

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

Gözleme - Goats Curd, Thyme & Honey-----7
Ana-Shuvi - Anchovy, Shifka, Olives, Labaneh & Sfinge-----5 each
Margiz - Chickpea Panisse Fritter, Marguez Sausage, Honey & Pickled Chilli-----5 each
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
Yuda - Fried Mammole Artichoke, Stracciatella, Olives & Urfa Chilli Tatbileh-----18.5
Blintzes - Braised Ox Cheeks, Bianca's Thin Crepes, Jmeed-----24.5
Chaminados - Cornish Calamari, Glazed Potatoes, Hamud Jus, Herb Oil, Chives-----22
Kevin Katotz - Chicken Liver, Hazeret, Shallots & Massimo's Sourdough-----13.5

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, Beetroot & Blood Orange, 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