

Coal Office
Weekday Lunch £29

KUBALINA - Yemeni Brioche served with Tahigurt

TO START

(choose two)

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| MAJADRA - Lentil, Cumin, Rice | ● ● ● | MORIS - Heirloom Tomatoes, Tahini & Amba |
| FAFON - Cucumber, Kohlrabi, Herbs & Hazelnuts | ● ● ● | KROV - Pickled Cabbage |
| MUHAMRA - Walnut Harissa, Minced Lamb
(£5 supplement) | ● ● ● | GEVET'Z - Courgette & Tomato Stew |
| MASABACHA - Chickpeas & Tahini | ● ● ● | TURKI - Aubergine & Roasted Tomato |
| HERB SALAD - Labneh Vinaigrette, Fresh Herbs & Pistachio | ● ● ● | TIRSHI - House Pickles in Turmeric |

SHIPODIM (choose one)

*all served with grilled tomato, chili and fresh herbs

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| SHISHLIK OFF - Chicken Thigh, Rub | ● ● ● | TAMNUN - Galician Octopus, Spring Onion
(£5 supplement) |
| KEBABINO - Romanian Beef Kebab, Jus | ● ● ● | FILEH - Caramelised Beef Tenderloin
(£5 supplement) |
| DAG - Cornish Stone Bass A la Plancha | ● ● ● | DAIKON - Soy Braised & Grilled Daikon |
| FOREL - Chalk Stream Trout Belly | ● ● ● | MARGIZ - Grilled Lamb Merguez Sausage |
| HATZIL - Grilled Perlina Aubergine | ● ● ● | SQUID - Seared Baby Squid |

DESSERT (£5 supplement)

CHOCOLIT - Chocolate Sorbet, EVO & Maldon

BLI NIMOS - Chocolate Mousse, EVO, Oregano, Maldon

GET YOUR FREEKEH ON - Milk Gelato, Burnt Aubergine Molasses, Freekeh Tuile

PEIROT - Seasonal Fresh Fruit & Lemon Verbena Cordial

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 the bill