



**NENI**

*Mallorca*

PORT  
DE SÓLLER



## MEZZE - SMALL DISHES TO SHARE

Our mezze are an array of complimentary flavours and contrasting textures that honor the freshness of the Levantine ingredients.

|                                                                          |                         |       |
|--------------------------------------------------------------------------|-------------------------|-------|
| NENI'S HOMEMADE HUMMUS PLATE                                             | V <sup>+</sup> A N      | 8.50  |
| NENI Classic Hummus, Har Bracha Tahina, Tatbhila, Pita Bread             |                         |       |
| CARROT SALAD                                                             | V gf H                  | 9.50  |
| Harissa Dressing, Caramelized Pecans, Spring Onion                       |                         |       |
| HAYA'S FAMOUS POPCORN FALAFEL                                            | V <sup>+</sup> gf F N O | 7.50  |
| Lime Ginger Soy Tahina                                                   |                         |       |
| MOROCCAN CIGARS                                                          | A G H N                 | 11.00 |
| Crispy Filo, Moroccan Spiced Beef, Pine Nuts, Har Bracha Tahina, Harissa |                         |       |
| SEABASS TIRADITO                                                         | gf D N                  | 17.00 |
| Sashimi, Pico de Gallo, Coriander Oil, Sweet Potato Crunch, Za'atar      |                         |       |
| FLAMED MANGO & AVOCADO                                                   | V gf G                  | 12.50 |
| Buttermilk, Kaffir Lime, Coriander Oil, Red Chilli                       |                         |       |
| MALLORCAN TOMATO SALAD                                                   | V gf G                  | 10.00 |
| Caper Dressing, Garlic, Manchego, Coriander                              |                         |       |
| BROWN BUTTER FRIED CAULIFLOWER                                           | gf D E F G N            | 11.00 |
| Kimchi, Peanut, Bonito Flakes, Sechuan Crispy Chili Oil                  |                         |       |
| MORGAN RANCH WAGYU ROASTBEEF CARPACCIO                                   | gf M O                  | 25.00 |
| Maldon Salt, Chilli, Tomato Seeds                                        |                         |       |
| GRILLED ARTICHOKEs                                                       | V gf G                  | 12.50 |
| Labneh, Caper Chimichurri, Sumac, Pine Nuts                              |                         |       |
| SÓLLER PRAWNS CARPACCIO                                                  | gf B G O                | 20.00 |
| Chilled Prawn Bisque, Tomato Seeds, Herb Oil, Green Chilli               |                         |       |

## SIDES FOR MAIN DISHES

|                                                                 |                       |      |
|-----------------------------------------------------------------|-----------------------|------|
| MASHED POTATO                                                   | V <sup>+</sup> gf L O | 7.00 |
| Zhug, Tomato Seeds, Olive Oil, Salt                             |                       |      |
| SMALL ISRAELI SALAD                                             | V <sup>+</sup> gf N   | 8.00 |
| Radish, Tomato, Cucumber, Lemon, Har Bracha Tahina, Fresh Herbs |                       |      |
| CRISPY POTATO SKINS                                             | V gf C O              | 7.50 |
| Jalapeño Aioli, Sea Salt                                        |                       |      |
| GRILLED SEASONAL VEGETABLES                                     | V <sup>+</sup> gf     | 7.50 |
| Sea Salt, Green Chilli Oil                                      |                       |      |
| PITA BREAD                                                      | A                     | 1.50 |
| SOURDOUGH BREAD                                                 | A                     | 2.50 |

## MAINS

Our mains are defined by high quality ingredients from the soil, sea and land which are served with simplicity, freshness and purity. We place everything across the table for you to enjoy the feast!

