

Coal Office

Dinner, September 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

Zreer - Baby Calamari Skewer, Grilled Tomatillo, Indian Lime ----- 3.5 ea

LET’S START

Nablus Gate Salad - Chopped Herbs, Rocket, Pita Crunch, Labaneh & Pomegranate----- 9

Dovdevan - Seabass Sashimi, Vignola Cherries, Kuriso & Sumac Vinaigrette ----- 13.5

Salat Meir - Marandella Peach, Moroccan Cucumber, Datterini Coulis & Marcona Almonds----- 12.5

Kebinimat - Beef Tartare, House Pickles, Bone Marrow Aioli & Pianese ----- 15

ONWARDS

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

Bim Bam Bam - Grilled Corn, Tomatillo Salsa, Coriander & Manouri Cheese ----- 15

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