

SPARKLING

PROSECCO Extra dry 8

CAVA RESERVE BRUT Agusti Torello Mata 9

SABORITZ SPUMANTE 0.0% 8

SPRITZERS

APEROL prosecco | soda 9.5

LIMONCELLO Bongiorno limoncello | prosecco | soda | basil 9.5

CLEMENTINO della Piana | Three Cents Indian tonic | orange 11

LONG DRINKS

TANQUERAY Three Cents Indian tonic | lime11

TANQUERAY TEN Three Cents Indian tonic | grapefruit 13

MOSCOW MULE Ketel One vodka | Three Cents ginger beer | lime13

DARK’N STORMY Dark rum | Three Cents ginger beer | lime13

PALOMA Aratte Blanco tequila | lime juice | Three Cents pink grapefruit soda 13

BEERS

BIRRA MORETTI 4.6% 4.5 | 8

AFFLIGEM BLOND 6.7% 6

LAGUNITAS IPA 6.2% 6

IJWIT 6.5% 6

SOL 4.5% 6

NOAM PREMIUM PILSENER 5.2% 6

HEINEKEN 0.0% 5

AFFLIGEM BLOND 0.0% 6

HOMEMADE

LEMON LEMONADE 4.5

GRAPEFRUI LEMONADE 4.5

ICED TEA 4.5



BALAGAN MENU

Our Balagan menu offers a journey through the flavours of the Eastern Mediterranean with carefully curated signature highlights of our kitchen. Designed to be shared by the whole table, this experience brings together our most celebrated dishes and vibrant flavours. Your dinner starts with mainly plant-based mezze style dishes, followed by bigger plates.

The Balagan is a three-round menu where all food is shared and ordered for the table. Balagan means ‘beautiful chaos’ and that is exactly what we intend to create. The bigger the group, the bigger the Balagan.

You can also choose your menu to be fully vegetarian or vegan.

59 p.p.

TASTE OF NENI

If you prefer to select your own dishes, please choose this ‘Taste of NENI’ menu where you pick one mezze, one main and one dessert. The ‘Taste of NENI’ menu items are indicated with the letters ‘TON’.

All food is shared and ordered for the table

49 p.p.

Pair each course with wine
25 .p.p.

MEZZE

NENI’S CLASSIC HUMMUS 10
tatbila, tahina, parsley, olive oil, pita bread |G, VG - TON

POPCORN FALAFEL 9.5
Asian tahina |VG - TON

CARROT SALAD SURPRISE 15
sour cream, harissa, caramelized seeds, spring onion |D*, V, VG* - TON

FRIED CAULIFLOWER 17
bell pepper sauce, smoked almond, chimichurri |N, VG - TON

GRILLED ARTICHOKE 17
labneh, sumac, caper dressing, pine nuts |D, N, V, VG* - TON

LITTLE GEM SALAD 17
mint-yoghurt dressing, chickpeas, radish, tomato crumble, feta |D, V - TON
add grilled chicken +7

BABA BEETS 17
smoked eggplant spread, chili, peanuts, crispy kale |VG, N - TON

TUNA CARPACCIO 17
Albacore tuna, dukkah, tatbila, lemon, olive oil |N* - TON

STEAK TARTARE 18
za’atar potato crunch, crispy chicken aioli - TON

SIDES

FATTOUSH SALAD 7
tomato, cucumber, onion pita crunch, parsley |G* |

SPICED FRIES 5
house spice blend, aioli |V|

WARM PITA 2.5
fluffy or toasted |G, VG |

BAKED SWEET POTATO 5
parsley cream, fried chickpeas

MAINS

THE LEVANT PLATE 33
Levant marinated chicken OR mushrooms, grilled vegetables, hummus, amba |VG* - TON

WAGYU KEBAB 31
Savoy cabbage, garlic labneh, crispy kale |D - TON

GRILLED DORADE 28
creamy chickpeas, gremolata, spring onion - TON

THE NENI SMASH BURGER 23
fries, harissa, caramelized onions, pickles, melted cheese, |G, D* - TON

VEGAN ARAYES 26
two vegan kebabs baked in pita, fattoush salad, tahina, amba
extra pieces at 6 each |G, N, VG - TON

MELANZANE 23
aubergine, matbucha, Tulum cheese, smoked paprika |D, V - TON

BUTCHER STEAK 36
baked sweet potatoes, parsley cream, fried chickpeas | VG - TON +3

DESSERTS

KNAFEH 14
baked kadayif, mozzarella, ricotta, mascarpone bastani ice cream, pistachios
|D, G, N - TON +2

NENI CHEESECAKE 10.5
Haya’s style cheesecake, sour cream, berry compote |D, G, V - TON

SESAME 10.5
muscovado ice cream, halva, date syrup, raw tahina, caramelized pecans |N, VG - TON

CHOCOLATE MOUSSE 10.5
olive oil, maldon salt, tonka beans |D - TON

BASIL LEMON CURD BRÛLÉE 10.5
Italian merengue, basil, seasonal fruit |D, G, V - TON

Please inform our staff about your allergies and we will try to advise and accommodate you as much as we possibly can. D - dairy | G - gluten | N - nuts | V - vegetarian | VG - vegan | * - possible to remove allergen
TON – dishes that can be selected for the ‘Taste of NENI’ menu