

# LOTTI'S

## LUNCH

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### FOR THE TABLE

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**PASTEL — 7**  
*hung yoghurt, aubergine, harissa*

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### MAINS

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**ORANGE LENTIL SOUP — 9**  
*goat yoghurt, mint*

**LOCAL MIXED GREENS — 13**  
*cashew, hemp seeds, beetroot, pickled pumpkin - add chicken - 5*

**BURRATA — 14**  
*bbq smoked beetroots, pistachio, px vinaigrette, arugula*

**CHICKEN BUDDHA BOWL — 15**  
*miso chicken, brussel sprouts, carrot, takuan, spring onion, peanuts*

**VEGGIE BUDDHA BOWL — 14**  
*avocado, red bell pepper, spelt, pickled pumpkin, tofu, chickpeas. add salmon - 7*

**PAN-FRIED SALMON — 22**  
*turnip, brussel sprouts, beurre blanc, avruga caviar*

**GRILLED OCTOPUS — 21**  
*fregola, sauce vierge*

**LANGOUSTINE BISQUE — 12**  
*cod fish, saffron potato, fennel*

**RIBEYE — 33**  
*250gr, 30 days dry aged, salad, fries, béarnaise*

**FISH & CHIPS — 20**  
*glazed peas, fries, tartare sauce*

**HOX MONSIEUR — 12.5**  
*brioche, Dutch ham, Gruyere, salad*

**HOXTON VEGGIE BURGER — 17**  
*beetroot, chickpea mayo, homemade pickles, baby gem, charcoal bun, salad, fries. add cheese or egg - 2*

**HOXTON BEEF BURGER — 18**  
*baby gem, vine tomato, burger sauce, house pickle, fries - add cheese, bacon or egg - 2*

**CAULIFLOWER — 16**  
*messeklever, truffle, watercress, hazelnuts*

**SOURDOUGH BREAD — 4.5**  
*Lindenhoff butter*

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### ALL DAY BREAKFAST

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**AVO POACHED EGGS — 14**  
*avocado, chilli, sourdough toast*

**LOTTI'S BENNY — 15**  
*poached eggs, Dutch smoked salmon, hollandaise, sourdough toast*

**ELVIS TOAST — 13**  
*brioche, peanut butter, banana, jam, bacon*

**WEEKLY SPECIAL**  
*please ask your waiter*

**GRILLED GRAPEFRUIT — 7**  
*local lemon thyme honey, hung yoghurt and pistachio*

**COCONUT CHIA POT — 7**  
*coconut flakes, goji berries, agave syrup and strawberries*

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### BAKERY

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**MUFFIN — 4**

**HOMEMADE BANANA BREAD — 5**

**CROISSANT — 3.5**

**DANISH — 3.5**

**HOMEMADE GINGER CARROT CAKE — 4**

**WORLD FAMOUS APPLE PIE — 6**

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### SIDES

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**FRIES — 5**  
*add truffle — 2.5*

**LOTTI'S BREAKFAST SAUSAGE — 4**

**STREAKY BACON — 4**

**DUTCH SMOKED SALMON — 7**

**ROASTED WINTER VEGETABLES — 6**  
*pumpkin powder*

**MAC AND CHEESE — 9**  
*topped with crispy panko bread crumbs*

**CHICORY SALAD — 6**  
*blue cheese, walnuts, granny smith*

*\*Please advise your server if you have any allergies or require information on the ingredients used in our dishes.*

# LOTTI'S

## WINE

### SPARKLING

PROSECCO 'COL DI LUNA', <i>Glera, Brut NV</i>	8	44
CHAMPAGNE 'BARON FUENTÉ TRADITION', <i>Brut NV</i>	11.5	62
VEUVE CLICQUOT YELLOW LABEL, <i>Brut</i>		79
RUINART BLANC DE BLANCS, <i>Brut</i>		135

### WHITE

LES P'TIT GALETS, <i>Viognier, Rhône, France</i>	4.5	22
CAILLOU, <i>Sauvignon Blanc, Comté Tolosan, France</i>	5	24
STEMMARI, <i>Pinot Grigio, Sicily, Italy</i>	5.5	27
LETH, <i>Gruner Veltliner "Terrassen", Niederösterreich, Austria</i>	6	29
MONTES, <i>Chardonnay, Central Valley, Chile</i>	7	33
MARTIN CODAX, <i>Albarino, Rias Baixas, Spain</i>	7.5	35
MISTY COVE, <i>Sauvignon Blanc, Marlborough, New Zealand</i>		36
HERDADO DO ESPORAO, <i>Verdelho, Alentejo, Portugal</i>		41
KAIKEN ESTATE, <i>Torrontes, Salta, Argentina</i>		43
MASSERIA DEI CARMELITANI, <i>Gavi di Gavi, Piemonte, Italy</i>		46
WOLFBERGER, <i>Gewürztraminer Signature, Alsace, France</i>		48
BOURGOGNE LES DEUX FILLES, <i>Chardonnay, Burgundy, France</i>		50
SANCERRE "LES BELLES VIGNES", <i>Sauvignon Blanc, Loire, France</i>		65

### ROSE

LES P'TIT GALETS, <i>Grenache, Rhône, France</i>	4.5	22
DOMAINE ESTANDON, <i>Cinsault, Syrah &amp; Rolle, Côtes de Provence, France</i>	6	28

### RED

LES P'TIT GALETS, <i>Merlot, Rhône, France</i>	4.5	22
CAILLOU, <i>Malbec, Comté Tolosan, France</i>	5	24
VILLA WELTER, <i>Dornfelder, Rheinhessen, Germany</i>	5.5	27
I MURI, <i>Primitivo, Puglia, Italy</i>	6	29
GRAN FAMILIA, <i>Tempranillo, Rioja, Spain</i>	7	33
CÔTES DU RHÔNE 'DELAS', <i>Syrah &amp; Grenache, Rhône, France</i>	7.5	35
LUCANTO, <i>Montepulciano, Abruzzo, It</i>		38
CHIANTI, <i>Sangiovese, Tuscany, Italy</i>		43
LA CONSULTA, <i>Malbec, Mendoza, Argentina</i>		46
BOURGOGNE 'REGNARD', <i>Pinot Noir, Burgundy, France</i>		52
WENTE ESTATE, <i>Zinfandel, Livermore Valley, California, USA</i>		56
THE CHOCOLATE BLOCK, <i>Syrah &amp; Cabernet Sauvignon, Franschhoek, South-Africa</i>		63