

# BREAKFAST


Monday - Saturday 8:00 - 11:45

## NENI's avocado breakfast toast


with pickled carrots and organic eggs on *Öfferl's* sourdough-bread

10,50 A,C,G,O

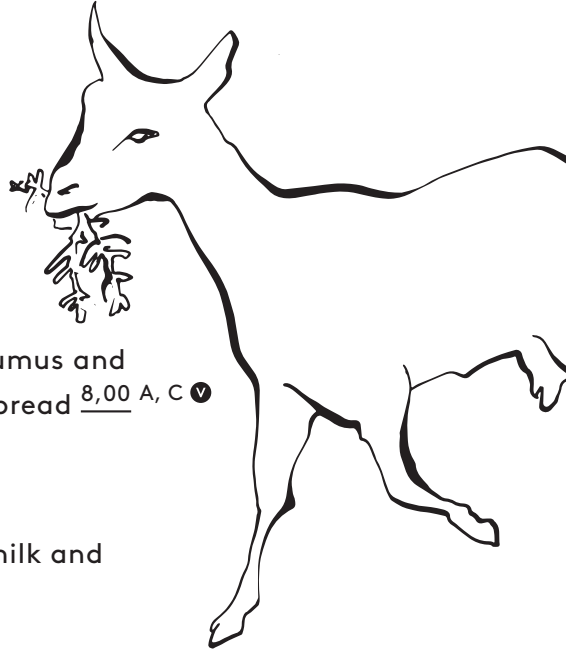
## *new!* Ilan's Green Shakshuka

Oriental dish with organic eggs, spinach, fennel, leek and sheep cheese with pita bread 10,50 A,C,G 

## Shakshuka

The "original" with organic eggs, a ragout of tomatoes from our NENI farm and fresh herbs, served with pita bread 10,50 A, C 

with a choice of pastrami 13,00



## Oriental Breakfast

Slow cooked fava beans, NENI's humus and organic egg and served with pita bread 8,00 A, C ♻️

## *new!* Vegan power

Blueberry porridge with coconut milk and roasted hazelnuts 8,00 A,H ♻️

## Israeli breakfast

Labane (homemade cream cheese with wild thyme and sesame), scrambled organic eggs, olives, israeli salad, pita bread, butter 10,50 A, C, G, N ♻️

## Jam breakfast

with homemade chala (yiddish sweet bread), "Staud's" jam and butter 6,50 A, C, G ♻️

## Breakfast for two


Greek joghurt with chia seeds, labane, *Staud's* jam, butter, scrambled organic eggs, pastrami, pita bread 22,00 A,C,G,N,H

# MEZZE



Small starters to share. Starting at 12:00



## NENI's Humus-plate

with tahina (100% sesame paste) and pita bread 5,50 A, N 

## NENI's Humus variation


Beetroot with horseradish, mango-curry & classic humus served with pita bread 9,00 A, N, O 

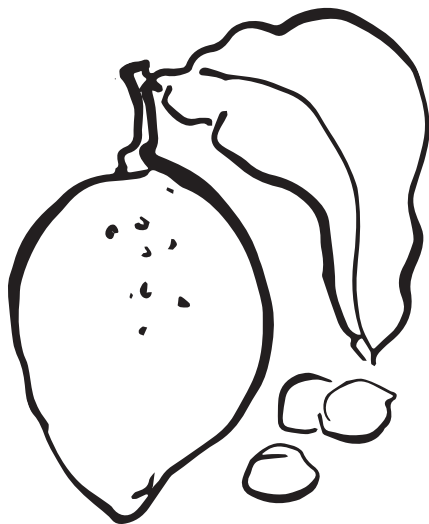
## Nuriel's favourite falafel

with tahina and zhug 3,50 N  


**Cigars** (oriental springrolls) filled with lamb and beef mince, pine nuts and spices, served with tahina 5,50 A, N

## Vegetarian cigars


filled with spinach and sheep cheese, served with tsatsiki-dip 5,50 A G 




## *new!* Roasted cauliflower

with tahina, tomato seeds and jalapeno-lemon salsa 6,00 N  

## Haya's Sakuska – our speciality

Wood oven roasted tomatoes, eggplant and peppers with *Öfferl's* sourdough-bread 6,00 A, H 



## Oven eggplant

on tomato-tahina-salsa, organic egg and pita bread 6,50 A, C, N 

## Babaganoush

Smoked eggplant puree with tahina served with pita bread 5,50 A, N 

## Oven baked sweet potato

in shell with roasted almonds, homemade sour cream and rucola-spinach salad with citrus vinaigrette 7,50 G, H, M  

# SOUPS

*new!* NENI's lentil soup

with lime leaves, coconut milk and ginger 5,50 O,A,F **V** **GF**

Soup of the day 5,50

# SALADS

*new!* Nadiv's Beetroot kale salad

with creamy sheep cheese, roasted walnuts and candied saffron-oranges 13,50 G,M,O,H **V** **GF**

*new!* Tunisian tuna salad

with oven potatoes, harissa, organic egg, jalapeno-aioli and gherkin 14,00 C,D,O,M

