

# LUNCH

## MEZZE - SMALL DISHES TO SHARE

HAYA'S FAMOUS POPCORN FALAFEL (V+) (GF) F N O Lime Ginger Soya Tahina	6.50
NENI'S HOMEMADE HUMMUS PLATE (V+) A N NENI Classic Hummus, Har Bracha Tahina, Tatbhila, Pita Bread	5.50
AUBERGINE FROM THE CHARCOAL GRILL (V) A C N Har Bracha Tahina, Tomato Salsa, Soft Organic Egg, Pita Bread	11
CAESAR SALAD A C D G L O Romaine Lettuce, Bacon, Hard Boiled Organic Egg, Parmesan, Falafel Croûtons	16.50
MUSTARD GREENS GARDEN SALAD (V+) (GF) H M O Israelian Dressing, Beetroot Reduction, Pine Nuts	6.50
OVEN BAKED SWEET POTATO (V) (GF) G M N Crème Fraîche, Spinach, Rocket, Sesame Dressing, Styrian Pumpkin Seed Oil	8.50

## LARGER DISHES TO SHARE

CHRAIME A C D G Slow Cooked Tomato Ragout from our NENI Farm, Whole Oven Roasted Sea Bream, Homemade Challah for Dipping	32
ORGANIC DRY AGED RIB EYE STEAK C F M Charcoal Grilled Rib Eye Steak, Crispy Potato Skins, Jalapeno Aioli, Sea Salt	29.50

## FROM THE STONE OVEN

ZUCCHINI SOURDOUGH FOCACCIA (V) A G H Garlic Cream, Goat Cheese, Blossom Honey, Harissa, Almonds	15
SABICH SOURDOUGH FOCACCIA (V) A C M N Fried Aubergine, Har Bracha Tahina, Tomatoes, Soft Organic Egg, Amba, Zhug, Fresh Herbs	15
CHICKEN SHAWARMA SOURDOUGH FOCACCIA A G M N Garlic Cream, Red Onions, Grilled Red Peppers, Chicken with Jerusalem Spice, Amba, Har Bracha Tahina	16
CONFIT SALMON TROUT SOURDOUGH FOCACCIA A G H Dill Lime Cream, Fennel	16.50

## SOMETHING SWEET

SESAME - A NENI CLASSIC (V+) F H N 8

Toasted White Sesame, Homemade Muscovado Ice Cream, Har Bracha Halva,  
Raw Tahini, Date Syrup, Caramelized Pecans

KNAFEH - A SPECIALITY FROM THE OLD CITY OF 8.90

JERUSALEM (V) A G H

Kadayif, Mozzarella, Ricotta, Orange Blossom, Homemade Greek Yoghurt Ice Cream,  
Pistachio

# DRINKS

HOMEMADE LEMONADES AND ICE TEA 0,4L 4.50

NENI LIMONANA

GINGER HIBISCUS LEMONADE

LEMONADE OF THE DAY

NENI ICE TEA

ICE TEA OF THE DAY