

NOPI

Large Parties

Welcome to Nopi

The inaugural Ottolenghi restaurant where culinary artistry meets the vibrancy of seasonal produce and daring flavours. Immerse yourself in a unique dining experience, where the allure of white marble, the opulence of gold brass, the dynamism of art, and a slightly brisk pace converge.

Step into our main dining room, where individual tables beckon, accommodating up to six guests. Venture downstairs, and you'll discover two expansive sharing tables with captivating views of our bustling open kitchen and larder.

Nestled in the heart of Soho's bustling streets, NOPI's prime location caters perfectly to theatre enthusiasts and those seeking an ideal setting for larger gatherings. Our menu is a testament to innovation, constantly evolving to embrace new culinary horizons. While our offerings may change with the seasons, certain classics endure – savour the richness of our Valdeon cheesecake or indulge in the exquisite Burrata, crowned with coriander seeds, a nod to the pages of the celebrated NOPI cookbook.

NOPI beckons you to embark on a gastronomic journey, where every dish is a celebration of freshness, creativity, and the spirit of Ottolenghi's culinary legacy.

Our Set Menus are available for parties of 10 or more. NOPI is also available for exclusive hire.





Set Menu 1

£67 per person, Lunch & Dinner

Burrata, poached rhubarb, tarragon, coriander seeds

Maple beetroot, agrodolce, whipped goat's cheese, pickled herbs

Aubergine, lime achar, coconut flakes, black lime

Mackerel, green tomato gazpacho, curry leaf oil

Amba lamb kofta, smoked labneh, green mango

Grilled ox tongue, baharat spiced butter sauce, roscoff onion watercress

Buckwheat and yuzu pie, elderflower, vanilla

Milk and sesame cookies

Optional

Valdeon cheesecake, beetroot, thyme honey, almond 20

Baharat-buttered new potatoes, tarragon 8.5

Set Menu 2

£77 per person, Lunch & Dinner

Burrata, poached rhubarb, tarragon, coriander seeds

Maple beetroot, agrodolce, whipped goat's cheese, pickled herbs

Aubergine, lime achar, coconut flakes, black lime

Char-grilled asparagus, chickpea puree, preserved lemon toum, togarashi

Mackerel, green tomato gazpacho, curry leaf oil

Amba lamb kofta, smoked labneh, green mango

Grilled ox tongue, baharat spiced butter sauce, roscoff onion watercress

Buckwheat and yuzu pie, elderflower, vanilla

Milk and sesame cookies

Optional

Valdeon cheesecake, beetroot, thyme honey, almond 20

Baharat-buttered new potatoes, tarragon 8.5





Cocktails

Classic Cocktails also available



NOPI HOUSE COCKTAILS

Italian Job 14.5

Malfy Limone gin, Campari bitter, Limoncello, Grapefruit syrup, tonic

Tommy's Margarita 14

Ocho Repocado tequila, lime juice, agave syrup

Bailado 15

Abelha cachaca, Genepi, shiso, basil syrup, lime, Ms Better's Foam

Pilot 14.5

El Tequileño Reposado tequila, Savoia Orancio aperitivo, Galliano l'Autentico liqueur

NOPI Negroni 14.5

N.03 London Dry Gin, Campari, Martini Rubino

Hiro 14.5

Laphroaig 10yo scotch whiskey, Hamada Daiyame shochu, jasmin, nashi pear syrup

NON ALCOHOLIC COCKTAILS

Evergreen 8

Green tea ,barberries, soda water

Rooibos Aperitivo 9

Botivox Ottolenghi, rooibos & cucumber soda, lemon, sugar



Wines

Full wine list available on request

SPARKLING

Crémant d'Alsace, Domaine Rielffel, Alsace, France 2021, 82

Pinot Blanc, Pinot Gris, Riesling

Champagne "Signature", Huguenot-Tassin, Brut, NV, 120

Pinot Noir

WHITE

La Blanca, Krasna Hora, Moravia, Czech Republic, 2023, 60

Krasna Hora

Vernaccia Tradizionale, Montenedoli, Tuscany, Italy, 2022, 76

Vernacia

Satellit, Jutta Ambrositch, Vienna, Austria, 2023, 80

Grüner Veltliner

Vermertino, Cantina Sorres, Sardinia, Italy, 2023, 80

Vermertino

Chardonnay, Babylonstoren, Franschhoek, South Africa, 2023, 98

Chardonnay



ORANGE

Orange wines are white wines made like red wines, with a prolonged maceration of crushed skins and seeds. These wines are incredible versatile. They are delicate enough to work with fish and vegetables strong enough due to tannis to also compliment heavier dishes.

Herr Gewurtz, Krasna Hora, Moravia, Czech Republic, 2023, 69

Zardalou, L'eau Du Nenufar, Roussillon, France, 2022, 71





Wines

Full wine list available on request

ROSÉ

Château D'Ollieres, Coteaux de Varois, France, 2021, 58

Grenache, Cinsault

Alnus, I Custodi, Etna, Sicily, Italy, 2021, 80

Nerello Mascalese, Nerello Cappuccio



RED

Mathilde, Costes-du-Rhone, Clos Saint-Michel, Rhone, France, 2021, 51

Grenache, Syrah

Ad Libitum, La Grange Tiphaine, Loire, France, 2021, 70

Cabernet Franc, Gamay and Malbec from Loire Valley

Macon Rouge, Bourcier Martinot, Burgundy, France, 2022, 70

Gamay

Santufili, Primitivo di Salento, Mocavero, Puglia, Italy, 2020, 82

Primitivo

Bourgogne, Numa, Burgundy, France, 2022

Pinot Noir



DESSERT WINE

Monbazar, Chateau Barouillet, Bergerac, France, 76

The Banished 20y Fortified, Oliver's Taranga, Australia, 120

Celebration Cakes

£56 Per cake – Serves 10 portions



Whatever the occasion we can provide a freshly made celebration cake from our Ottolenghi bakery.

We can also include a chocolate plaque with a short, personalised message free of charge.

Please find below our selection:



Carrot and walnut cake

Apple and vanilla cake

Flourless orange with almond and chocolate cake

Sour cherry and vanilla cheesecake

Flourless lemon, polenta and pistachio cake

Caramel and macadamia cheesecake



The price is £56 per cake and it serves 10 portions. Should you like to order one we require 72 hours notice.





Reservations

Here at NOPI, we can accommodate reservations up to 28 guests downstairs on our communal tables overlooking the open kitchen.

Our menus are designed to be shared, therefore please choose one menu for the group (we will cater separately for dietary requirements known in advance).

Our menus change frequently with the best of the season's produce, please note these are sample menus and therefore may change slightly before dining with us.

To reserve, please contact us on contact@nopi-restaurant.com
or call us on 020 7494 9584



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IF YOU HAVE ANY FURTHER QUERIES PLEASE
CONTACT NOPI DIRECTLY ON

contact@nopi-restaurant.com

020 7494 9584



www.ottolenghi.co.uk/nopi