Our fish is always local and caught daily. Our meat is always hand-selected.

|                                                                                                                                                                                                    |       |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| CHICKEN SHAWARMA  G                                                                                               | 19.50 |
| Overnight Marinated Chicken, Roasted Red Onion, Smashed Potato, Garlic Cream, Fresh Herb Salad                                                                                                     |       |
| TEMPEH MOLE TACOS  A E F L N O                                                                                    | 25.00 |
| Tomato Onion Salsa, Sumac Onions, Romaniane Lettuce                                                                                                                                                |       |
| HAYA'S CHRAIME A D                                                                                                                                                                                 | 34.00 |
| 600gr Seabass, Matbucha, Pickled Lemons, Green Chilli, Toasted Sourdough Bread                                                                                                                     |       |
| WHOLE FRIED FISH  D                                                                                               | 27.00 |
| Red Chilli, Ginger, Lemongrass, Lime                                                                                                                                                               |       |
| DRY AGED RIB EYE STEAK - 300g  C L O                                                                             | 39.00 |
| Charcoal Grilled Rib Eye Steak, Port Wine Caramelized Onions, Crispy Potato Skins, Jalapeño Aioli, Sea Salt                                                                                        |       |
| OPEN FLAME GRILLED MALLORCAN LAMB CHOPS  N                                                                      | 29.00 |
| Matbucha, Har Bracha Tahina, Zhug                                                                                                                                                                  |       |
| GRILLED LOCAL BUTTERFLIED FISH  D F G L N O                                                                     | 26.00 |
| Kimchi Beurre Blanc, Cured Mahones Cheese, Garden Cress, Wild Broccoli                                                                                                                             |       |
| YAFO CLAMS A B G L O R                                                                                                                                                                             | 22.00 |
| White Wine, Lobster Bisque, Fennel, Spring Onions, Harissa, Sourdough Bread                                                                                                                        |       |
| JERUSALEM PLATE A M N                                                                                                                                                                              | 22.00 |
| NENI Classic Hummus, Jerusalem Spiced Chicken, Amba, Onion, Red Pepper, Har Bracha Tahina, Pita Bread                                                                                              |       |
| NENI'S WAGYU KEBAB A F M N                                                                                                                                                                         | 23.00 |
| Har Bracha Tahina, Amba, Burnt Vegetables & Sumac Onions, Served on Sourdough Pinsa Bread                                                                                                          |       |
| CRISPY RICE CAKE   F G L N O | 18.50 |
| Caramelized Eggplant, Har Bracha Tahina, Spring Onions, Herb Salad                                                                                                                                 |       |
| NENI'S MUSHROOM SHAWARMA  A M N                                                                                 | 17.50 |
| Grilled King Oyster Mushrooms, Jerusalem Spice, Har Bracha Tahina, Amba, Fresh Herbs, Sourdough Bread                                                                                              |       |

## SOMETHING SWEET

|                                                                                                                                                                                                   |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| ILAN'S FAVOURITE DESSERT  A G H O                                                                                | 9.50 |
| Creamy Ricotta, Seasonal Fruits, Sweet Wine, Polenta Crumbles, Hazelnuts                                                                                                                          |      |
| <hr/>                                                                                                                                                                                             |      |
| KNAFEH – A SPECIALITY FROM THE OLD CITY OF JERUSALEM  A G H                                                    | 9.00 |
| Kadayif, Mozzarella, Ricotta, Orange Blossom, Yoghurt Ice Cream, Pistachio                                                                                                                        |      |
| <hr/>                                                                                                                                                                                             |      |
| SESAME - A NENI CLASSIC   F H N | 8.50 |
| Toasted White Sesame, Homemade Muscovado Ice Cream, Har Bracha Halva, Raw Tahini, Date Syrup, Caramelized Pecans                                                                                  |      |
| <hr/>                                                                                                                                                                                             |      |
| NENI CHEESECAKE  A C G                                                                                           | 9.50 |
| The Very Best New York Cheesecake                                                                                                                                                                 |      |

## BALAGAN MENU

Balagan means “Beautiful Chaos”.

This menu is for those who want to experience the full range of the NENI Kitchen.

Our menu starts with a number of our Mezze chosen by our kitchen team, followed by Mains that are typical for NENI and our Tel Aviv Culture.

For a sweet finish, there is a selection of our desserts.

All our dishes are shared and the menu is ordered for the entire table.

49.00 – Vegetarian per person

55.00 – Meat/Fish per person

Corresponding wine pairing including cava- local wines from the island  
EUR 29.00 p.P.

### Allergens

A = Cereals containing  
gluten  
B = Crustaceans  
C = Egg  
D = Fish  
E = Peanuts

F = Soy  
G = Milk or Lactose  
H = Nuts  
L = Celery  
M = Mustard  
N = Sesame

O = Sulfites  
P = Lupins  
R = Molluscs  
 = Vegetarian  
 = Vegan  
 = Gluten-Free