

BALAGAN MENU

€63 p.p.

NURIEL'S POPCORN FALAFEL

homemade falafel made with popcorn, coriander, Asian tahina | VG |

NENI HUMMUS

tahina, chickpeas, tatbila, shifka peppers, parsley, pita bread | VG |

CARROT SALAD SURPRISE

sour cream, harissa, caramelized seeds, spring onion | D, V, VG* |

GRILLED ARTICHOKE

labneh, sumac, caper dressing | D, N, V, VG* |

LEEK AND SALMON

cured salmon, smoked leek, dill, sumac, olive oil

THE LEVANTE PLATE

grilled chicken or mushroom, roasted vegetables, hummus, tahina, amba

WAGYU KEBAB

Savoy cabbage, garlic labneh, crispy kale | D |

MELANZANE

aubergine, matbucha, tulum cheese, smoked paprika | D, V |

CORVINA

mix of roots, basil, hawaij broth

SWEET THINGS

a selection of desserts from the NENI Amsterdam kitchen and bakery

D dairy | G gluten | N nuts | V vegetarian | VG* vegan possible

