

# 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

<b>Gözleme</b> – Goats Curd, Summer Savoury, Honey-----	7
<b>Aubergine 123</b> - Aubergine, Pomegranate & Date Molasses, Tahini, Raspberries, Pistachio--	13
<b>Nablus Gate Salad</b> – Herbs, Rocket, Pita Crunch, Labaneh, Pomegranate-----	13
<b>Machneyuda's O.G</b> – Polenta, Asparagus, Mushroom Ragout, Parmesan-----	14.5
<b>Bavettino</b> – Bavette A La Plancha, Seasoned Fennel Salad, Confit Fennel Cream, Beef Jus--	30
<b>Kichuche</b> – Grilled Chicken Skewer, Borscht, Pedro Ximenez, Cabbage Salad-----	25
<b>Pilpel Chuma</b> – Butterflied Sea Bream, Tripolitan Tomato Stew, Mascarpone-----	37
<b>Basar</b> – Peak District Rib-Eye, Beef Drippings, Pickled Lubia-----	100g 14.5

### DESSERTS

<b>Ad-Hatzot</b> – Dark Chocolate Mousse, Blackberry & Port, Labaneh Cream-----	12
<b>Yesh Et Zeh</b> – Caramelised Lemon Tart, Goats Curd, Black Pepper-----	10
<b>Chavush</b> – Labaneh Ice Cream, Poached Quince, Oregano-----	9
<b>Cookielida</b> – Black Tahini Ice Cream Sandwich-----	6
<b>Chocolit</b> – Chocolate Sorbet, Extra Virgin Olive Oil, Maldon-----	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