

Coal Office

Weekend Lunch, October 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

Figurativi - Seabass Sashimi, Bourjasotte Fig Carpaccio, Pistachio & Fig Salsa-----14.5

Kay-Sarya - Kent Raddichio, Cavalo Nero, Tahini Ceaser & Parmesan ----- 10

ONWARDS

Machneyuda’s OG - Polenta, Mushrooms, Truffle Oil, Asparagus, Parmesan, Fresh Truffle -----15.5

Bentzi - Carolina Rice, Preserved Lime, Gruyère, Fresh Kefir Lime -----18.5

Mr. Beans - Argentinian Prawns, Coco de Bretagne, Preserved Lemon & Herbs -----21

Bim Bam Bam - Grilled Corn, Tomatillo Salsa, Coriander & Manouri Cheese ----- 13

Dawit - Lamb Dumplings, Sheep Yoghurt Sauce, Herb Ash & Pecorino Romano-----23.5

UPWARDS

Kashe Li - Wild Stone Bass, Charred Radishes, Buttermilk Kosho Sauce----- 39

Menachem - Seared Poussin, Hamud Stock, Onion, Potatoes & Persillade-----47.5

& 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

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