

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

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, Hawaii Tartar Sauce-----5 each
Figaro – Grilled Fig, Spiced Sea Bass Tartare, Rose Petals, Fig Leaf Ajo Blanco-----19
Cherchi – Yellow Tail Sashimi, Pumpkin Vinaigrette, Grann Smith, Fennel Crunch-----21
Tarteri Oto – Aubergine Tartare, White & Black Aubergine Cream, Parsley & Chilli-----13.5
Nablus Gate Salad – Chopped Herbs, Rocket, Pita Crunch, Labaneh, Pomegranate-----13
Cinamatek – Charred English Corn, Galotyri, Aleppo, Tomatillo Tatbileh & Jalapeno Schug-----13.5
Cairo Salad – Kohlrabi, Red Daikon, Thai Basil, Doah Vinaigrette-----11

IN BETWEEN

Machneyuda's O.G – Polenta, Mushrooms, Truffle, Asparagus, Parmesan-----14.5
Krov Cna'ani – Braised Hispi Cabbage, Labaneh, Herb Ash & Chilli Ferment-----15
Meshagea – Bavette Skewer, Beef Trimming Jus, Green Peach Tatbileh-----24

BIG PLATES

SABABA? SABABA!! – Grilled Prawn & Okra, Chickpea Masabacha, Bergamot Cooling Seasoning-----25
Pilpel Chuma – Butterflied Sea Bream, Tripolitan Tomato Stew, Mascarpone-----37
Kichuche – Grilled Poussin, Borscht, Flame Badger Beetroot, Pedro Ximenez-----42
Chaminados – Cornish Calamari, Glazed Potatoes, Hamud Jus, Herb Oil, Chives-----22
Tamnon – Galician Octopus, Vermouth, Chickpeas, Lachuch, Pomegranate, Truffle & Harissa-----40
Basar – Peak District Rib-Eye, Beef Drippings, Pickled Lubia-----100g 14.5

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