

PLANT BASED 12:00-22:30

Mezze Trio NENI Curry Mango Hummus, Gerösteter Karfiol, Babaganoush, Pita Brot VPAN	19,00
NENI's Hausgemachter Hummus Teller NENI Hummus Klassik, Har Bracha Tahina, Petersilie, Paprika, Pita Brot VPAN	7,00
Gebrannte Melanzani Har Bracha Tahina, Bio Ei, Karamellierter Kimchi, Nori Salz, Frische Kräuter, Pita Brot ACFN	12,00
Spicy Karamellierte Melanzani Ingwer, Chili, Gerösteter Sesam, Basmati Reis, Koriander VP AFLN	15,00
Nuriel's Favourite Falafel Har Bracha Tahina und Zhug VP GN	7,00
Fenchel Birnen Suppe Kräuter Öl, Dill VP AFH	6,00
Sabich - Streetfoodspezialität aus Tel Aviv NENI Hummus Klassik, Gebackene Melanzani, Har Bracha Tahina, Tomaten, weiches Bio Ei, Amba, Pita Brot ACMN	14,00
+ Falafel VP GN	3,50
Freekeh Salat Rote Rüben, Babyspinat, Griechischer Joghurt mit Anatolischen Käse AGLO	17,00
oder mit Räucherforelle ADGLO	17,50
Vegetarische Zigarren Knuspriger Filo Teig, Griechischer Feta Schafskäse, Türkischer Tulum Käse, Spinat, Shifka Tzatziki AG	7,50
Süßkartoffel aus dem Ofen Crème Fraîche, Spinat, Rucola, Sesam Dressing, Kürbiskernöl aus der Steiermark VP GN	9,00
Veganer Jerusalem Teller NENI Hummus Klassik, Gegrilltes planted.chicken mit Jerusalem Gewürz, Amba, Zwiebel, Rote Paprika, Har Bracha Tahina, Pitabrot VP AMN	17,50

FROM THE SEA

Gegrillter Lachs Labneh, Fregola, Linsen, Zitrone, Kräuter Öl ADG	19,50
Marokkanische Bolitos Wolfsbarsch, Paprika Ragout, Grüne Oliven, Harissa, Pita Brot ADL	13,00
Belugalinsen mit Gegrillten Garnelen Ingwer, Rote Chili, Balsamico, Koriander, Griechischer Joghurt ABFGLMO	19,00

FROM THE LAND

Korean Fried Chicken Salad Knackiger Kohlsalat, Karotte, Eingelegte Granatapfelkerne, Koriander, Erdnüsse, Mango Aioli ACEFGNO	17,00
Jerusalem Teller NENI Hummus Klassik, Gegrilltes Hühnerfleisch mit Jerusalemgewürz, Amba, Zwiebel, Rote Paprika, Har Bracha Tahina, Pita Brot AMN	17,50
NEW Hamshuka NENI Hummus Klassik, Lamm- und Rinderfaschiertes, Hawaii, Har Bracha Tahina, Tomatensalsa, Pita Brot ALN	16,00
Elior's Cheeseburger Rinderfaschiertes, Getoastetes Brioche, Käse, Sriracha Mayo, Tomate, Salatherzen, Gurke, Hausgemachte French Fries ACGLM	18,00
Pastrami Sandwich Cheddar, Dijon Senf, Sommer Krautsalat, Hausgemachte French Fries, Mango Aioli ACGMO	17,00
Tel Aviv Style Hühnerstreifen Panko, Kapern, Chimichurri, Parmesan, Hausgemachte Pommies, Mango Aioli ACGLMO	16,50
Shish Kebab Handgemachtes Rind-und Lammkebab, Har Bracha Tahina, Amba, Zhug, Tomatensalsa, Frischer Kräutersalat, Sauerteig Pinsa Brot AFMN	17,50
Hand-Made Levantine Kibbeh Frittierte Bulgur-Bällchen Gefüllt mit Rinderhackfleisch, Shifka Tzatziki, Tomatenkerne AG	12,50
Orientalisches Gulasch Topinambur, Griechisches Joghurt, Pita Brot AGL	16,00

PLANT BASED 12:00 - 22:30

Mezze Trio NENI Curry Mango Hummus, Roasted Cauliflower, Babaganoush, Pita Bread V^PAN	19,00
NENI's Homemade Hummus Plate NENI Classic Hummus, Har Bracha Tahina, Parsley, Paprika, Pita Bread V^PAN	7,00
Burnt Aubergine Har Bracha Tahina, Organic Egg, Caramelised Kimchi, Nori Salt, Fresh Herbs, Pita Bread VACFN	12,00
Spicy Caramelised Aubergine Ginger, Red Chilli, Toasted Sesame, Basmati Rice, Coriander V^PAFLN	15,00
Nuriel's Favourite Falafel Har Bracha Tahina and Zhug V^PEFN	7,00
Fennel Pear Soup Herb Oil, Dill V^PAFH	6,00
Sabich - Streetfood Speciality From Tel Aviv NENI Classic Hummus, Fried Aubergine, Har Bracha Tahina, Tomatoes, Soft Organic Egg, Amba, Pita Bread VACMN	14,00
+ Falafel V^PEF	3,50
Freekeh Salad Red Beetroot, Baby Spinach, Greek Yoghurt, with Anatolian Cheese VAGLO	17,00
or with Smoked Trout ADGLO	17,50
Vegetarian Cigars Crispy Filo, Greek Feta Cheese, Turkish Tulum Cheese, Spinach, Shifka Tzatziki VAG	7,50
Oven Baked Sweet Potato Crème Fraîche, Spinach, Rocket, Sesame Dressing, Styrian Pumpkin Seed Oil V^PEFGMN	9,00
Vegan Jerusalem Plate NENI Classic Hummus, grilled planted.chicken , Amba, Onion, Red Pepper, Har Bracha Tahina, Pita Bread V^PAMN	17,50

