

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, 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 – 90 Days Dry Aged Peak District Rib-Eye, Beef Drippings, Pickled Lubia-----100g 14.5

DESSERTS

Ad-Hatzot – Dark Chocolate Mousse, Blackberry & Port, Labaneh Cream-----12

Tutim – Panna Cotta, Aleppo Pepper, Macerated Strawberries, Lemon Verbena-----10

Yesh Et Zeh – Caramelised Lemon Tart, Goats Curd, Black Pepper-----10

Ben and Jerry's – Black Tahini Cookies & Milk Ice Cream-----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