

Takeaway Dinner 18:00 - 21:00

BALAGAN BOX

BALAGAN FOR TWO
Two spreads, two mezze, two mains and a dessert

80

BALAGAN FOR FOUR
Four spreads, four mezze, four mains and two desserts

150

BREAD

HOMEMADE SOURDOUGH BREAD
from our NENI bakery | G |

2.5

PITA
2 pieces | G

3.5

MEZZE

NENI HUMMUS
tahina, fresh herbs, pickled chili pepper and pita bread | VG |

10

GRILLED ARTICHOKE
labneh, sumac, capers dressing | D, V, VG* |

15

POPCORN FALAFEL
popcorn, coriander, chili, ginger, lime, tahini | VG, G |

9

LITTLE GEM MINT SALAD
mint-yoghurt dressing, chickpeas, radish, tomato crumble, feta | D, V |

15

CARROT SALAD SURPRISE
caramelized seeds, spring onions, harissa dressing, sour cream | D, V, VG* |

13

BABA BEETS
Smoked eggplant spread, chili, peanuts, crispy kale | N, VG |

15

FRIED CAULIFLOWER
bell-pepper cream, almonds, chimichurri | N*, VG |

15

FRIED CHICKEN
mango aioli, coriander, red chili, sesame | D, G |

16

FATTOUSH SALAD
Tomato, cucumber, onion, pita crunch, parsley | G*, V |

12

MAINS

MELANZANE
Aubergine, matbucha, Tulum cheese, smoked paprika | D, V |

23

CHICKEN JERUSALEM PLATE
grilled chicken, grilled vegetables, hummus, amba tahini

24

GRILLED LAMB KEBAB
Savoy cabbage, garlic labneh, crispy kale | D |

26

GRILLED DORADE
Creamy chickpeas, gremolata, spring onion

26

VEGAN KEBAB ARAYES
three vegan kebabs baked in pita, tomato and preserved lemon salad, tahini, amba- extra pieces at 6 each | G, N, VG |

24

MUSHROOM JERUSALEM PLATE
grilled mushrooms, grilled vegetables, hummus, amba tahini | VG |

24

DESSERTS

NENI CHEESECAKE
Haya's style cheesecake, sour cream, lime zest, berry compote | D, G, V |

10

BASIL LEMON CURD BRULEE
basil, seasonal fruit

10

CHOCOLATE MOUSSE
Olive oil, maldon salt, tonka beans

10

Please inform our staff about allergies you may have, and we will try to advise and accommodate you as much as we possibly can. A - alcohol | D - dairy | G - gluten | N - nuts | V - vegetarian | VG - vegan | VG* - vegan possible.