

LUNCH

NENI'S HOMEMADE HUMMUS PLATE V⁺ A N	7.00
NENI Classic Hummus, Har Bracha Tahina, Tatbhila, Pita Bread	
HAYA'S FAMOUS POPCORN FALAFEL V⁺ gf F N O	7.00
Lime Ginger Soya Tahina	
SWEET POTATO TABOULEH V A G	9.50
Labneh, Fresh Herbs, Pomegranate Molasses	
ISRAELI SALAD V⁺ gf N	12.50
Radishes, Tomatoes, Cucumber, Dill, Coriander, Har Bracha Tahina	
HEREFORD ROASTBEEF gf L M N O	15.00
Runner Bean Salad, Pumkin Seed Oil, Spring Onions, Har Bracha Tahina	
BETROOT HARISSA SOUP V G L	7.00
Sour Cream, Horseradish, Fermented Cabbage, Cress	
LEVANTE SOURDOUGH PINSA WITH:	
JERUSALEM CHICKEN A F M N	16.50
NENI Classic Hummus, Chicken with Jerusalem Spice, Amba, Har Bracha Tahina, Tomato Salsa, Spring Onion	
PLANTED CHICKEN V⁺ A F M N	16.50
NENI Classic Hummus, Planted.Chicken with Jerusalem Spice, Amba, Har Bracha Tahina, Tomato Salsa, Spring Onion	
SABICH V A F M N	15.00
Fried Aubergine, Soft Organic Egg, NENI Classic Hummus, Fresh Herbs, Zhug, Har Bracha Tahina, Amba	
WAGYU BOLITOS A F G	17.00
Matbucha, Pecorino, Rocket, Kalamata Olives	
GRILLED OCTOPUS A F G R	17.00
Chard Tomato Ragout, Sour Cream, Harissa Oil	
ANATOLIAN CHEESE V A F G H	14.50
Burnt Vegetables, Har Bracha Tahina, Zhug, Almonds	
SOMETHING SWEET	
SESAME - A NENI CLASSIC V⁺ gf F H N	8.50
Toasted White Sesame, Homemade Muscovado Ice Cream, Har Bracha Halva, Raw Tahini, Date Syrup, Caramelized Pecans	
COCOA MOUSSE CAKE V gf C F G	8.50
Popcorn Cream, Smoked Salt	

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