

Takeaway Dinner 18:00 - 21:00

BREAD

HOMEMADE SOURDOUGH BREAD from our NENI bakery G	2.5	PITA 2 pieces G	3.5
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MEZZE

NENI HUMMUS tahina, fresh herbs, pickled chili pepper and pita bread VG	10	GRILLED ARTICHOKE labneh, sumac, capers dressing D, V, VG*	15
POPCORN FALAFEL popcorn, coriander, chili, ginger, lime, tahini VG, G	9	LITTLE GEM MINT SALAD mint-yoghurt dressing, chickpeas, radish, tomato crumble, feta D, V	15
CARROT SALAD SURPRISE caramelized seeds, spring onions, harissa dressing, sour cream D, N, V, VG*	13	BLAZED CORN SALSA grilled corn, aubergine spread, paprika, za'atar cracker VG	15
FRIED CAULIFLOWER bell-pepper cream, almonds, chimichurri N*, VG	15	FRIED CHICKEN mango aioli, coriander, red chili, sesame D, G	16

MAINS

SHRIMP DRUZE PASTA pan-fried tiger prawns, za'atar, zucchini, cured lemon, labneh, spring onion, fresh oregano, yoghurt stone D, G	24	CHICKEN JERUSALEM PLATE grilled chicken, grilled vegetables, hummus, amba tahini	24
ZUCCHINI DRUZE PASTA pan-fried baby zucchini, za'atar, zucchini, cured lemon, labneh, spring onion, fresh oregano, yoghurt stone D, G, V, VG*	24	BUTTERFLY SEABASS antiboise, caper, Kalamata olives	29
VEGAN KEBAB ARAYES three vegan kebabs baked in pita, tomato and preserved lemon salad, tahini, amba- extra pieces at 6 each G, N, VG	24	MUSHROOM JERUSALEM PLATE grilled mushrooms, grilled vegetables, hummus, amba tahini VG	24
GRILLED LAMB KEBAB mashwaya, yoghurt, sumac, mint, herb salad D	29		

DESSERTS

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