NENI at Home Catering Lunch 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|

MAINS

NENI'S MELANZANE **24**
matbucha sauce, crispy chickpeas, sumac onion |D, V|

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

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

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

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 of any allergies. We will advise and accommodate you wherever possible. A alcohol | D dairy | G gluten | N nuts | V vegetarian | VG vegan | VG* vegan possible