with tahini and Nazareth olive oil dip

MANAKISH (luxury) /4.5

It is a balmy, late afternoon in the Levant. Mo' is foraging for wild thyme as his Mama prepares Manakish by the garden fire. The smell of hyssop and embers fill the air. Mo gathers his pickings of the day and passes to his younger sister to grind in the pestle. She frees the ancient flavours as Mo blends the elixir with sumac, sesame seeds and his local olive oil. The Za'tar and Manakish meet, and dinner is ready to eat.

Double fermented dough, topped with LOADS of best za'tar, finished with Nazareth olive oil, black and white sesame

with Otto curd cheese /6.5

Read our ancient stories from a distant past



SHARBET APERITIF /7

Original Vimto Sharbet – an elegant aperitif from the east, made Manchester style.
Original Vimto, prosecco and berries

STARTERS & SMALL PLATES

STONED OLIVES /5.5

A selection home-roasted stoneless olive from the Mediterranean

OTTO GRAZER /7

Manakish crisps with street style crunchy seasoned chickpeas, fatteh yoghurt, barberries, za'tar

OTTO RIBOLITA /7

Adriatic style rich tomato stew, bursting with vegetables and seasonal beans finished with our 'otto' vegan sucuk (spicy little sausages), smashed up manakish croute

THE FAMOUS FIVE FALAFEL /7

Black and white chickpeas, local fresh herbs, spinach, Otto Ras-El-Hanout (twelve element blend of fresh spices, finished with Damask rose petals*) & roasted garlic. Served with esme, tahini and zhoug

OTTO WADA /7

Confit potatoes, spiced spinach, black chickpeas, fresh herbs and burnt onions, coated and fried in a twice fermented spiced chickpea batter. Served with esme, tahini and zhoug

OTTO FRICKLES /7

Twice fermented karisik tursu pickles, spiced badadas, spring onions and fresh herbs bound with otto herb batter into crunchy nuggets of joy! Served with otto aioli and zhoug

KASHKE BADEMJAH /7

Torn roasted aubergine, green herbs, Otto 12 vegetable ragu, soft toasted breadcrumbs, Nazareth olive oil

OTTO SINCONTA /7

It's a Sunday in south Crete. Before Yiayia (Grandma) makes her way to church, she put the Sinconta in her garden oven for a good long slow roast. On her return, the Sinconta is ready and is served as a center table dish to share with family and friends.

Fired butternut squash, marinated in sun dried Turkish pepper paste, roasted with sweet peppers, 12 otto ragu, fresh garlic, smoked paprika, fresh herbs and Nazareth olive oil

BAD-ASS BADADAS /7

Smashed and crunchy fried rooster potatoes, dusted with Otto red salt and rosemary served with rich aioli (green garlic, spring onions and lots of herbs). Esme, tahini and otto pickles

THREE IS THE MAGIC NUMBER /1

A trio of traditional spices.
Zat'ar / Sumac / OTTO red sea salt

MAINS

SIGARO BOREK PLATE /11

It's cold in Macedonia at this time of year. Grandmother is stretching her yufka ready for the skillet. The family are on their way over to her house for tea and treats whilst yufka bubbles and bakes.

Crispy yufka rolls (Grandmother's winter bread) filled with roasted sweet potato, Bulgarian roasted pepper, spiced spinach and fresh herbs. Served with Zafran aioli & zhoug

SEXY PIE /11

A pastille of 8 seasonal roasted and confit vegetables & OTTO super-grains rolled in baklava filo pastry, molasses and Za'tar.

Served with Esme & tahini sauce

OTTO VEGGIE KOFTA /11.5

It's 2017 in Istanbul. A visit to the Grand Bazaar resulted in the origin of this recipe thanks to a lovely well-seasoned lady of Sultanahmet

Beautiful balls of plant-based goodness baked traditionally with OTTO ragu

OTTO FIRED ROASTED VEGETABLE QURMA /12

It's 800ad (ish) and modern curries are evolving under the watch of our Persian traders. Colorful, fragrant spices and recipes are starting to make their way through mountainous ranges and continents to Mughals to be.

A creamy roasted vegetable qurma (Persian curry), blended with organic coconut, tempered with cashew and almonds nuts, topped with Persian fried cauliflower, fresh herbs and Otto spices

OTTO FIVE LENTIL ADAS /10.5

A luxurious mix of **all** the lentils (black/green/red/yellow/brown) blended with double roasted onion spiced ragu, topped with an Otto wada

INSANE TO WRAP /14

Central Beirut is bustling. The weather is temperate. The Lebanese bakehouse is churning our favorite khoubz flatbreads. The ones that make it home, will be topped with cornucopia of plant-based goodness.

A soft khoubz bread enclosing Persian fried cauliflower, wada dumplings, Otto Adas, hummus, topped with our famous falafel, sumac, best za'tar, all of our sauces, sided with all our house fermented pickles, street sauces.

'LITTLE OTTOS'

FOR OUR LITTLE OTTOS, WE CAN PROVIDE SMALLER PLATES OF MOST OF OUR DISHES.
OUR STAFF WILL BE HAPPY TO HELP SO JUST ASK.

SAUCE ME UP /1

Otto tahini & bieber garlic sauce

Nazareth olive oil with fermented smoked chilli (*flamin' hot*)

Green chilli zhoug (*a tad hot*)

Zafran & green aioli

SALADS, RICE & GRAINS

OTTO ROOTS, SHOOTS & LEAVES /5

Roasted sumac beets, caramelised za'tar carrots, citrus bulgar, baby spinach and wild rocket, tossed in Otto tahini dressing and super seeds

OTTO PRESERVED LEMON & HERB BASMATI RICE /4.5

MUJADARA /7.5

A pilaff of Otto spiced basmati, poached green lentils, burnt onions and fresh herbs, pomegranate molasses dressing

ISTANBUL BAKED BULGAR /5

Tender braised bulgar baked in clay, folded with Otto ragu and wild rocket

OTTO SPECIAL FATTOUSH /5.5

Baby leaf, marinated cucumber and Mooli radish, vine tomatoes, mint, parsley and dill, manakish croutons, pomegranates, bound in a zingy citrus dressing and sprinkled with sumac

DESSERTS

OTTO SWEET PASTRY SELECTION /7.5

A trio of freshly made vegan baklava, served warm with fresh fruits

SUPANGLE /7.5

It's sweet summer's evening in downtown Antalya. The chocolate is dripping off the rim of the clay pot. A lick of fingers is a must. The vegan cream is clotting, and the sun is setting.

Sticky chocolate pudding baked in clay, topped with rich chocolate custard, "vanilla vanilla" ice cream and pistachio cracknel

OTTO ICE CREAM SELECTION /7.5

Made by Hopewell Farm of Cheshire, their oatmilk ice cream comes in three Otto bespoke flavours:

Pure dark chocolate & red cherry

Vanilla vanilla

Salted caramel

Topped with rose and pistachio cracknel

MANCHESTER MEETS THE EAST /9.5

A knickerbockerglory of the original Vimto jelly, chantilly creme, fresh fruits, vanilla and cherry & chocolate ice cream

TAKE OTTO HOME - ASK OUR SERVERS ABOUT TRADITIONAL OTTO ITEMS TO PURCHASE & TAKE HOME

ALLERGENS: if you have any allergies or dietary requirements please make them known to the server.