

SOMETHING SWEET

SESAME - A NENI CLASSIC ^{V+} F H N 8.00

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

CANTUCCINI TIRAMISU A C G H O 8.00

Mascarpone, Vanilla, Maderia Wine, Chocolate Snow

STRAWBERRY ROSE MESS C G 8.50

Crème Fraîche, Homemade Strawberry Sorbet, Dried Rose, Pomegranate Molasses, Meringue, Sumac

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.

YELLOW FIN TUNA CARPACCIO C D F G O	18.00
Tomato Salsa, Soya Mirin Marinade, Anchovy & Tumeric Mayonnaise, Fried Capers	
HUMMUS WITH PICKLED VEGETABLES V ⁺ A N O P	7.00
NENI Classic Hummus, Har Bracha Tahina, Tatbhila, Pickled Vegetables, Pita Bread	
ROMANIAN IKRA DIP A C D	12.00
Fresh Fish Roe, Lemon Juice, Zhug Oil, Brioche	
TEL AVIV STYLE ORGANIC BEEF FILLET CARPACCIO N	17.00
Har Bracha Tahina, Tomato Seeds, Green Chilli, Olive Oil	
AUBERGINE STEAK V ⁺ A N	11.00
Slow Cooked Tomato Harissa Sauce, Har Bracha Tahina, Green Chilli, Sourdough Bread	
CREAMY BURRATA G O	16.00
Seasonal Tomatoes, Olive Oil, Basil, Oregano, Sea Salt, Balsamic Vinegar	
SUMMER RADISH G	8.00
Beetroot Reduction, Greek Yoghurt, Sour Cream, Horseradish, Sea Salt	
SALT & PEPPER CALAMARI C O R	17.00
Fried Calamari, Jalapeño Aioli, Lemon	

SIDES

MASHED POTATO WITH OLIVE OIL V ⁺	5.50
Tomato Seeds, Zhug	
MUSTARD GREENS GARDEN SALAD V ⁺ M O	7.50
Olive Oil, Beetroot Reduction, Dijon Mustard, Pine Nuts	
POTATO SKINS C O	6.50
Jalapeño Aioli, Sea Salt	
GRILLED SEASONAL VEGETABLES	6.50
Ask Your Server for More Details	
PITA BREAD FROM ANGEL A	1.80
SOURDOUGH BREAD FROM BROTOCNIK A	2.00

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

WHOLE FISH COOKED IN A SALT CRUST (400g) D	34.00
Fresh Herbs, Lemon, Zhug	
YAFO CLAMS A B O R	21.50
White Wine, Lobster Bisque, Fennel, Spring Onion, Harissa, Sourdough Bread	
GLAZED SALMON FILLET WITH CITRUS VINAIGRETTE A D F M N	23.50
Hoisin-Soba Marinade, Kohlrabi, Broccoli, Sesame Dukkah	
SQUID INK SPAGHETTI WITH PRAWNS A B C D L O	27.00
Bottarga, Lobster Bisque, White Wine, Asparagus	

PLANT BASED

LEVANTE TAGLIATELLE A C G O	18.00
Burnt Aubergine, Burrata, Basil, Cherry Tomatoes	
VEGAN MUSHROOM SHAWARMA V ⁺ A M N	15.00
Grilled King Oyster Mushrooms, Jerusalem Spice, Har Bracha Tahina, Amba, Fresh Herbs, Sourdough Bread	
NENI GREEK SALAD G O	13.00
Feta, Romanian Tomatoes, Crunchy Cucumber, Kalamata Olives, Sumac	
GREEN BEAN AVOCADO SALAD V ⁺	14.00
Red Quinoa, Lemon Juice, Garlic, Sea Salt, Red Chill	
+ Grilled Prawns B	6.00

MEAT

DRY AGED T-BONE STEAK (700 g) C L O	85.00
DRY AGED FLANK STEAK (250 g) C L O	34.00
Served with Potato Skins, Caramalised Cipollini Onions, Jalapeño Aioli	
SLOW COOKED ORGANIC LAMB SHOULDER FROM BIO HOF GNIGLER L N O	32.00
Fresh Peas, Dill, Red Chilli, Lamb Jus, Har Bracha Tahina	