

Coal Office
Lunch November 16th 2025
Second Half of November

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
Katomi – Sweet Pumpkin Croquette, Chives, Shushka Aioli-----5 each
Cohen-Justice – Roast Beef, Pan de Mie, Hawaij Tartar Sauce-----5 each
Levivah – Caramelised Potato Latke, Crème Fraîche Ikra & Shallot Mignonette-----5 each
Tarteri Oto – Aubergine Tartare, White & Black Aubergine Cream, Parsley & Chilli-----13.5
Nablus Gate Salad – Chopped Herbs, Rocket, Pita Crunch, Labaneh, Pomegranate-----13
Cairo Salad – Kohlrabi, Red Daikon, Thai Basil, Doah Vinaigrette-----11
Machneyuda's O.G – Polenta, Mushrooms, Truffle, Asparagus, Parmesan-----14.5
Kevin Katotz – Chicken Liver, Hazeret, Shallots & Massimo's Sourdough-----13.5

BIG PLATES

Krov Cna'ani – Braised Hispi Cabbage, Labaneh, Herb Ash & Chilli Ferment-----15
Chaminados – Cornish Calamari, Glazed Potatoes, Hamud Jus, Herb Oil, Chives-----22
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
& Another One – Grilled Octopus, Rice Ta'adig, Fresh Black Truffle, Harissa & Ambaneh-----47
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