

Coal Office

LUNCH

TUES – FRI

BREAD

Kubalah – Yemeni Brioche 7.5

Abulafya – Sesame Bagel 7

Frena – Grilled Pita Cloud 7

TO DIP

Labaneh & Tomato 5 / **Tahini & Schug** 4 / **Silan & Za'atar** 4

Gözleme – Goats Curd, Summer Savoury, Honey-----7
Aubergine 123 - Aubergine, Pomegranate & Date Molasses, Tahini, Raspberries, Pistachio----13
Nablus Gate Salad – Herbs, Rocket, Pita Crunch, Labaneh, Grapes-----13
Machneyuda's O.G – Polenta, Asparagus, Mushroom Ragout, Parmesan-----14.5
Salatuna – Blue Fin Tuna Tartare, Tomato Consommé, Cucumber Tatbileh, Roasted Pinenuts----13
Bavettino – Bavette A La Plancha, Summer Tomatoes, Muhamra Sauce-----30
Kichuche – Grilled Chicken Skewer, Borscht, Pedro Ximenez, Cabbage Salad-----25
Kalimero – Butterflied Seabream, Moroccan Cucumber, Gordal Olives, Labaneh & Dill-----44
Basar – Grilled Dry Aged Ex Dairy Ribeye-----100g 14.5

DESSERTS

Ma Ha Louz 3.0 – Hazelnut, Whipped Chocolate Ganache & Cannoli Tuile-----10
Tutim – Panna Cotta, Aleppo Pepper, Macerated Strawberries, Lemon Verbena-----10
Hetzi Hetzi – Labaneh Whey Semifreddo, Cherries, Sesame Brittle-----9
Ben and Jerry's – Black Tahini Cookies & Milk Ice Cream-----6
Tutti – Wild Strawberry Sorbet, Tarragon, Harissa Tang-----5
Yesh Et Zeh – Caramelised Lemon Tart, Goats Curd, Black Pepper-----10
Provencal – Lavender Ice Cream, Grilled Nectarines, Fig Leaf-----6

Menu by Chef Assaf Granit & Chef Dan Pelles.

Please Inform Us If You Have Any Food Allergies.
A discretionary service charge of 13.5% will be added to your bill