FESTIVE MENU

€79 p.p.

A festive NENI sharing experience, made for the whole table to enjoy together.

MEZZE TO SHARE

All mezze are served with our homemade breadbasket.

BAKED FETA
oven-baked feta, Mediterranean spices & honey |D, V|

CURED SARDINES
pomegranate molasses, horseradish & fresh dill

STEAK TARTARE
za'atar potato crunch & crispy chicken aioli |G|

SMOKED EGGPLANT BRÛLÉE
smoked eggplant, extra virgin olive oil, chilli flakes & pine nuts |N*, D|

SPICY PLATE
a selection of Mediterranean hot spices, preserved lemon & confit garlic |VG|

MAIN FROM THE SEA

CONFIT SWORDFISH
cauliflower cream, romanesco, artichoke cream serve with latkes, panfried spinach & mushroom |D|

MAIN FROM THE LAND

SLOW-COOKED VEAL CHEEK
veal jus, Jerusalem artichoke purée & chips, leek, served with mejadra, cabbage salad & fatoush salad |N*,D|

FESTIVE DESSERTS

selection of desserts from our bakery

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

FESTIVE VEGETARIAN MENU

€79 p.p.

A festive NENI sharing experience, made for the whole table to enjoy together.

MEZZE TO SHARE

All mezze are served with our homemade breadbasket.

BAKED FETA
oven-baked feta, Mediterranean spices & honey |D, V|

FRIED ARTICHOKE
capers dressing, lemon sliced |VG|

BETROOT CARPACCIO
pomegranate molasses, horseradish and fresh dill

SMOKED EGGPLANT BRÛLÉE
smoked eggplant, extra virgin olive oil, chilli flakes & pine nuts |N*, D|

SPICY PLATE
a selection of Mediterranean hot spices, preserved lemon & confit garlic |VG|

MAIN FROM THE EARTH

DRY AGED BEETROOT
cauliflower cream, romanesco, artichoke cream serve with latkes, panfried spinach & mushroom |D|

MAIN FROM THE LEVANT

ARTICHOKE & HALLOUMI
Jerusalem artichoke purée & chips, leek, served with mejadra, cabbage salad & fresh salad |N*,D|

FESTIVE DESSERTS

selection of desserts from our bakery

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