


SOMETHING SWEET

SESAME - A NENI CLASSIC   **F H N** 8.50

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

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

Baked Kadayif, Mozzarella, Ricotta, Star Anise, Cinnamon,
Homemade Greek Yoghurt Ice Cream, Pistachio

COCOA MOUSSE CAKE   **C F G N** 8.50

Homemade Sour Cream Ice, Tahina Caramel, Smoked Salt

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









NENI *am Wasser*

At NENI AM WASSER we focus on
Fresh Fish and Seafood.
Our Menu is Mediterranean with
a Tel Aviv-Touch.
We hope you enjoy your visit.

DINNER

MEZZE – SMALL DISHES TO SHARE

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

BROWN BUTTER FRIED CAULIFLOWER  DEFGN	13.00
Kimchi, Peanuts, Zhug, Har Bracha Tahina, Bonito Flakes	
HUMMUS WITH PICKLED VEGETABLES  ANO	7.00
NENI Classic Hummus, Har Bracha Tahina, Tatbhila, Pickled Vegetables, Pita Bread	
PULPO SALAD  CMOR	15.00
Potatoes, Spinach, Harissa Aioli, Zhug	
SALMON SASHIMI  DFG	18.00
Ponzu, Brussel Sprouts, Yoghurt Stone	
AUBERGINE STEAK  AN	12.00
Slow Cooked Tomato Harissa Sauce, Har Bracha Tahina, Green Chilli, Sourdough Bread	
SALT BAKED BEETROOTS   GO	9.50
Labneh, Horseradish, Beetroot Reduction, Dill	
SALT & PEPPER CALAMARI ACOR	19.00
Fried Calamari, Jalapeño Aioli, Lemon	
ROASTBEEF CARPACCIO  CMO	16.00
Kalamata Aioli, Tomato Seeds, Zhug	

SIDES

MASHED POTATO WITH BROWN BUTTER  G	6.00
ISRAELI SALAD  N	7.00
Tomatoes, Cucumber, Radishes, Red Onions, Dill, Coriander, Har Bracha Tahina, Lemon	
POTATO SKINS   CO	6.50
Jalapeño Aioli, Sea Salt	
GRILLED VEGETABLES  	6.50
Zhug	
CRISPY ASIAN BRUSSEL SPROUTS  AEFN	7.00
Miso, Soya Sauce, Chilli Oil, Peanuts, Coriander	
PITA BREAD FROM ANGEL A	2.50
SOURDOUGH BREAD FROM BROTOCNIK A	2.50

MAINS

Our main dishes are defined by high quality ingredients from the soil, sea and land which are served with simplicity, freshness and purity.

FISH


MEDITERRANEAN WHOLE FISH ADO	38.00
Slow Cooked Tomato Sauce, White Wine, Fennel, Olives, Capers, Green Chilli, Sourdough Bread	

CATCH OF THE DAY ADFGHLNO	DAILY MARKET PRICE
Kimchi Beurre Blanc, Broccoli, Bottarga, Garlic Chips, Zhug	

PLANT BASED

NENI'S MUSHROOM SHAWARMA  AMN	16.00
Grilled King Oyster Mushrooms, Jerusalem Spice, Har Bracha Tahina, Amba, Fresh Herbs, Sourdough Bread	

HAYA'S MEDITERRANEAN FOCACCIA  AFMN	18.00
Grilled Aubergine, Tomato, Green Chilli & Onion served with Har Bracha Tahina, Amba, Fresh Herbs, Pinsa Bread	

MOLE TACOS  AEFLNO	21.00
Planted.Chicken , Sumac Onion, Chilli, Coriander, Tomato Salsa	

MEAT

JERUSALEM STYLE BUTTERFLY CHICKEN  MN	1 PERSON 27.50
Amba, Onions, Red Pepper, Har Bracha Tahina	2 PERSONS 55.00

SLOW COOKED LAMB SHOULDER  DGLO	38.00
White Beans, Pistachios, Mint, Har Bracha Tahina, Chorizo Oil	

WAGYU KEBAB AFMN	28.00
Grilled Vegetables, Sumac Onions, Har Bracha Tahina, Amba, Pinsa Bread	

DRY AGED FLANK STEAK (250G)  CLO	34.50
Crispy Potato Skins, Caramelised Cipollini Onions, Jalapeño Aioli	