FROM THE SEA

Grilled Salmon Labneh, Fregula, Lentils, Lemon, Herb Oil ADG	19,50
Moroccan Bolitos Sea Bass, Bell Pepper Ragout, Green Olives, Harissa, Pita Bread ADL	13,00
Beluga Lentils with Grilled Prawns Ginger, Red Chilli, Balsamic, Coriander, Greek Yoghurt ABFGLMO	19,00

FROM THE LAND

Korean Fried Chicken Salad Crispy Cabbage, Carrot, Pickled Pomegranate, Coriander, Peanuts, Mango Aioli ACEFGNO	17,00
Jerusalem Plate NENI Classic Hummus, Jerusalem Spiced Chicken, Amba, Onion, Red Pepper, Har Bracha Tahina, Pita Bread AMN	17,50
NEW Hamshuka NENI Classic Hummus, Minced Lamb & Beef, Hawaii, Har Bracha Tahina, Tomato Salsa, Pita Bread ALN	16,00
Elior's Cheeseburger Minced Beef, Toasted Brioche, Cheese, Sriracha Mayo, Tomato, Gem Lettuce, Cucumber, Homemade French Fries ACGLM	18,00
Pastrami Sandwich Cheddar, Dijon Mustard, Summer Coleslaw, Homemade French Fries, Mango Aioli ACGMO	17,00
Tel Aviv Style Chicken Strips Panko, Capers, Chimichurri, Parmesan, Homemade French Fries, Mango Aioli ACGLMO	16,50
Shish Kebab Handmade Beef & Lamb Kebab, Har Bracha Tahina, Amba, Zhug, Tomato Salsa, Fresh Herb Salad, Sourdough Pinsa AFMN	17,50
Hand-Made Levantine Kibbeh Fried Bulgur Balls filled with Minced Beef, Shifka Tzatziki, Tomato Seeds AG	12,50
Oriental Gulash Jerusalem Artichoke, Greek Yoghurt, Pita Bread AGL	16,00

EXTRA

Homemade French Fries with Sweet Chilli Sesame Chutney **V^p AF N O** 5,00
Mixed Salad with Lemon Dressing **V^p GF** 4,00 Basmati Rice **V^p GF** 3,00
Zhug Coriander Chilli Pesto **V^p GF** 1,50
Har Bracha Tahina Sesame Paste with Lemon Juice **V^p GF N** 1,50
Ketchup **L** 1,50 Pita Bread **A** 2,40

SAVE A LITTLE SPACE FOR LATER

SOMETHING SWEET

Ilan's Sticky Toffeepudding

Datteln, Karamellsauce, Vanilleeis, Karamellisierte Pekanuss **V^p A C G H** 8,50

Knafeh - Eine Spezialität aus der Altstadt Jerusalems

Gebackener Kadayif, Mozzarella, Ricotta, Sternanis, Zimt,
Hausgemachtes Griechisches Joghurt Eis, Pistazien **V^p A G H** 9,00

NENI Cheesecake

The Very Best New York Cheesecake **V^p A C G** 8,00

Sesam - A NENI Classic

Gerösteter Weißer Sesam, Hausgemachtes Muscovado Eis, Har Bracha Halva,
Rohes Tahini, Dattelsirup, Karamellisierte Pekannüsse **V^p GF F H N** 9,00

SOMETHING SWEET

Ilan's Sticky Toffeepudding

Dates, Caramel Sauce, Vanilla Ice, Caramelised Pecan Nut **V^p A C G H** 8,50

Knafeh - A Speciality from the Old City of Jerusalem

Baked Kadayif, Mozzarella, Ricotta, Star Anise, Cinnamon,
Homemade Greek Yoghurt Ice Cream, Pistachio **V^p A G H** 9,00

NENI Cheesecake

The Very Best New York Cheesecake **V^p A C G** 8,00

Sesame - A NENI Classic

Toasted White Sesame, Homemade Muscovado Ice Cream,
Har Bracha Halva, Raw Tahini, Date Syrup, Caramelised Pecans **V^p GF F H N** 9,00

AMBA

A sweet and tangy sauce made from pickled mango and fenugreek.



HUMMUS

A traditional Middle Eastern dip made from cooked chickpeas, tahina, salt and lemon juice.



LABNEH

A soft, creamy cheese made from yoghurt and salt.



KNAFEH

A dessert speciality from the old city of Jerusalem.



HAR BRACHA TAHINA

A smooth sesame paste made exclusively for NENI using the best quality sesame seeds from Ethiopia.



ZHUG

A vibrant green spicy paste made from green chilli, coriander, olive oil and parsley.

Allergene / Allergens

A = Glutenhaltiges Getreide

Cereals containing gluten

B = Krebstiere Crustaceans

C = Ei Egg

D = Fisch Fish

E = Erdnuss Peanuts

F = Soya Soy

G = Milch oder Laktose Milk or Lactose

H = Schalenfrüchte Nuts

L = Sellerie Celery

M = Senf Mustard

N = Sesam Sesame

O = Sulfite Sulfites

P = Lupinen Lupins

R = Weichtiere Molluscs

V = Vegetarisch Vegetarian

v^p = Vegan

gf = Glutenfrei Gluten-Free