

There is always a reason to celebrate!

The "NENI am Wasser" serves for groups in a cozy atmosphere, directly on the Danube Canal, traditionally in the **NENI sharing style.**

The "NENI am Wasser" can also be rented exclusively upon request and offers the

perfect setting for private as well as company parties with a clubbing feeling.

Of course the NENI team will be happy to advise you on your wishes.

We are looking forward to welcoming you soon at "NENI am Wasser"!

NENI am Wasser Group Offer

NENI thrives on sharing dishes, passion and joy of live. Food and conversation go hand in hand.

Our menu is based on this. In short: **Balagan - sympathetic chaos.**

Our menu starts with a selection of our mezze, followed by main dishes that are typical for NENI and our culture in Tel Aviv. For the sweet ending, there is a selection of our desserts. All our dishes are ordered for the entire table and served in the middle for everyone to share.

Our Balagan menu is the best way to have a holistic "NENI am Wasser" experience.

Just order and enjoy the evening worry-free with your group.

You are welcome to check our website for our current menu.

You can find it under: https://neni.at/restaurants/am-wasser/

Please note that the maximum capacity at one table is 12 people.

A group size over 12 people will be placed on several tables one next to each other.

V - vegetarian V+ - vegan GF - gluten free

NENI BALAGAN MENU

The selection of drinks can be ordered à la carte on site as desired.

Mezze

- HUMMUS PLATE WITH PICKLED VEGETABLES
 - NENI Hummus Classic, Har Bracha tahina, tatbhila, pita bread (V+) A N O P
- BROWN BUTTER FRIED CAULIFLOWER
 - kimchi, peanuts, zhug, Har Bracha tahina, bonito flakes (GF) D $\rm E\ F\ G\ N$
- PULPO SALAD
 - $\, \bullet \,$ potatoes, spinach, harissa aioli, zhug (GF) C M O R
- SALMON SASHIMI
 - ponzu, brussel sprouts, yoghurt stone (V)DFG

Mains

- JERUSALEM STYLE BUTTERFLY CHICKEN
 - amba, onions, red pepper, Har Bracha tahina (GF) M N
- WAGYU KEBAP
 - grilled vegetables, sumac onion, Har Bracha tahina, amba, pinsa bread A F M N
- SIDES
 - Chef's Choice

Something Sweet

- SESAME A NENI CLASSIC
 - toasted white sesame, homemade muscovado ice cream, Har Bracha halva, raw tahini, date syrup, caramelized pecans (V+) F H N
- COCOA MOUSSE CAKE
 - homemade sour cream ice, tahina caramel, smoked salt (V) (GF) C F G N

NENI VEGGIE-BALAGAN MENU

The selection of drinks can be ordered à la carte on site as desired.

Mezze

- HUMMUS PLATE WITH PICKLED VEGETABLES
 - NENI Hummus Classic, Har Bracha tahina, tatbhila, pita bread $(\mathsf{V+}) \mathrel{\mathsf{A}} \mathrel{\mathsf{N}} \mathrel{\mathsf{O}} \mathrel{\mathsf{P}}$
- BROWN BUTTER FRIED CAULIFLOWER
 - kimchi, peanuts, zhug, Har Bracha tahina, bonito flakes (GF) D E F G N
- MELANZANI STEAK
 - slow cooked tomato harissa sauce, Har Bracha tahina, green chilli, sourdough bread (V+) A N
- SALT BAKED BEETROOTS
 - labneh, horseradish, beetroot reduction, Dill (V)(GF) G O

Mains

- MOLE TACOS
 - planted.chicken, sumac onions, chilli, coriander, tomato salsa (V+) A E F L N O
- NENI'S MUSHROOM SHAWARMA
 - grilled king oyster mushrooms, jerusalem spice, Har
 Bracha tahina, amba, fresh herbs, sourdough bread (V+)
 A F M N
- SIDES
 - Chef's Choice

Something Sweet

- SESAME A NENI CLASSIC
 - toasted white sesame, homemade muscovado ice cream, Har Bracha halva, raw tahini, date syrup, caramelized pecans (V+) F H N
- COCOA MOUSSE CAKE
 - homemade sour cream ice, tahina caramel, smoked salt (V) (GF) C F G N

If you have any questions, please do not hesitate to contact us.

With kind regards, your NENI am Wasser Team

subject to change without notice

NEN an Wasser

Donaukanal, Höhe Obere Donaustrasse 65 1020 Wien