

BALAGAN MENÜ

59.00 - Meat/Fish per person
57.00 - Vegetarian per person

Balagan means “Sympathetic 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 the Head Chef followed by main
dishes 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.

LIFE IS BEAUTIFUL

NENI *am Wasser*

Our Menu is Mediterranean with
a Tel Aviv-Touch.
We hope you enjoy your visit.

DINNER

PLANT BASED

MEZZE TRIO V^p A L N O 16.00
NENI Classic Hummus, Burnt Eggplant, Pickled Vegetables, Pita Bread

TEL AVIV SALAD V gf G N 14.00
Anatolian Cheese, Kalamata Olives, Wild Garlic Oil, Za’atar

ROASTED MUSHROOMS A LA MAMMA V⁺ gf O 12.00
King Oyster Mushrooms, Portobellos & Oyster Mushrooms sautéed with Garlic and White Wine, topped with fresh Parsley

GREEN BEAN AVOCADO SALAD V⁺ gf 14.00
Crunchy Quinoa, Lemon Juice, Garlic, Sea Salt, Red Chili

GRILLED ARTICHOKE HEART V gf G 13.00
Labneh, Caper Dressing, Sumac, and Pine Nuts

CREAMY BURRATA V A G O 17.00
Grilled Bell Peppers, Wild Garlic Oil, Balsamic Vinegar, Parsley, Pine Nuts

DIPPED RADISHES V gf G 12.00
In Beetroot Reduction, Greek Yogurt, Crème Fraîche, Freshly Grated Horseradish, Sea Salt

AUBERGINE STEAK V⁺ A N 15.00
Slow Cooked Tomato Harissa Sauce, Har Bracha Tahina, Green Chili, Sourdough Bread

BRAISED TUSCAN BEANS V A G 15.00
In Spicy Tomato-Harissa Ragout with Swiss Chard, Parmesan, + Guanciale 3.00
Crispy Sourdough Bread

ARAYES NABATI V^p A F L M N O 16.00
Crispy grilled Pita filled with spicy vegan Kebab, served with Amba, Har Bracha Tahina, Pickled Vegetables

FISH

IKRA WITH CHALLAH A C D G 12.00
Fresh Fish Roe, Radishes, Lemon Juice & Zhug. Served with Fluffy Challah

SALMON SASHIMI gf D F G 17.00
Olive Soil, Ponzu, Capers, Red Onions

SALT & PEPPER CALAMARI A C O R 19.00
Fried Calamari, Jalapeño Aioli, Lemon

JERUSALEM CALAMARI gf G O R 43.00
Grilled over an Open Flame, with Cherry Tomatoes, Red Peppers, Chili, Onions, and Baby Potatoes, deglazed with White Wine

CHRAIME gf D 43.00
Whole oven-baked Sea Bass, Braised in Spicy Matbucha with Gremolata

MEAT

STEAK SALAD A N 21.00
Coriander, Mint, Parsley, Spring Onions, Tomato Seeds, Citrus Dressing, Zhug, Pita Croutons

ROAST BEEF CARPACCIO gf M O 19.00
Tomato Seeds, Maldon Salt, Olive Oil

JERUSALEM BURNT BUTTERFLY CHICKEN gf G M N 55.00
Crispy, Juicy, Directly from the Grill with Amba, Braised Onions, Red Pepper, and Har Bracha Tahina

SHORT RIB ASSADO A C F G O 85.00
Slow-cooked for 10 hours, Fall-apart tender, served with Chimichurri & Jalapeño Aioli

SOMETHING SWEET

SESAME - A NENI CLASSIC V⁺ gf F H N 9.50
Toasted White Sesame, Homemade Muscovado Ice Cream, Har Bracha Tahini Halva, Raw Har Bracha Tahini, Date Syrup, Caramelised Pecans

CANTUCCINI TIRAMISU A C G H O 9.50
Mascarpone, Vanilla, Madeira Wine, Cocoa Snow

HOMEMADE PISTACHIO ICE CREAM gf C G H 8.00
With Olive Oil & Black Maldon Salt

Dear Guest! Information about allergy or intolerance-inducing ingredients in our foods is available from our service personnel upon request.