

NENI *am Wasser*

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

DINNER

PLANT BASED

HUMMUS PLATE  A N O	8.50
NENI Hummus Classic, Har Bracha Tahina, Tatbhila, Pita Bread	
NURIELS'S SALT BAKED BEET ROOT   G H	9.00
Crème Fraîche, Flamed Onions, Horseradish, Sumac, Walnut, Dill	
GRILLED ARTICHOKE HEART   G	13.00
Labneh, Caper Dressing, Sumac and Pine Nuts	
MUSHROOM GNOCCHI WITH SHIMEJI & TRUFFLE BUTTER  A C G	23.00
Homemade with Parmesan & Parsley	
ARAYES NABATI  A F L M N O	16.00
Crispy grilled Pita filled with spicy vegan Kebab, served with Amba, Har Bracha Tahina, Zhug, Za'atar	
JERUSALEM PLANTED CHICKEN   G M N	24.00
From the grill with Amba, NENI Classic Hummus, Braised Onions, Red Bell Pepper and Har Bracha Tahina	
CRISPY POTATO SKINS   C O	8.50
Jalapeño Aioli, Sea Salt	
GRILLED BROCCOLI WITH MOJO DE AJO   G	8.50
Mashed Potatoes and Garlic Chips	

FISH

ILAN'S SALMON SASHIMI  D F G N	17.00
Sesame Cream, Ponzu, Kale Chips, Yogurt Stone, Lemon	
SALT & PEPPER CALAMARI A C O R	19.00
Fried Calamari, Jalapeño Aioli, Lemon	
FRUTTI DI MARE ALL' ANDREA  B D L O R	48.00
Mediterranean Seafood in Tomato-White Wine Broth with Garlic, Fresh Herbs & Lemon	
ASIAN GLAZED SALMON STEAK A D F N	27.00
Grilled Broccoli, Mojo de Ajo, Sesame Dukkah	

MEAT

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

ARAYES A L M N O

16.00

Crispy grilled Pita filled with spiced Beef Kebab, served with Amba, Har Bracha Tahina, Zhug, Za'atar

ELIOR'S LEVANTE BEEF TARTARE A D M N

19.00

Freshly prepared at the table with crispy Za'atar-Pita, Red Onion, Coriander and Harissa Marinade

OSSOBUCO A G L O

65.00

Zhug, Fresh Herbs, Lemon Zest

2 Persons

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

HAYA'S BUTTERSCOTCH CREAM C G H N

9.50

Salted Tahina Caramel, Whipped Cream, Roasted Hazelnuts

KNAFEH - A SPECIALTY FROM THE OLD CITY OF JERUSALEM A G H

9.50

Baked Kadayif, Mozzarella, Ricotta, Orange Blossom, Homemade Greek Yogurt Ice Cream, Pistachios

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