


SOMETHING SWEET

SESAME - A NENI CLASSIC  **F H N** 8.00

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

PRICKLY PEAR MANGO SALAD   8.00

Lime, Prickly Pear Sorbet, Mint

CANTUCCINI TIRAMISU **A C G H O** 8.50

Mascarpone, Vanilla, Maderia Wine, Chocolate Snow

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.

SWORDFISH CRUDO  D L O	18.00
Cucumber, Tomato, Crispy Quinoa, Chili Oil	
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HUMMUS WITH PICKLED VEGETABLES  A N O	7.00
NENI Classic Hummus, Har Bracha Tahina, Tatbhila, Pickled Vegetables, Pita Bread	
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GRILLED PULPO A F R	15.00
Tomatoes, Flaxseed, Harissa Maple Syrup Glaze	
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BURNT LEEK  G H L O	8.50
Roasted Onion Beurre Blanc, Yogurt Stone, Almond Oil	
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AUBERGINE STEAK  A N	12.00
Slow Cooked Tomato Harissa Sauce, Har Bracha Tahina, Green Chilli, Sourdough Bread	
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GREEN ASPARAGUS  G	9.50
Sage Lemon Butter, Parmesan	
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SALT & PEPPER CALAMARI A C O R	19.00
Fried Calamari, Jalapeño Aioli, Lemon	
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TEL AVIV SALAD  G N	11.00
Anatolian Cheese, Kalamata Olives, Wild Garlic Oil, Za'atar	
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ROASTBEEF CARPACCIO  C M O	16.00
Kalamata Aioli, Tomato Seeds, Zhug	

SIDES

MASHED POTATO WITH BROWN BUTTER  G	6.00
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SMALL ISRAELI SALAD  M N O	7.00
Tomatoes, Cucumber, Radishes, Red Onions, Dill, Coriander, Har Bracha Tahina, Lemon	
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POTATO SKINS C O	6.50
Jalapeño Aioli, Sea Salt	
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PITA BREAD FROM ANGEL A	2.50
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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 D	38.00
Slow Cooked Tomato Sauce, White Wine, Fennel, Olives, Capers, Green Chilli, Homemade Challah Bread	
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STEAMED REDFISH A D F H L O	28.00
Chard, Bell Pepper Sauce, Roasted Almonds, Zhug	
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CATCH OF THE DAY A D F G H L N O	DAILY MARKET PRICE
Kimchi Beurre Blanc, Broccoli, Bottarga, Garlic Chips, Zhug	
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PLANT BASED

VEGAN MUSHROOM SHAWARMA  A F M N	16.00
Grilled King Oyster Mushrooms, Jerusalem Spice, Har Bracha Tahina, Amba, Fresh Herbs, Sourdough Bread	
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HAYA'S MEDITERRANEAN FOCACCIA  A F M N	18.00
Grilled Aubergine, Tomato, Green Chilli & Onion served with Har Bracha Tahina, Amba, Fresh Herbs, Pinsa Bread	
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MEAT

CHARCOAL GRILLED WHOLE BUTTERFLY CHICKEN FOR TWO PEOPLE  G O	52.00
Arak Marinade, Burnt Vegetables, Grilled Lemon	
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OPEN FLAME LAMMCHOPS  N	38.00
Matbucha, Zhug, Tahina	
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WAGYU KEBAB A F M N	28.00
Grilled Vegetables, Sumac Onions, Har Bracha Tahina, Amba, Pinsa Bread	
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SLOW COOKED SHORT RIBS A C F L M O	42.00
Miso Gochujang Glaze, Crispy Potato Skins, Harissa Aioli	