Takeaway Dinner 18:00 - 21:00

BALAGAN BOX

BALAGAN FOR TWO 80
Two spreads, two mezze, two mains and a dessert

BALAGAN FOR FOUR 150
Four spreads, four mezze, four mains and two desserts

BREAD

HOMEMADE SOURDOUGH BREAD 2.5
from our NENI bakery |G|

PITA 3.5
2 pieces |G

MEZZE

NENI HUMMUS 10
tahina, fresh herbs, pickled chili pepper and pita bread |VG|

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

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

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

FATTOUSH SALAD 12
Tomato, cucumber, onion, pita crunch, parsley | G*, V |

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

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

BABA BEETS 15
Smoked eggplant spread, chili, peanuts, crispy kale |N, VG|

FRIED CHICKEN 16
mango aioli, coriander, red chili, sesame |D, G|

MAINS

MELANZANE 23
Aubergine, matbucha, Tulum cheese, smoked paprika |D, V|

GRILLED WAGYU KEBAB 26
Savoy cabbage, garlic labneh, crispy kale |D|

VEGAN KEBAB ARAYES 24
three vegan kebabs baked in pita, tomato and preserved lemon salad, tahini, amba- extra pieces at 6 each |G, N, VG|

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

GRILLED DORADE 26
Creamy chickpeas, gremolata, spring onion

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

DESSERTS

NENI CHEESECAKE 10
Haya's style cheesecake, sour cream, lime zest, berry compote |D, G, V|

CHOCOLATE MOUSSE 10
Olive oil, maldon salt, tonka beans

BASIL LEMON CURD BRULEE 10
basil, seasonal fruit

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.