

NENI at Home Catering Lunch Menu

each dish serves between 3-4 people

BREAD

HOMEMADE SOURDOUGH BREAD Full of loaf of 600 gram G	7	PITA 10 pieces G	18
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SPREADS

NENI HUMMUS tahina, fresh herbs, pickled chili pepper VG	10	LABNEH Yoghurt cheese, olive, za'atar, sumac	10
SMOKED EGGPLANT grilled aubergine spread, tahina, lemon VG	10	TAHINA creamy paste from ground sesame seeds	8

MEZZE

POPCORN FALAFEL popcorn, coriander, chili, ginger, lime, tahini VG, G	9	BLAZED CORN SALSA grilled corn, aubergine spread, paprika, za'atar cracker VG	15
CARROT SALAD SURPRISE caramelized seeds, spring onions, harissa dressing, sour cream D, N, V, VG*	13	LITTLE GEM MINT SALAD mint-yoghurt dressing, chickpeas, radish, tomato crumble, feta D, V	15

MAINS

PUTTANESCA SALAD pasta, cherry tomato, anchovies, olives, capers, basil D, V	24	CHICKEN JERUSALEM PLATE grilled chicken, grilled vegetables, hummus, amba tahini	24
MUSHROOM JERUSALEM PLATE grilled mushrooms, grilled vegetables, hummus, amba tahini VG	24	BUTTERFLY SEABASS antiboise, caper, Kalamata olives	29
MESAQA'AH the Egpytian version of moussaka, eggplant, tomato sauce, chickpeas, parsley VG	22		

DESSERTS

NENI CHEESECAKE Haya's style cheesecake, sour cream, lime zest, berry compote D, G, V	10.5	BAKLAVA classic Turkish dessert, pistachio D, G, N*, V	10.5
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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.