



NOPI Menu

<https://menulist.menu>

21-22 Warwick Street London, W1B5NE, United Kingdom
(+44)2074949584 - <https://ottolenghi.co.uk/restaurants/nopi>



The list of establishments from London contains approximately 240 different dishes and drinks. On average, you will pay about £19 for a dish/drink, and here you can find all the 240 food and drinks on their menu. In this kitchen, original **Asian spices tasteful are used to prepare local dishes**, there are also **tasty** vegetarian meals on the menu. Beside them, there are also light **Mediterranean dishes** on the menu, you can also relax at the bar with a **cold beer** or other alcoholic and non-alcoholic drinks. The **Asian fusion cuisine** is also an important part of NOPI. For those who find the normal and universally known dishes too boring, they should approach with a willingness to experiment and taste one or another exciting combination of ingredients, additionally, the **magical desserts** of the establishment not only shine in the eyes of our little diners. Of course, we must not forget the extensive choice of **coffee and tea specialties** in this Inn. location also accepts different credit cards.

Vegetarians need not worry at establishments, as there are menus without any meat, start your day with a **savory breakfast** in the mornings. Reserve your table easily online so that you don't have to wait on site, or simply call there for a reservation, the call number is [\(+44\)2074949584](tel:+442074949584).

NOP1 Menu



Non alcoholic drinks

WATER

Soups

MISO

Vegetarian

CAULIFLOWER \$12.4

Antipasti

BURRATA

tomatoes ripened from grapes, cored and cut into 1/2-inch slices | flakeled sea salt and freshly ground black pepper for taste | burrata cheese, or more to taste | teaspoon of torn fresh basil leaves, or to taste | table-spoon extra-virgin olive oil \$17.1

Extras

AVOCADO SALSA \$3.8

Snacks

CHIPS

Toast

FRENCH TOAST

butter | eggs | french bread | maple syrup | salt | ... \$13.3

Vegetarian dishes

CARROT CAKE

For The Cake: | Gr Of Butter | Eggs | Oil of tournesol | Yeast | ... \$15.2

Fish

CHALKSTREAM RAINBOW TROUT \$17.8

Little things

CROISSANT \$6.0

Starters

LONDON CURE SMOKED SALMON \$5.7

Sushi menus

STARTER

Amerikanische pizza - small

MANHATTAN

The original by g de McVitie | G Of Butter | Eggs | The Commission shall adopt implementing acts in accordance with Article 21 of this Regulation. | G Fresh Cheese, | ... \$13.9

Main

BLOOD ORANGE SORBET \$7.6

Juices

ORANGE OR GRAPEFRUIT \$5.1

Die vegetarischen

GREEN

Schwarze tees

EARL GREY

Earl Grey tea leaves | jiggers gin | white sugar, for rimming | lemon wedge | fresh lemon juice | ...

Noodle

CRAB

NOP1 Menu



Sweets & ice

COOKIES

Wodka

KETEL ONE \$9.5

Whisky

DALWHINNIE 15YO \$15.2

Gemüse nach stück

KOHLRABI \$8.2

Sushi - inside-out-maki

SOFT SHELL CRAB

Soft shell crabs, cleaned | cheryaki glaze | Table spoon Worcestershire sauce | table spoon of mirin | table spoon soy sauce

Tequila

DON JULIO REPOSADO \$16.5

China art (soja-chilisauce)

KING PRAWNS

white wine | vegetable stock | fresh ginger cut | Garlic, minced | small carrots, chopped | ... \$20.9

