

Coal Office

DINNER

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, Thyme & Honey-----7
Ana-Shuvi – Anchovy, Shifka, Olives, Labaneh & Sfinge-----5 each
Katomi – Sweet Pumpkin Croquette, Shushka Aioli, Chives-----5 each
Margiz – Chickpea Panisse Fritter, Marguez Sausage, Honey & Pickled Chilli-----5 each
Ad Ha'etzem – Hamachi Tartare, Bone Marrow Aioli, Celeriac & Pistachios-----17
Aviva – Potato Latkeh, Hamachi Tartare, Chive Crème Fraiche, Pike Roe-----22.5
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
Radikali – Grilled & Fresh Radicchio, Majadara Vinaigrette, Pistachio Powder-----13

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
Yuda – Fried Mammole Artichoke, Stracciatella, Olives & Urfa Chilli Tatbileh-----18.5
Meshagea – Butcher's Butter Skewer, Beef Trimming Jus, Green Peach Tatbileh-----25
Chaminados – Cornish Calamari, Glazed Potatoes, Hamud Jus, Herb Oil, Chives-----22

BIG PLATES

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