



NENI

am Prater

MEZZE - SMALL DISHES TO SHARE

Our mezze are meant to be shared, Balagan style!
An array of complementary flavours and contrasting textures
that honour the freshness of the Levantine ingredients.

SALMON SASHIMI DFG	13.50
Ponzu, Brown Butter, Cabbage Sprouts, Yoghurt Stone, Pea Shoots	
ROASTED RED BEETROOT V GO	10.50
Smoked Labneh, Horseradish, Blackberries, Fried Buckwheat, Olive oil	
LEVANTINE FREEKEH TABOULEH V AGHLO	7.50
Fresh Herbs, Dates, Pomegranate Molasses, Pecans, Walnuts, Sumac, Greek Yoghurt	
PALESTINE KEBAP N	13.50
Aubergine Salad, Har Bracha Tahina, Fresh Herbs	
SLOW COOKED WHITE BEANS V+ LNO	6.50
Sage, Har Bracha Tahina, Tomato Seeds, Green Chilli, Garlic, Shifka, Parsley, Fresh Lemon	
HAYA'S FAMOUS POPCORN FALAFEL V+ gf FNO	6.50
Lime Ginger Soy Tahina	
NENI'S HOMEMADE HUMMUS PLATE V+ AN	5.50
Classic Hummus, Har Bracha Tahina, Tatbhila, Pita Bread fresh from the Oven	
AUBERGINE FROM THE CHARCOAL GRILL V ACFN	11.00
Homemade Caramelised Kimchi, Har Bracha Tahina, Soft Organic Egg, Nori Salt, Fresh Herbs, Pita Bread fresh from the Oven	

FROM THE STONE OVEN

SABICH SOURDOUGH FOCACCIA V ACMN	15.00
Fried Aubergine, Har Bracha Tahina, Tomatoes, Soft Organic Egg, Amba, Zhug, Fresh Herbs	
ORGANIC ROAST BEEF SOURDOUGH FOCACCIA AM	16.00
Greek Kalamata Aioli, Figs, Tomato Salsa, Sea Salt, Olive Oil	



CUT AND CATCH OF THE DAY

Always Organic and Hand Selected. Ask Your Server For More Details.





LARGER DISHES TO SHARE

Our larger dishes are defined by high quality ingredients from the soil, sea and land which are served with simplicity, freshness and purity. We recommend that you combine our larger dishes with a selection of our delicious side dishes.

We place everything across the table for you to enjoy the feast!

GNOCCHI ALLA CHEF ANDREA A C G L M O	17.00
Oyster Mushrooms, Chestnut Mushrooms, Veal Jus, Rocket, Parmesan	
GRILLED BUTTERFLIED SEABASS D F G L N O	26.50
Kimchi Beurre Blanc, Yoghurt Stone, Garden Cress	
MEDITERRANEAN WHOLE SEABREAM D G O	32.00
White Wine Sauce, Capers, Olives, Fennel, Tomatoes, Leek and Chilli served in a Hot Cast Iron Pan	
LAMB RACK FROM THE CHARCOAL GRILL H N O	29.00
Pomegranate Pistachio Chimichurri	
7 HOUR SLOW COOKED ORGANIC OXTAIL L O	28.00
Port Wine-Red Wine Jus	
KING OYSTER MUSHROOM SHAWARMA ON A SHTICK!  A F M N	14.00
Miso Harissa Glaze, Har Bracha Tahina, Amba, Herb Salad, Homemade Sourdough Laffa	
KOHLRABI RISOTTO WITH KIMCHI BEURRE BLANC  F G L M N O	18.00
Ponzu, Pickled Pearl Onion, Cress	

SIDE DISHES

CONFIT JERUSALEM ARTICHOKE IN DUCK FAT	5.50
CREAMY POLENTA WITH TRUFFLE BUTTER G L	9.50
OVEN ROASTED BONE MARROW	5.50
PADRÓN PEPPERS WITH GRILLED FETA CHEESE  G	7.50
WILD BROCCOLI WITH YOGHURT STONE  G	7.00
BURNT KALE SALAD WITH ZHUG BUTTER  F G L M O	10.00
CRISPY POTATO SKINS WITH JALAPEÑO AIOLI  C O	4.50

SOMETHING SWEET

KNAFEH - A SPECIALITY FROM THE OLD CITY OF JERUSALEM **V** A G H 8.50

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

SESAME - A NENI CLASSIC **V+** F H N 7.50

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

RICE PUDDING **V** A C G H N 8.50

Tahini Caramel, Raspberry, Quince, Pecans,
Crispy Puff Pastry from our NENI Bakery

BALAGAN MENU

Balagan means "Sympathetic Chaos". This menu is for those who want to experience the full range of the NENI kitchen.

Our menu starts with a number of our mezze chosen by the Head Chef followed by larger plates that are typical for NENI and our Tel Aviv culture.

For a sweet finish, there is a selection of our desserts.

All our dishes are shared and the menu is ordered for the entire table.

49.00

per person

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