Aperitifs

BELSAZAR ROSE \$8.9

Pizza vegetarisch klein ø 28cm

JASMINE

Contorni

BLACK RICE \$12.0

Hot drinks

MACCHIATO \$3.2

Add-ons

CARROTS

Coffee and tea

HOT CHOCOLATE MOCHA \$4.4

Hot

EXTRA SHOT ALMOND MILK OAT MILK \$0.6

Blended whisky

COPPER DOG \$10.8

Irish whiskey

ROE CO \$11.0

Aperitivi

COCCHI AMERICANO \$7.0

Single malt

BALVENIE DOUBLE WOOD \$13.9

Cocktail

DARK AND STORMY \$13.3

Dessert cocktails

BANANA WHITE CHOCOLATE \$14.6

NOP1 Menu



Beers, ciders

UNITY LAGER \$8.2

World whiskey

MILLSTONE 100 RYE \$18.4

Graze

TRUFFLE POLENTA CHIPS \$7.9

Insalata

HERB SALAD \$7.9

Islay malts

LAPHROAIG TRIPLE WOOD \$17.8

Aperitif & aromatised wine

KAMM SONS \$8.9

Dinner - mains

ROASTED AUBERGINE \$12.4

Starters / smaller dishes

BITTER LEAVES \$8.2

Bourbon and rye

BULLEIT BOURBON \$10.3

American - bourbon

BULLEIT 10YO \$14.6

Whiskey / gin

TANQUERAY 43.1 \$9.5

Nut milks

ALMOND MILK

Rum + rhum

PLANTATION XO 20TH ANNIVERSARY \$16.5

Lowland single malt

AUCHENTOSHAN THREE WOOD \$15.2

Classics re-imagined

HEMINGWAY DAIQUIRI \$15.2

Pmd tea's by the pot

ROOIBOS

Teas \$5

ENGLISH BREAKFAST

milk | white sugar | Package of active dry yeast | warm water | melted shortening | ...

Vegetable or hand roll

ASPARAGUS

a bunch of thin asparagus spears, trimmed | olive oil | grated Parmesan cheese | Garlic, minced | sea salt | ... \$14.6

Deep south concoctions

SOURS \$14.6

Breakfast at tiffany £67

SEASONAL FRUIT BOWL \$7.9

Shorter cocktails

TOMMY'S MARGARITA \$14.6

NOP1 Menu



Desserts

FRUIT SALAD

/ fresh orange juice | fresh lemon juice | packaged brown sugar | grated orange zest | grated lemon zest | ... **\$10.1**

APPLE

recipe pastry for an inch double crust pie | unsalted butter | all purpose flour | white sugar | packaged brown sugar | ... **\$5.1**

Alcoholic drinks

APEROL SPRITZ **\$13.9**

CAMPARI **\$7.0**

Appetizers

MARINATED OLIVES **\$6.3**

VEGETABLE CRUDITÉS **\$7.9**

Pizza

TOMATO **\$3.7**

FUSION

Sides

LAKE DISTRICT STREAKY BACON **\$4.4**

LAKE DISTRICT SAUSAGE **\$4.4**

Spirits

AMERICANO

ice | liquid bitter orange aperitif | fluid sweet vermouth | club soda, or as needed | peel of orange **\$3.8**

