

## SOMETHING SWEET

**SESAME - A NENI CLASSIC**   **F H N** 8.50

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

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**NENI CHEESECAKE**  **A C G** 8.50

The Very Best New York Cheesecake

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**CANTUCCINI TIRAMISU** **A C G H O** 8.50

Mascarpone, Vanilla, Madeira Wine, Chocolate Snow

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**

## 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.

<b>FRIED CAULIFLOWER</b> <span>V<sup>+</sup> gf N</span>	12.00
Zhug, Har Bracha Tahina	
<b>HUMMUS PLATE</b> <span>V<sup>+</sup> A N O</span>	7.00
NENI Hummus Classic , Har Bracha Tahina, Tatbhila, Pita Bread	
<b>TOMATO TONNATO</b> <span>gf C D G</span>	12.00
Capers, Fried Rocket	
<b>SEABASS SASHIMI</b> <span>gf D</span>	17.00
Herb Oil, Tomato Seeds	
<b>AUBERGINE STEAK</b> <span>V<sup>+</sup> A N</span>	13.00
Slow Cooked Tomato Harissa Sauce, Har Bracha Tahina, Green Chilli, Sourdough Bread	
<b>GRILLED ARTICHOKE HEART</b> <span>V gf G</span>	13.00
Labneh, Caper Dressing, Sumac, Pine Nuts	
<b>SALT &amp; PEPPER CALAMARI</b> <span>A C O R</span>	19.00
Fried Calamari, Jalapeño Aioli, Lemon	
<b>ROASTBEEF CARPACCIO</b> <span>gf C M O</span>	16.00
Kalamata Aioli, Tomato Seeds, Zhug	

## SIDES

<b>LEVANTINE CROQUETTES</b> <span>V A C G</span>	7.00
Parmesan, Herbs, Chili, Panko, Greek Dill Yoghurt	
<b>ISRAELI SALAD</b> <span>V<sup>+</sup> gf</span>	7.00
Tomatoes, Cucumber, Radishes, Red Onions, Dill, Coriander, Lemon	
<b>POTATO SKINS</b> <span>V gf C O</span>	6.50
Jalapeño Aioli, Sea Salt	
<b>GRILLED VEGETABLES</b> <span>V<sup>+</sup> gf</span>	8.00
Zhug	
<b>PITA BREAD FROM ANGEL</b> <span>A</span>	2.50
<b>SOURDOUGH BREAD FROM BROTOCNIK</b> <span>A</span>	2.50

## 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

<b>ASIAN GLAZED SALMON FILET</b> <span>A D F M N</span>	28.00
Hoisin Marinade, Kohlrabi, Broccoli, Citrus Vinaigrette, Sesame Dukkah	
<b>MEDITERRANEAN WHOLE FISH</b> <span>A D O</span>	38.00
Slow Cooked Tomato Sauce, White Wine, Fennel, Olives, Capers, Green Chilli, Sourdough Bread	
<b>CATCH OF THE DAY</b> <span>A D F G H L N O</span>	DAILY MARKET PRICE
Kimchi Beurre Blanc, Broccoli , Bottarga, Garlic Chips, Zhug	

### PLANT BASED

<b>NENI'S MUSHROOM SHAWARMA</b> <span>V<sup>+</sup> A M N</span>	17.00
Grilled King Oyster Mushrooms, Jerusalem Spice, Har Bracha Tahina, Amba, Fresh Herbs, Sourdough Bread	
<b>MOLE TACOS</b> <span>V<sup>+</sup> A E F L N O</span>	25.00
<b>Planted.Chicken</b> , Tomato Salsa, Sumac Onions, Romanian Lettuce	

### MEAT

<b>JERUSALEM STYLE BUTTERFLY CHICKEN</b> <span>gf G M N</span>	<b>1 PERSON</b> 27.50 <b>2 PERSONS</b> 55.00
NENI Classic Hummus, Amba, Onions, Red Pepper, Har Bracha Tahina	
<b>LAMB SHAWARMA</b> <span>A L M N</span>	26.00
Pointed Cabbage Salad, Har Bracha Tahina, Hawaii, Amba, Pita Bread	
<b>WAGYU KEBAB</b> <span>A L N</span>	28.00
Handmade Wagyu Beef and Lamb Kebab, Tomato Gazpacho, Har Bracha Tahina, Shifka, Green Chili, Toasted Pita with Za'atar	
<b>FLANK STEAK (250G)</b> <span>gf C L O</span>	34.50
Crispy Potato Skins, Caramelised Cipollini Onions, Jalapeño Aioli	