

LUNCH AT NENI

DRINKS - Homemade Lemonade 4.5 | Homemade Ice Tea 4.5 | Moretti 4.5 |
Lagunitas IPA 6 | House White Wine 7 | House Red Wine 7 | Prosecco 8

MONTHLY SPECIALS

Alongside our à la carte selection, we offer three dishes that change each month, guided by the season and the availability of fresh ingredients: a fish, a meat dish, and a vegetarian dish. Please see the table menu for this month's selection.

MEZZE

DIPS WITH PITA 7

NENI hummus, eggplant spread, labneh | G, D, V, VG* |

POPCORN FALAFEL 9

Asias tahina | VG |

BABA BEETS 13

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

GRILLED ARTICHOKE 14

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

FATTOUSH SALAD 13

tomato, cucumber, onion pita crunch, parsley | G* |

MAINS

MELANZANE 17

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

LITTLE GEM SALAD 19

grilled chicken, mint-yoghurt dressing, chickpeas, radish, tomato crumble, feta | D, V |

LEVANT PLATE 22

Levant marinated chicken OR mushrooms, grilled vegetables, hummus, amba

CHRAIME 22

dorade, matbucha, cured lemon, coriander

DESSERTS

NENI CHEESECAKE 10.5

Haya's style cheesecake, sour cream, berry compote | D, G, V |

SESAME 10.5

muscovado ice cream, halva, date syrup, raw tahina, caramelized pecans | N, VG |

LEMON CURD 10.5

Italian merengue, basil, seasonal fruit | D, G, V |

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

NENI's Brunch Menu €32

Enjoy our mezze platter and choose your main

Homemade lemonade 4.5 | homemade ice tea 4.5 | Birra Moretti 4.5 |
Lagunitas IPA 6 | house white 7 | House red 7 | Prosecco 8 | Coffee & Tea

OUR MEZZE PLATTER

Mix variety of appetizers where you can enjoy the flavours of the Mediterranean cuisine

MAIN OF CHOICE

NENI'S WEEKLY DISH

A changing special containing your daily dose of veggies, carbs and proteins

MESAQA'AH

the Egyptian version for moussaka, eggplant, tomato sauce, chickpeas, parsley |VG|

SUNNY GEM

little gem, mint-yoghurt dressing, radish, tomato crumble, Feta | V, D |

PUTTANESCA SALAD

pasta, cherry tomato, anchovies, olives, capers, basil | D, V |

JERUSALEM PLATE

Jerusalem spiced chicken, OR mushrooms (VG) grilled vegetables, hummus, amba, tahina, pita

SEA BAAS

butterfly cut, antiboise

BUTCHER STEAK

+5
cherry tomato, spring onion

DESSERTS

CHEESECAKE

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

10.5

FALOODA

tapioca, lime sorbet, rose water, kokus, caramelized walnut caramel | D, V |

10.5

SESAME

muscovado ice cream, halva, date syrup, raw tahina, caramelized pecans | N, VG |

10.5

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