MARTINI

cranberry juice | lime juice | lime wedge | three sec | Other **\$15.2**

Classics

POACHED EGGS **\$13.3**

PENICILLIN **\$16.5**

Aperitif

VERGANO BIANCO VERMOUTH **\$10.8**

VERGANO AMERICANO **\$10.8**

Tea

FRESH MINT TEA **\$3.8**

CAMOMILE

Nibbles

OTTOLENGHI ROASTED SPICED NUTS **\$7.0**

MIXED SEED LAVOSH **\$8.2**

Bourbon

WOODFORD RESERVE **\$11.4**

BULLEIT RYE **\$13.2**

Sparkling wine

PROSECCO SOTTORIVA, MALIBRAN NV **\$10.1**

LA DILETTANTE, CATHERINE ET PIERRE BRETON VOUVRAY, LOIRE VALLEY, FRANCE NV **\$11.4**

Beer & ale

TOAST PALE ALE **\$8.2**

PORT CITY WHITE ALE **\$7.6**

NOP1 Menu



Sherry

FINO DEL PUERTO	\$6.3
OLOROSO, DON JOSE	\$8.9

Old fashioned

BURNT BUTTER	\$16.5
CHILLI FINO	\$16.5

Main courses

SHAKSHUKA	\$15.3
COD	\$17.6
SEA BASS	

Fresh juices

CARROT, GINGER AND APPLE	\$5.7
KALE, CUCUMBER, APPLE AND LIME	\$6.3
KALE, CUCUMBER, APPLE, LIME	\$6.3

Rum

PAMPERO BLANCO	\$7.1
PAMPERO ESPECIAL	\$7.7
FAIR RUM, BELIZE, XO, 11YO	\$15.2

Vodka

CHASE	\$13.3
KONIK'S TAIL	\$12.7
CIROC	\$15.2

Grappa

GRAPPA AMARA	
GRAPPA CABARNET	
BARSOL PISCO TORONTEL	

Liqueurs

BRIOTTET HAZELNUT LIQUEUR	
AMARETTO SALIZA	
KINGS GINGER LIQUEUR	

Restaurant category

VEGETARIAN

vegetable oil | small onion, diced | minced fresh ginger root | Cloves of garlic, minced | potatoes, cubed | ...

DESSERT

FRENCH

champagne | The gin. | ice cubes | lemon juice | sugar

Meat

SADDLEBACK PORK BELLY	\$18.9
LAKE DISTRICT BEEF BAVETTE	\$18.9
GOCHUJANG QUAIL	\$18.9
MUTTON PASTILLA	\$18.9

Brandy

PIERRE FERRAND 1ER CRU COGNAC AMBRE	
CALVADOS VSOP PAYS D'AUGE DOMAINE DUPONT	
ARMAGNAC BARON DE SIGOGNAC 10YO	
A E DOR CIGAR COGNAC	

NOP1 Menu



Champagne

PIERRE GERBAIS BRUT RÉSERVE NV	\$14.6
LAHERTE FRÈRES, ROSÉ DE MEUNIER, EXTRA BRUT NV	\$121.7
AGRAPART, LES 7 CRUS, BLANC DE BLANC, BRUT NV	\$126.8
MARIE-COURTIN, CONCORDANCE, BLANC DE NOIRS EXTRA BRUT NV	\$164.8

Puddings

BAKED CHOCOLATE GANACHE	\$11.4
CAROB ICE CREAM	\$10.8
COFFEE AND PECAN FINANCIERS	\$11.4
ROAST PINEAPPLE	\$10.8

Non-alcoholic cocktails

COCONUT, PASSIONFRUIT TURMERIC	\$9.1
GINGER, ORANGE LIME ZINGER	\$8.7
RHUBARB VANILLA PUNCH	\$9.1
POMEGRANATE THYME PUNCH	\$9.5

Agave-based

SOTOL REPOSADO	\$16.5
MICHOACAN MEZCAL	\$16.5
DON FULANO IMPERIAL 5YO	\$25.4
DON FULANO IMPERIAL 55YO	\$25.4

Rosé & chilled reds

ENZO, CHATEAU HERMITAGE SAINT MARTIN, COTES DE PROVENCE, FRANCE, 2017	\$11.1
WINIFRED, GUT OGGAU, BURGENLAND, AUSTRIA, 2017	\$15.2
LE COSTE ROSATO, LE COSTE DI GRADOLI, LAZIO, ITALY, 2013	\$102.7
PUSZTA LIBRE!, CLAUS PREISINGER, BURGENLAND, AUSTRIA, 2017	\$10.8

These types of dishes are being served

BREAD

DESSERTS

ICE CREAM

milk | instant coffee granules | white sugar | salted | heavy cream | ...

LAMB

fresh bread crumbs | minced garlic | freshly chopped rosemary | salt | black pepper | ...

Mains

FREE-RANGE SPRING CHICKEN	\$29.0
HERDWICK LAMB RUMP	\$35.5
SPICED GURNARD	\$31.6
CHICKPEA PANCAKE	\$26.9
PERSIAN LOVE RICE	\$25.2

NOP1 Menu



Breakfast

GRILLED MASTELO CHEESE	\$15.8
SCRAMBLED TOFU ON SOURDOUGH	\$15.5
PORRIDGE cooked quinoa, divided cooked brown rice, divided almond milk table spoon of honey table spoon brown sugar ...	\$11.4
SCRAMBLED EGGS ON SOURDOUGH	\$11.4
MUSHROOM ON SOURDOUGH	\$14.6

Vegetables

ACHAR GREEN BEANS	\$12.0
CRUSHED BEETROOT	\$12.0
IBERICO TOMATOES	\$13.3
COURGETTE AND MANOURI FRITTERS	\$14.6
VALDEÓN CHEESECAKE	\$16.4

