

HAFLA MENU

€71 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

FRIED CAULIFLOWER

bell pepper sauce, smoked almond, chimichurri | N, VG |

BABA BEETS

smoked eggplant spread, chili, peanuts, crispy kale | VG, N |

SEARED BEEF

bone marrow, herb butter, pistachio, shifka | N, D |

MELANZANE

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

THE LEVANTE PLATE

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

SLOW COOKED LAMB NECK

soffritto, freekeh, espagnole sauce, crispy potato | G |

GRILLED DORADE

creamy chickpeas, gremolata, spring onion

SWEET THINGS

a selection of desserts from the NENI kitchen and bakery

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