

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

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 M N	16.00
Crispy grilled Pita filled with spicy vegan Kebab, served with Amba, Har Bracha Tahina, Zhug, Za’atar	
JERUSALEM PLANTED CHICKEN   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	7.50
Jalapeño Aioli, Sea Salt	
MASHED POTATOES   G	7.50
Tatbhila	
GRILLED BROCCOLI WITH MOJO DE AJO  A	7.50
Garlic Chips & roasted Pita Crumble	

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	
SEAFOOD FREGOLA A B D G L O R	24.00
Shrimps, Calamari, White Wine, Saffron, 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	
2 Persons	
ARAYES A M N	16.00
Crispy grilled Pita filled with spiced Beef & Lamb 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	36.00
Buttery, slow-braised veal shank, in a white-wine and tomato sauce with root vegetables and herbs, served with mashed potatoes, zhug and lemon zest	
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	

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