Gin

HENDRICK'S	\$10.8
SIPSMITH	\$12.0
TANQUERAY NO 10	\$13.3
MONKEY 47	\$17.1
WILLIAM CHASE	\$12.7

Coffee

ESPRESSO butter Sugar in powder Sugar from vanilla Flour The following table shows the results of the evaluation: ...	\$3.2
CAPPUCCINO chocolate cake crumbs butter, softened white sugar ground cinnamon packages of cream cheese, softened ...	\$3.8
FLAT WHITE chocolate cake crumbs white sugar butter, melted packaged frozen raspberries cornstarch ...	\$3.8
ESPRESSO MARTINI	\$15.2
LATTE	\$3.8

Orange

CA 'LIPTRA 'CALIPTRA ' BIANCO, MARCHE, ITALY, 2017	\$11.2
ORANGE, STAPLETON SPRINGER, MORAVIA, CZECH REPUBLIC, 2017	\$13.3
AGENO, LA STOPPA, EMILIA ROMAGNA, ITALY, 2014	\$14.6
SUMOLL, ELS JELIPINS, CATALUNYA, SPAIN, 2017	\$114.1
KYDONITSA BARRIQUE, KTIMA LIGAS, PELLA, GREECE, 2015	\$117.9

Digestifs

CASSIS, WHITE HERON, HEREFORDSHIRE, UK	
BELSAZAR ROSÉ VERMOUTH, BADEN, GERMANY	
POMPELMO, STELLACELLO, BETHNAL GREEN, UK	
ARGALÀ, AMARO ALPINO, BOVES, PIEDMONT, ITALY	
CHINATO, CHINATI VERGANO, ASTI, ITALY	
72 TOMATES, LAURENT CAZOTTES, GASCONY, FRANCE	

NOPI Menu



Dessert wines & digestifs

TAWNY, DOW'S PORT NV

PEDRO XIMENEZ, BODEGA EMILIO HIDALGO, JEREZ, SPAIN NV

JURANÇON LA MAGENDIA , CLOS LAPEYRE, FRANCE 2016

BLAUFRÄNKISCH, PETR KORAB, ČERNÉ STAROSVETSKÉ, MORAVIA, CZECH REPUBLIC 2015

PASSITO, VIGNA DEL VOLTA, LA STOPPA, ITALY NV

MARSALA SUPERIORÉ, RISERVA, MARCO DE BARTOLI, ITALY 10YO

White

LE PIANURE, GRAVE, FRIULI, ITALY, 2017 \$36.8

CHATEAU MORGUES DU GRES, FRANCOIS COLLARD, COSTIERES-DE-NIMES, RHONE, FRANCE, 2018

CORA, LOXAREL, PENEDES, SPAIN, 2018 \$55.2

HAMDANI JANDALI, CREMISAN, BETHLEHEM, PALESTINE, 2017

LES GREILLES, DOMAINE CAUSSE MARINES, GAILLAC, FRANCE, 2017 MAUZAC LOIN-DE-L'OEIL GRAPES WITH A LITTLE MUSCADELLE

PA'RO BIANCO, BUCCIA NERA, TUSCANY, ITALY, 2016

LES MOLATES, DOMAINE DES MARINES BLANCHES, COTES DU JURA, FRANCE, 2017 \$83.7

PIERRE PRECIEUSE, ALEXANDRE BAIN, LOIRE, FRANCE, 2015

HIMMEL AUF ERDEN, CHRISTIAN TSCHIDA, BURGENLAND, AUSTRIA, 2017

Cocktails

SAFFRON CHASE \$17.1

CORIANDER AND GINGER MARTINI \$15.2

NOPI'S NEGRONI \$15.2

BERGAMOT MARTINI \$15.8

MUMBAI SLAP \$15.2

CHAMOMILE SOUR \$15.8

COCONUT MARGARITA \$15.2

SUMAC MARTINI \$15.2

HENDRICKS PUNCH \$14.6

MEXICAN HAZE \$16.5

Dishes are also prepared with these ingredients



EGG \$3.7

BEEF

Chinese Egg Noodles (Mie) | Salt And Pepper | onion | Other, of a thickness of less than 10 mm | Ginger | ...

