

SOMETHING SWEET

MUSCOVADO CHOCOLATE CAKE **V gf C G**
Popcorn Whipped Cream

8.50

SESAME - A NENI CLASSIC **V* gf F H N**

8.00

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

KNAFEH TATIN **V A C G H O**

9.50

A Speciality from the Old City of Jerusalem.

Baked Kadayif, Caramalised Seasonal Fruits, Almond Frangipane, Lime Cream

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 main dishes 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.

59.00/Person

LIFE IS BEAUTIFUL



Marina Grechanik

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

OVEN ROASTED PAPRIKA V A G O	8.50
Labneh, Herb Oil, Balsamic, Parsley, Pine Nuts, Toasted Sourdough Bread	
SALMON SASHIMI gf D F G N O	16.00
Ponzu, Burnt Butter, Pickled Cucumber, Puffed Quinoa, Sesame	
SALT BAKED BEETROOT V gf G O	12.00
Smoked Labneh, Seasonal Berries, Toasted Buckwheat, Horseradish	
BURNT KOHLRABI V gf G H M	13.50
Fresh Goat Cheese, Toasted Almonds, Honey & Dijon Dressing	
CHICKEN LIVER PATE A C G L O	11.00
Caramelised Cipollini Onions, Date Vinegar, Pickled Pomegranate, Toasted Challah	
HAYA'S FAMOUS POPCORN FALAFEL V ⁺ gf F N O	6.50
Lime Ginger Soya Tahina	
NENI'S HOMEMADE HUMMUS PLATE V ⁺ A N	7.00
NENI Classic Hummus, Har Bracha Tahina, Tatbhila, Pita Bread	
AUBERGINE FROM THE CHARCOAL GRILL V A C F N	12.00
Har Bracha Tahina, Caramelized Kimchi, Soft Organic Egg, Nori Salt, Pita Bread	

SIDE DISHES

ROASTED HOKKAIDO PUMPKIN V gf G H	5.50
Toasted Almonds, Yoghurt Stone, Rocket, Lemon, Olive Oil	
MASHED POTATO V ⁺ gf	5.50
Zhug, Tomato Seeds, Olive Oil, Sea Salt	
ROASTED ROOTS V ⁺ gf O	6.00
Carrots, Beetroot, Fennel, Zhug, Sea Salt	
CRISPY POTATO SKINS V gf C O	6.50
Jalapeño Aioli, Sea Salt	

MAIN DISHES

Our main 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 main dishes with a selection of our delicious side dishes.

FISH

CHARCOAL GRILLED PULPO gf L N R	24.00
Slow Cooked White Beans, Burnt Tomato, Chilli Oil, Har Bracha Tahina	
WHOLE OVEN ROASTED FISH gf D G O	36.50
Seasonal Vegetables, White Wine, Sage, Butter	

PLANT BASED

HANDMADE RICOTTA GNOCCHI V A C G	19.00
Lemon Butter, Sage, Parmesan	
MUSHROOM SHAWARMA V ⁺ A N	18.00
Warm Har Bracha Tahina, Burnt Tomato, Charcoal Grilled Onions, Fresh Herbs, Thyme, Pita Bread	
WARM BEETROOT AND GOAT CHEESE SALAD V gf F G H	16.00
Red Cabbage, Grilled Fennel, Roasted Roots, Brown Butter, Ponzu, Fresh Goat Cheese, Hazelnuts	

MEAT

OPEN FLAME GRILLED BUTTERFLY CHICKEN FOR TWO PEOPLE (800g) gf G O	46.00
Spiced Butter, Pomegranate Chimichuri, Burnt Vegetables, Fresh Lemon	
DRY AGED RIB EYE STEAK (300g) gf C L O	40.00
Crispy Potato Skins, Caramelised Cipollini Onions, Jalapeño Aioli	
SALSICCIA PAPPARDELLE A G L O	23.00
Tomato, Saffron, Parmesan, White Wine, Pancetta	
SLOW COOKED LAMB SHANK gf G L O	32.00
Creamy Polenta, Lamb Jus, Mint Salsa, Fried Vine Tomatoes	
BEEF SIRLOIN SKEWER A G H L O	26.00
Freekeh, Sofrito, Pomegranate Chimichurri, Sour Cream, Pistachio	
SMOKED BEEF BRISKET gf L O	36.00
Mashed Potato, Horseradish, Caramelised Cippolini Onions, Tatbhila	

Dear Guest! Information about allergy or intolerance-inducing ingredients in our foods is available from our service personnel upon request.