


## SOMETHING SWEET

**SESAME - A NENI CLASSIC**   **F H N** 9.00

Toasted White Sesame, Homemade Muscovado Ice Cream, Har Bracha Halva,  
Raw Tahini, Date Syrup, Caramalised Pecans

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**NENI'S BASQUE CHEESECAKE**  **A C G** 10.00

Homemade Passion Fruit Ice Cream

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**KNAFEH - A SPECIALITY FROM THE OLD CITY OF JERUSALEM**  **A G H** 9.00

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

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

# NENI *am Wasser*

At NENI AM WASSER we focus on  
Fresh Fish and Seafood.  
Our Menu is Mediterranean with  
a Tel Aviv-Touch.  
We hope you enjoy your visit.

**DINNER**

## SMALL STARTERS

**SOURDOUGH BREAD** **V A G** 5.50  
Harissa Butter

**OLIVES WITH PICKLED LEMONS** **V<sup>+</sup> A M** 5.50  
Pita Bread

## MEZZE – SMALL DISHES TO SHARE

Our mezze are meant to be shared, Balagan style!  
An array of complimentary flavours and contrasting textures  
that honor the freshness of the Levantine ingredients.

**FRIED CAULIFLOWER** **V<sup>+</sup> gf N** 12.00  
Zhug, Har Bracha Tahina

**HUMMUS PLATE** **V<sup>+</sup> A N O** 7.00  
NENI Hummus Classic , Har Bracha Tahina, Tatbhila, Pita Bread

**SALT BAKED BEETROOT** **V gf G O** 12.00  
Labneh, Horseradish, Beetroot Reduction, Date Syrup, Balsamico

**SALMON SASHIMI** **gf D F G** 17.00  
Ponzu, Burnt Butter, Yoghurt

**AUBERGINE STEAK** **V<sup>+</sup> A N** 13.00  
Slow Cooked Tomato Harissa Sauce, Har Bracha Tahina, Green Chilli, Sourdough Bread

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

**GRILLED CAESAR CABBAGE** **A C D G M O** 9.00  
Roasted Panko Crumbs, Brown Butter, Parmesan

**LEVANTINE BEEF TARTARE** **A C D G L M** 17.00  
Challah, Coriander, Dill, Sour Cream, Capers Popcorn

**TUSCAN BRAISED BEANS WITH GUANCIALE** **gf N** 11.00  
Matbucha, Tatbhila, Har Bracha Tahina

**CRISPY POTATO SKINS** **V gf C O** 7.00  
Jalapeno Aioli, Sea Salt

**GREEN SALAD** **V<sup>+</sup> gf M O** 6.50  
Radish, Gem Lettuce, Maple Syrup Mustard Dressing, Chive

## MAINS

Our main dishes are defined by high quality ingredients  
from the soil, sea and land which are served with simplicity,  
freshness and purity.

### FISH

**ASIAN GLAZED SALMON FILET** **A D F M N** 28.00  
Hoisin Marinade, Kohlrabi, Broccoli, Citrus Vinaigrette, Sesame Dukkah

**SEABREAM STUFFED WITH PUMPKIN HARISSA** **gf D** 33.00  
Spinach, Red Chilli, Ginger, Lemongrass, Lime

**SEAFOOD FREGOLA** **A B D G L O R** **2 PERSONS** 43.00  
Mussels, Prawns, White Wine, Saffron, Garlic Oil

### PLANT BASED

**NENI'S MUSHROOM SHAWARMA** **V<sup>+</sup> A M N** 17.00  
Grilled King Oyster Mushrooms, Jerusalem Spice, Har Bracha Tahina,  
Amba, Fresh Herbs, Sourdough Bread

**ARAYES** **V<sup>+</sup> A F M N** 17.50  
Vegan Kebab stuffed in Pita, Har Bracha Tahina, Zhug, Tomato Salsa

### MEAT

**JERUSALEM STYLE BUTTERFLY CHICKEN** **gf G M N** **1 PERSON** 27.50  
NENI Classic Hummus, Amba, Onions, Red Pepper, Har Bracha Tahina **2 PERSONS** 55.00

**SLOW COOKED TERIYAKI SHORT RIB** **A F G L O** 28.00  
Burnt Butter, Mashed Potato, Beef Jus

**OVEN BRAISED BEEF CANELLONI** **A C G L O** 26.00  
Wild Mushrooms, Parmesan Bechamel, Red Wine Jus