CHOCOLATE

MILK

GARLIC

ONION

MEAT

white pepper | black olives | black pepper | dried basil | dried oregano | ...

VEGETABLES

CHICKEN

For garnish: | Chicken breasts (already cooked, thickened) | Diced Carrots | Celery (diced) | 1 Onion (or 2 Shallots) | ...

PORK

NOP1 Menu



The classics

MALVAZIJA, MARKO FON, SLOVENIA, 2017	\$71.0
WEINGUT JURTSCHITSCH STEIN, GRUNER VELTLINER, KAMPTAL, AUSTRIA, 2017	\$12.0
CHEVERNY ARGILO , DOMAINE DE VEILLOUX, LOIRE VALLEY, FRANCE, 2015	\$14.6
SONO MONTENIDOLI 'IL TEMPLARE ' TOSCANA IGT, TUSCANY, ITALY, 2012	\$96.4
AU LARREY, DOMAINE BALLORIN F, MARSANNAY, FRANCE, 2015	\$114.1
TREBBIANO D'ABRUZZO, VALENTINI, ABRUZZO, ITALY, 2013	\$183.8
MEURSAULT 1ER CRU GENEVRIERES, DOMAINE MICHELOT, BURGUNDY, FRANCE, 2009	\$196.5
MORGON, CLASSIQUE , JEAN FOILLARD, BEAUJOLAIS, FRANCE, 2017	\$11.4
I MANDORLI ROSSO, I MANDORLI, TUSCANY, ITALY 2014	\$12.2
DOMAINE ORATOIRE ST MARTIN CAIRANNE LES DOUYES, RHONE, FRANCE, 2012	\$81.1
CIABOT CONTESSA, UMBERTO FRACASSI RATTI MENTONE, PIEDMONT, ITALY, 2014	\$14.6
LOS PASITOS, SUERTES DEL MARQUÉS, TENERIFE, SPAIN, 2014	\$101.4
EMILIEN , CHATEAU LE PUY, BORDEAUX, FRANCE, 2013	\$145.8

Red & rosé

VDP DU GARD CUVÉE DES GALETS, LES VIGNERONS D'ESTEZARGUES, FRANCE, 2018	\$38.0
LE CLOS ST-JEAN, JOEL LAPALUE, CÔTE ROANNAISE, FRANCE, 2017	\$39.3
VIN DE PETANQUE, DOMAINE MAS DE LIBIAN, RHONE, FRANCE, 2018	\$48.2
BALADI, CREMISAN, BETHLEHEM, PALESTINE, 2015	
ROSSO PICENO AURORA, MARCHE, ITALY, 2017	
LA FOLLE BERTHE, DAVID FOUBERT, LOIRE, FRANCE, 2017	
L'EXCENTRIQUE, GREGORY GUILLAUME, ALBA-LA-ROMAINE, ARDÈCHE, FRANCE 2017	\$72.3
SAPERAVI, ZURAB TOPURIDZE, KAKHETI, GEORGIA, 2017	
ALEA VIVA, ANDREA OCCHIPINTI, LAZIO, ITALY, 2016	\$78.6
LA COMPAGNON, DOMAINE LEDOGAR, CORBIÈRES, LANGUEDOC, FRANCE, 2016	\$82.4
CHE CHAUVIO, LES ENFANT SAUVAGES, COTES CATALANES, FRANCE, 2016	\$86.2
DVA DUBY, FRANKOVKA, MORAVIA, CZECH REPUBLIC, 2015	
BRUTAL, CHRISTIAN TSCHIDA, BURGENLAND, AUSTRIA 2017 (1.5L)	

NOP1 Menu



NOP1

21-22 Warwick Street London, W1B5NE,
United Kingdom

Opening Hours:

Monday 08:00-14:45 17:30-22:30

Tuesday 08:00-14:45 17:30-22:30

Wednesday 08:00-14:45
17:30-22:30

Thursday 08:00-14:45
17:30-22:30

Friday 08:00-14:45 17:30-22:30



Made with menulist.menu

NOP1 Menu

Saturday 10:00-11:30

12:00-22:30

Sunday 10:00-16:00

