

Coal Office

DINNER

BREADS

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

TO DIP

Labaneh & Tomato 5 / **Tahini & Schug** 4 / **Silan & Za'atar** 4 / **Shushkaleh** 7
Harifim – Shifka, Harissa, Chillies 7 / **Gözleme** – Goats Curd, Summer Savoury, Honey 7

SMALL PLATES

Ana-Shuvi – Anchovy, Shifka, Olives, Labaneh & Sfinge-----5 each
Tiv-All – Sweet Corn Croquette, Summer Truffle, Chilli Ferment Aioli-----4.5 each
Tarteri Oto – Aubergine Tartare, White & Black Aubergine Cream, Parsley & Chilli-----13.5
Nablus Gate Salad – Chopped Herbs, Rocket, Pita Crunch, Labaneh, Grapes-----13
Salatuna – Blue Fin Tuna Sashimi, Vesuvio Consommé, Cucumber Tatbileh, Roasted Pinenuts-----21
Sukariot – Confit & Caramelised Baby Courgette, Taramasalata, Fresh Sumac-----16
Cinamatek – Charred Corn, Galotyri, Aleppo, Tomatillo Tatbileh & Jalapeno Schug-----13.5

IN BETWEEN

Machneyuda's O.G – Polenta, Mushrooms, Truffle, Asparagus, Parmesan-----14.5
Heslonim – Prawns A La Plancha, Snake Beans, Aleppo Chilli Crunch, Thai Basil-----19
Chaminados – Cornish Calamari, Glazed Potatoes, Hamud Jus, Herb Oil, Chives-----22
Meshagea – Butcher's Butter Skewer, Beef Trimming Jus, Green Peach Tatbileh-----25
Sardinim – Fresh Cornish Sardines, Preserved Lemon Remoulade-----13.5

BIG PLATES

Kalimero – Butterflied & Grilled Seabream, Moroccan Cucumber, Gordal Olives, Labaneh & Dill-----44
Krov Cna'ani – Braised Hispi Cabbage, Labaneh, Herb Ash & Chilli Ferment-----15
Tamnon – Galician Octopus, Vermouth, Chickpeas, Lachuch, Pomegranate, Truffle & Harissa-----40
Kichuche – Grilled Poussin, Borscht, Flame Badger Beetroot, Pedro Ximenez-----42
Basar – Aberdeen Ex-Dairy Ribeye, Beef Drippings, Pickled Lubia-----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 your bill