

Coal Office

Dinner, August 2026

Kubalah - Yemeni Brioche 7.5 / Abulafya - Sesame Bagel 7 / Frena - Grilled Pita Cloud 7

Labaneh & Tomato 5 / Tahini & Schug 4 / Silan & Galomyzithra 4 / Muhamra 6 / Hatzil & Honey 5

Harifim - Shifka, Harissa, Chillies 7 / Gözleme - Manouri, Galomyzithra, Thyme & Honey 7

BITES

Bomba - Crispy Parmesan Croquettes, Roasted Shushka Pepper	5 ea
Ana-Shuvi - Anchovy, Shifka, Olives, Labaneh & Sfinge	5 ea
Margiz - Chickpea Panisse Fritter, Marguez Sausage, Honey & Pickled Chilli	5 ea
Zreer - Baby Calamari Skewer, Grilled Tomatillo, Indian Lime	3.5 ea

LET’S START

Peramida - Crunchy Courgette, Mustard Greens, Oregano, Doha Vinaigrette	10
Dovdevan - Seabass Sashimi, Vignola Cherries, Kuriso & Sumac Vinaigrette	13.5
Salat Meir - Marandella Peach, Moroccan Cucumber, Datterini Coulis & Marcona Almonds	12.5

ONWARDS

Nablus Gate Salad - Chopped Herbs, Rocket, Pita Crunch, Labaneh & Pomegranate	13
Mez’oz’im - Grilled Cornish Sardines, Summer Tomatoes, Nasturtium Salsa	16.5
Machneyuda’s OG - Polenta, Mushrooms, Truffle, Asparagus, Parmesan, Fresh Truffle	15.5
Elton - Carolina Rice, Honeycomb Tomato, Chilli, Mimolette Cheese	15
Mr. Beans - Argentinian Prawns, Coco de Bretagne, Preserved Lemon & Herbs	21

UPWARDS

Gilad - Wild Stone Bass, Grilled Fakus & Lubia, Gilda Emulsion	44
Ruback - Paprika Grilled Poussin, Preserverd Lemon & Cooling Cucumber Coulis	42
& Another One - Grilled Octopus, Rice Ta’adig, Harissa & Truffle Emulsion, Ambane, Fresh Truffle	47
Palachinken - Crêpe, Swiss Chard & Ricotta, Lemon Beurre Fondue, J’meed	17.5
Pagaz - Breaded Lamb Cutlet, Chilli Crunch, Yoghurt & Summer Cucumber	45
Basar - Peak District Ex-Dairy Ribeye Smothered with Beef Drippings	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 the bill