

NENI *am Wasser*

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

DINNER

PLANT BASED

HUMMUS PLATE WITH PICKLED VEGETABLES ^{V+} ^{gf} ^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	

FISH

SALT & PEPPER CALAMARI ^A ^C ^O ^R	19.00
Fried Calamari, Jalapeño Aioli, Lemon	
OCTOPUS SALAD ^{gf} ^M ^O ^R	18.00
Baby Potatoes, Pickled Onion, Kalamata Olives & Sumac	

MEAT

STEAK SALAD ^{gf}	21.00
Coriander, Mint, Parsley, Spring Onions, Citrus Dressing, Zhug	
TEL AVIVIAN SCHNITZEL ^A ^C ^G ^L ^M ^O	21.00
Crispy, juicy, Panko-breaded, served with Capers, Aioli, Chimichurri and Parmesan	
JERUSALEM CHICKEN ^A ^G ^M ^N	24.00
NENI Classic Hummus, Grilled Chicken with Jerusalem spice, Amba, Onion, Red Pepper, Har Bracha Tahina, Pita Bread	
ARAYES ^A ^L ^M ^N ^O	19.00
Crispy grilled Pita filled with spiced beef Kebab, served with Amba, Har Bracha Tahina, Zhug, and Pickled Vegetables	

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