

Coal Office

Dinner

Kubalah - Yemeni Brioche 7.5 / **Abulafya** - Sesame Bagel 7 / **Frena** - Grilled Pita Cloud 7
Friday Challah & Wild Garlic Butter 8.5

Labaneh & Tomato 5 / **Tahini & Schug** 4 / **Silan & Za'atar** 4 / **Muhamra** 6
Harifim - Shifka, Harissa, Chillies 7 / **Gözleme** - Goats Curd, Thyme & Honey 7

TO START

Latka - Crispy Potato, Cucumber, Goat & Sheep Crème-----5 ea
Ana-Shuvi - Anchovy, Shifka, Olives, Labaneh & Sfinge-----5 ea
Margiz - Chickpea Panisse Fritter, Marguez Sausage, Honey & Pickled Chilli-----5 ea
Lucullus - Maldon Oyster, Lemon Tatbileh, Thai Chilli-----5 ea / 3 for 13.5
Tunisai - Seabass Carpaccio, Buttermilk, Preserved Lemon, Amba & Potato Crunch-----16
Tarteri Oto - Aubergine Tartare, White & Black Aubergine Cream, Parsley & Chilli-----10
Sokaryotsky - Trout Sashimi, Smoked Pike Roe, Caramelised Confit Courgette & Crème Fraîche-----19

ONWARDS

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
Machneyuda's O.G - Polenta, Mushrooms, Truffle, Asparagus, Parmesan-----14.5
Kevin Katotz - Chicken Liver, Hazeret, Shallots & Massimo's Sourdough-----13.5
Snitchel - Veal Schnitzel, Ajo Blanco, Herb Tatbileh-----14.5
Palachinken - Crêpe, Swiss Chard & Ricotta, Lemon Buerre Fondue, J'meed-----15.5

UPWARDS

Yuda - Fried Mammole Artichoke, Stracciatella, Olives & Urfa Chilli Tatbileh-----18.5
Pilpel Chuma - Butterflied Sea Bream, Tripolitan Tomato Stew, Mascarpone-----37
Ruback - Paprika Grilled Poussin, Preserved Lemon & Cooling Cucumber Coulis-----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