

Coal Office
WEEKEND LUNCH

BREADS

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 / Shushkaleh 7

Harifim – Shifka, Harissa, Chillies 7

SMALL PLATES

Gözleme – Goats Curd, Summer Savoury, Honey-----7
Ana-Shuvi – Anchovy, Shifka, Olives, Labaneh & Sfinge-----5 each
Tiv-All – Sweet Corn Croquette, Summer Truffle, Chilli Ferment Aioli-----4.5 each
Cohen-Justice – Roast Beef, Pan de Mie, Hawaij Tartar Sauce-----5 each
Tarteri Oto – Aubergine Tartare, White & Black Aubergine Cream, Parsley & Chilli-----13.5
Nablus Gate Salad – Chopped Herbs, Rocket, Pita Crunch, Labaneh, Grapes-----13
Sukariot – Confit & Caramelised Baby Courgette, Taramasalata, Fresh Sumac-----16
Cinamatek – Charred Corn Salad, Galotyri, Aleppo, Tomatillo Tatbileh & Jalapeno Schug-----13.5
Salatuna – Blue Fin Tuna Sashimi, Vesuvio Consommé, Cucumber Tatbileh, Roasted Pinenuts-----21
Figaro – Grilled Fig, Spiced Sea Bass Tartare, Rose Petals, Fig Leaf Ajo Blanco-----19

IN BETWEEN

Machneyuda's O.G – Polenta, Mushrooms, Truffle, Asparagus, Parmesan-----14.5
Chaminados – Cornish Calamari, Glazed Potatoes, Hamud Jus, Herb Oil, Chives-----22
Kevin Katotz – Chicken Liver, Hazeret, Shallots & Massimo's Sourdough-----13.5
Sardinim – Fresh Cornish Sardines, Preserved Lemon Remoulade-----13.5
Meshagea – Bavette Skewer, Beef Trimming Jus, Green Peach Tatbileh-----24

BIG PLATES

Kalimero – Butterflied & Grilled Seabream, Moroccan Cucumber, Gordal Olives, Labaneh & Dill-----44
Krov Cna'ani – Braised Hispi Cabbage, Labaneh, Herb Ash & Chilli Ferment-----15
Kichuche – Grilled Poussin, Borscht, Flame Badger Beetroot, Pedro Ximenez-----42
Tamnon – Galician Octopus, Vermouth, Chickpeas, Lachuch, Pomegranate, Truffle & Harissa-----40

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