

## SUNDAY MENU

### OTTO MEZZE /10

A palette of OTTO mezzes, with khouzbz 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) /15

The classic Lebanese flatbread

### MANAKISH (luxury) /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 /7

### SHARBET APERITIF /7.5

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

## STARTERS & SMALL PLATES

### STONED OLIVES /6

A selection home-roasted stoneless olive from the Mediterranean

### OTTO GRAZER /7.5

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

### OTTO SULTANS SOUP /7.5

A fine blend of sweet potato & red capsicum, jewelled with toasted pumpkin seeds, nazareth olive oil, Yoghurt & crushed red chilli

### OTTO PATLICAN /7.5

Spiced and twice roasted middle eastern aubergine, golden braised bulger, saffron Yoghurt, pomegranate & mint

### THE FAMOUS FIVE FALAFEL /7.5

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 /7.5

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 /7.5

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 /7.5

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

### OTTO SINCONTA /7.5

*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 /7.5

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 /15

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

## SUNDAY MENU

OTTO VEGAN SUNDAY ROAST /15 per person  
(with all the trimmings including a vegan Yorkshire pudding and rich otto gravy)

2 COURSES INCLUDING DESSERT /22 per person

SUPANGLE CHOCOLATE PUDDING

ICE CREAM SELECTION

OTTO SWEET PASTRY SELECTION

## MAINS

### SIGARO BOREK PLATE /11.5

*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 spiced spinach fresh herbs, almond & walnut cheese, served with zafran alioli & zhoug

### SEXY PIE /11.5

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 /12

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

### OTTO FIRED ROASTED VEGETABLE QURMA /12.5

*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 DHAL /12.5

Golden coconut dhal a luxurious blend of lentils topped with charred hispi cabbage, toasted almonds, Yoghurt & picked coriander

### '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 /15

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 /5.5

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 /5

### MUJADARA /8

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

### ISTANBUL BAKED BULGAR /5.5

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

### OTTO SPECIAL FATTOUSH /6

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

### NECTARINE & HERITAGE TOMATO SALAD /6

picked basil & red chilli dressing

### CHARRED HISPI CABBAGE /6

green tahini, Yoghurt, toasted spiced dukka

## DESSERTS

### OTTO SWEET PASTRY /8

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

### SUPANGLE /8

*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 /8

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 /10

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

### SWEET POTATO & CHOCOLATE MOUSSE /8

topped with toasted crushed pistachio 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.