

FORNIT

**NENI**

*København*

**LUNCH MENU 2 COURSES 245**  
Mezze + Main

**LUNCH MENU 3 COURSES 295**  
Mezze + Main + Sweet

for NENI Wagyu Kebab +75

## MEZZE

**NENI'S HOMEMADE HUMMUS PLATE**  105

Classic Hummus, Har Bracha Tahina, Tatbhila and Pita Bread fresh from the Oven

Klassisk hummus, har bracha tahina, tathbila, pitabrød

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**HAYA'S FAMOUS POPCORN FALAFEL**  105

Lime-Ginger-Soy-Tahina

Lime-ingefær-sojatahina

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**SALMON SASHIMI** 135

Ponzu, Burnt Butter, Yoghurt

Ponzu, brunet smør, yoghurt

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**MOROCCAN CIGARS** 135

Crispy Filo, Minced Beef, Moroccan Spices, Pine Nuts, Har Bracha Tahina

Sprød filodej, hakket oksekød, marokkanske krydderier, pinjekerner, har braha tahina

## MAINS

**NENI WAGYU KEBAB** 295

Handmade Wagyu Beef and Lamb Kebab, Smoky Aubergine Tomato Sauce, Har Bracha Tahina, Chilli, Fresh Herbs, Sumac Onions

Håndlavet kebab af wagyu-okse og lam, røget aubergine-tomat-sauce, har braha tahina, chili, friske urter, sumacløg

## **JERUSALEM PLATE 215**

NENI Classic Hummus, Jerusalem Spiced Chicken, Paprika, Onion, Amba, Har Bracha Tahina, Pita Bread

NENI klassisk hummus, Jerusalem-krydret kylling, paprika, løg, amba, Har Braha Tahina, pitabrød

**MAKE IT VEGAN!** 

with Jerusalem Spiced Mushroom  
med Jerusalem-krydrede svampe

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## **KOREAN FRIED CHICKEN SALAD 225**

Cabbage, Carrot, Asian Salad Dressing, Pickled Pomegranate, Coriander, Peanuts, Mango Aioli

Sprødt kål, gulerødder, asiatisk salatdressing, syltet granatæble, koriander, peanuts, mangoaioli

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## **KING OYSTER MUSHROOM SHAWARMA 215**

Har Bracha Tahina, Amba, Fresh Herbs, served on Sourdough Pinsa  
Har bracha tahina, amba, friske urter, surdejpsinsa

# **SWEET**

## **SESAME – A NENI CLASSIC 95**

Toasted White Sesame, Homemade Muscovado Ice Cream, Har Bracha Halva, Raw Tahini, Date Syrup, Caramalised Pecans  
Ristet hvid sesam, hjemmelavet moscovadois, har braha halva, rå tahini, daddelsirup, karameliserede pekannødder

## **KNAFEH - A SPECIALITY FROM THE OLD CITY OF JERUSALEM 95**

Baked Kadayif, Mozzarella, Ricotta, Orange Blossom Syrup  
Homemade Greek Yoghurt Ice Cream, Pistachio  
Bagt kadayif, mozzarella, ricotta, appelsinblomstsirup, hjemmelavet græsk yoghurtis, pistacienødder

 Vegetarian  Vegan

Prices in DKK incl. VAT. Our staff will gladly provide information about additives and allergens

## SOFT DRINKS

NENI's Iced Tea	55
NENI Limonana	55
Water (per person) per table, still and sparkling	30
Bryghuset MØN Juice Elderflower	35
fritz-kola fritz kola no sugar	35
fritz-limo lemonade orangeade	35
fritz-spritz organic rhubarb organic apple	35
Thomas Henry Tonic Water, Ginger Ale, Spicy Ginger	35
Red Bull Red Bull, sugarfree	40

## BEER

### CARLSBERG

Draught small/large	45/70
Classic Pilsner Seasonal	
Bottle non-alcoholic Brooklyn lager	50

## WINE BY THE GLASS

### SPARKLING

Cava Dibon Brut Reserve Bodegas Pinord, Spain	85
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Sparkling Tea Blue Copenhagen, Denmark	85
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Champagne La Cuvée Brut Laurent-Perrier, France	135
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### WHITE

Chablis Chardonnay Domaine Chanson, Burgundy - France	145
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Riesling Trocken Weingut Wittmann, Rheinhessen - Germany	120
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Grüner Veltliner „Sorry I'm busy drinking“ NENI & Mrozowski, Weinviertel - Austria	115
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Sauvignon Blanc „PEGGY“ SOHO Vineyards, Marlborough - New Zealand	105
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Roseblood DPO Coteaux d'Aix-En- Provenc - France	100
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## ROSÉ

Premium Rosé Cru Classé	110
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Château Roubine,  
Provence - France

Roseblood, DPO Coteaux Varios en Provence - France	100
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## RED

Origine Rouge Grenache & Syrah Domaine Chante Bise, Rhône - France	105
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Petalos Del Bierzo Mencia Alvaro Palacios, Galicia - Spain	100
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El Valiente Tempranillo Bodegas Valdaya, Ribera del Duero - Spain	115
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## HOT DRINKS

Espresso	35
Double Espresso	48
Americano	45
Cappuccino	52
Cafe Latte	52
Flat White	52
Hot Chocolate	45
Tea Pot	45