Coal Office

Weekday Lunch £29

KUBALINA - Yemeni Brioche served with Green Tahini

TO START

(choose two)

MAJADRA - Lentil, Cumin, Rice

MATBUCHA - Roasted Tomatoes & Pepper Stew

MUHAMRA - Walnut Harissa, Minced Lamb
(£5 supplement)

MASABACHA - Chickpeas & Tahini

LEFET - Pickled Beetroot & Turnips

CHERCHI - Roast Pumpkin, Spice & Seeds
(£5 supplement)

● ● ● **ETSEM** - Bone Marrow, Sumac Shallots & Pinenuts
(£5 supplement)

● ● ● **GEZER** - Carrots, Harissa, Preserved Lemon

● ● ● **GEVET'Z** - Braised Cabbage & Labaneh

● ● ● **TURKI** - Aubergine & Roasted Tomato

● ● ● **TIRSHI** - House Pickles in Turmeric

● ● ● **KRUVIT** - Fried Cauliflower, Vinegar & Herbs

LUBIA- Pickled Runner Beans & Onions

SHIPODIM (choose one)

*all served with grilled vegetables and chilli ferment

SHISHLIK OFF - Chicken Thigh, Rub

KEBABINO - Romanian Beef Kebab, Jus

DAG - Cornish Stone Bass A la Plancha

KABESA - Braised & Grilled Celeriac

KEBAB YAM - Sea Bass, Herbs

● ● ● **TAMNUN** - Galician Octopus, Spring Onion
(£5 supplement)

● ● ● **FILEH** - Caramelised Beef Tenderloin
(£5 supplement)

● ● ● **DAIKON** - Soy Braised & Grilled Daikon

● ● ● **MARGIZ** - Grilled Lamb Merguez Sausage

● ● ● **SQUID** - Seared Baby Squid

FOREL - Norwegian Wild Salmon & Dill

DESSERT (£5 supplement)

CHOCOLIT - Chocolate Sorbet, EVO & Maldon

DARK + DULCHEY CHOCOLATE - Dark Chocolate Crèmeux, Cocoa Nib Tuilé, Dulchey Ice Cream

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

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