

Coal Office

LUNCH

TUES – FRI

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

DESSERTS

Shukolad – Chocolate Mousse, Feuilletine, Frangelico & Orange-----12
Yesh Et Zeh – Caramelised Lemon Tart, Goats Curd, Black Pepper-----10
CookieLida – Black Tahini Ice Cream Sandwich-----10
Chavush – Labaneh Ice Cream, Quince, Oregano & Cookie Crumble-----9
Chocolit – Chocolate Sorbet, Extra Virgin Olive Oil, Maldon-----6
Shekedim – Almond Praline Ice Cream & Pomegranate Molasses-----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