

NENI *am Wasser*

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

DINNER

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

PLANT BASED

HUMMUS PLATE WITH PICKLED VEGETABLES V⁺ A N O	8.50
NENI Hummus Classic, Har Bracha Tahina, Tatbhila, Pita Bread	
TEL AVIV SALAD V gf G N	14.00
Anatolian Cheese, Kalamata Olives, Herb Oil, Za'atar	
GRILLED ARTICHOKE HEART V gf G	13.00
Labneh, Caper Dressing, Sumac, and Pine Nuts	
CREAMY BURRATA V gf G M O	16.00
Seasonal Tomatoes, Olive Oil, Basil, Toasted Pine Nuts, Sea Salt, Balsamico	
DIPPED RADISHES V gf G	9.00
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	
ROASTED CAULIFLOWER V gf G N	15.00
Har Bracha Tahina, Harissa, Herbs, Pomegranate	
ARAYES NABATI V⁺ A F L M N O	16.00
Crispy grilled Pita filled with spicy vegan Kebab, served with Amba, Har Bracha Tahina, Pickled Vegetables	
CRISPY LA RATTE POTATOES V gf C	9.00
Sea Salt, Jalapeno Aioli, Parsley	


FISH

OCTOPUS SALAD gf M O R	18.00
Baby Potatoes, Pickled Onion, Kalamata Olives & Sumac	
LEVANTE TUNA TARTAR gf D M N O	18.00
Amba, Pomegranate, Coriander, Lemon, Sumac	
SALMON SASHIMI gf D F G	17.00
Ponzu, Brown Butter, Yoghurt Stone	
SALT & PEPPER CALAMARI A C O R	19.00
Fried Calamari, Jalapeño Aioli, Lemon	
NENI STYLE CALAMARI gf G O R	25.00
Grilled with Bell Pepper, Chili & Onion, deglazed with White Wine, served on Labneh	

CATCH OF THE DAY gf D C
With Israeli Salad or La Ratte Potatoes

DAILY MARKET PRICE

MEAT



STEAK SALAD  21.00
Coriander, Mint, Parsley, Spring Onions, Citrus Dressing, Zhug

ROAST BEEF CARPACCIO  **C M O** 19.00
Kalamata Aioli, Tomato Seeds & Fried Capers

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

RIB EYE STEAK 350g  **C O** 46.00
Baby Potatoes & Chimichurri

SOMETHING SWEET

SESAME - A NENI CLASSIC   **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

STRAWBERRY ROSE MESS   **C G** 9.50
Lemon Cream, Homemade Strawberry Sorbet, Rose, Pomegranate Molasses, Baiser, Sumac

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