NENI at Home Catering Dinner Menu

Each dish serves 3-4 people

BREAD

HOMEMADE SOURDOUGH BREAD 7
Full loaf, 600 g |G|

PITA 18
10 pieces |G|

SPREADS

NENI HUMMUS 10
tahina, fresh herbs, pickled chilli pepper |VG|

LABNEH 10
yoghurt cheese, olive, za'atar, sumac |D, V|

BABAGANUSH 10
grilled aubergine spread, tahina, lemon |VG|

TAHINA 8
creamy paste from ground sesame seeds |VG|

MEZZE

POPCORN FALAFEL 9
popcorn, coriander, chilli, ginger, lime, tahini |VG, G|

BABABEET 15
salt-baked beetroot, spicy glaze, babaganush |VG|

CARROT SALAD SURPRISE 13
caramelised seeds, spring onions, harissa dressing, sour cream |D, N, V, VG*|

LITTLE GEM MINT SALAD 15
mint-yoghurt dressing, chickpeas, radish, tomato crumble, feta |D, V|

FRIED CAULIFLOWER 15
bell pepper cream, almonds, chimichurri |N*, VG|

GRILLED ARTICHOKE 15
labneh, sumac, caper dressing |D, V, VG*|

MAINS

MELANZANE 23
aubergine, matbucha, Tulum cheese, smoked paprika |D, V, VG*|

CHICKEN JERUSALEM PLATE 24
grilled chicken, grilled vegetables, hummus, amba tahini

VEGAN KEBAB ARAYES 24
4 vegan kebabs baked in pita, tomato and preserved lemon salad, tahini, amba |G, N, VG|

GRILLED WAGYU KEBAB 29
labneh, tomato and chilli dressing, crispy kale |D|

SEA BREAM FILLET 29
creamy chickpeas, gremolata, spring onion |D|

MUSHROOM JERUSALEM PLATE 24
grilled mushrooms, grilled vegetables, hummus, amba tahini |VG|

DESSERTS

NENI CHEESECAKE 10.5
Haya's-style cheesecake, sour cream, lime zest, berry compote |D, G, V|

BAKLAVA 10.5
classic Turkish dessert, pistachio |D, G, N*, V|

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.