## Korean fried chicken salad

Fried chicken in sake-soja-chili sauce served on Asian salad with pomegranate seeds and mango-aioli 14,00 A, C, E, F, G, M, N, O

# MAIN DISHES



## Hamshuka


NENI's humus, with chopped lamb and beef,  
served with chili and pita bread 12,50 A, N

## Almond crusted chicken breast

in crispy almond coating served with sweet-chili-chutney  
and homemade french fries 13,50 A, F, G, H, N

## Jerusalem plate

with grilled chicken, oriental spices, fresh herbs, tahina,  
humus and pita bread 14,00 A, N

**Sabich** A "mischmasch" of fried eggplant, NENI'S humus, tomato-  
coriander salad, tahina, poached organic egg and amba 13,50 A, C, M, N, O  
With a choice of falafel 15,00 

## Spicy caramalised eggplant

with ginger and chili, served on Japanese rice 13,50 A, F, N    
with a choice of chicken strips 16,00


## *new!* Pulled beef sandwich

with *Öfferl's* brioche buns, slow cooked pulled beef in maple syrup  
with homemade BBQ-sauce, pickled chilli peppers, cheddar cheese  
and fresh herbs, served with homemade french fries and mango-aioli  
15,00 A, C, G, N, O

*new!* Elior's lamb shank

6 hours braised in port wine-pomegranate molasses and vegetable stock 19,50 L,O,G,N

*new!* Glazed salmon filet

with green beans, crispy shallots and roasted sesame 17,00 M,F,N,D,A 

*new!* Grilled tempeh *Superfood!*

with rice lentils, peanut satay and asian salad 14,50 F,N,E  



## EXTRAS

Zhug (spicy coriander-chili-pesto) 1,50

Homemade chutney 1,50 F, N

Homemade french fries mit Chutney 4,00 F, N

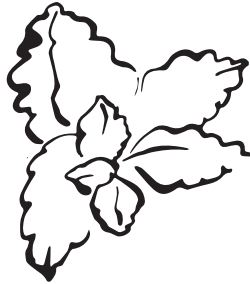
Mixed salad 3,50 M 

Pita bread (1 piece) 1,00 A

Öfferl's Sourdough bread (1 slice) 1,00 A 

Grilled chicken breast strips 3,50 

# DESSERT



The very best New York cheese cake 6,00 A, C, G

## Knafeh

A speciality from the old city of Jerusalem filled with mozzarella-ricotta-mascarpone, homemade yoghurt ice cream with chopped pistachios 7,00 A, G, H

## *new!* Warm molten chocolate cake

Served with coconut ice cream 7,00 A, C, G

## APPENDIX

Tahina: 100 % Sesame paste from Har Bracha

Kadaif: Angelhair (thin doughstrings)

Harissa: Spicy Chilipaste

Sumak: Sumak berry pulver, a smooth acidity

Amba: Spicepaste with mango pickles



# DRINKS

# WHITE WINE

## Gemischter Satz Nussberg

Hajszan (Wieninger)/Wien, 0,75l Bottle 27,00 · 1/8l 5,10 ○

## Grüner Veltliner Federspiel

Lehensteiner, Weissenkirchen/Wachau, 0,75l Bottle 27,50 · 1/8l 5,20 ○

## Gelber Muskateller Gamlitzer

Gross, Südsteiermark, 0,75l Bottle 28,00 · 1/8l 5,40 ○

## Wiener Riesling

Wieninger, Wien, 0,75l Bottle 27,50 · 1/8l 5,20 ○

## Sauvignon Blanc Ottenberger

Tement, Berghausen/Südsteiermark, 0,75l Bottle 30,00 · 1/8l 5,40 ○

## Chardonnay

Markowitsch, Niederösterreich, 0,75l Bottle 27,00 · 1/8l 5,10 ○

## Pinot Grigio

Di Leonardo, Friaul, 0,75l Bottle 27,00 · 1/8l 5,10 ○

# RED WINE

## Rioja Vina Alberdi

La Rioja Alta, Haro, 0,75l Bottle 29,00 . 1/8l 5,10 ○

## Das Glück-Grand Select *Premium Cuvée!*

Weinmanufaktur Follner, Rust, 0,75l Bottle 39,00 . 1/8l 6,00 ○

## Blauer Zweigelt

(Salon Bundessieger 2015) Weingut Hagn

Mailberg/Niederösterreich, 0,75l Bottle 26,00 . 1/8l 4,70 ○

## Blaufränkisch

Uwe Schiefer, Welgersdorf Rust/Neusiedlersee Hügelland

0,75l Bottle 26,00 . 1/8l 4,60 ○

## *bio!* Pinot Noir Hofweingarten

Paul Achs, Neusiedlersee, 0,75l Bottle 27,00 . 1/8l 4,90 ○

## Heideboden *Cuvée!*

Reeh, Andau/Neusiedlersee, 0,75l Bottle 27,00 . 1/8l 4,80 ○

## Merlot

Reinisch Johanneshof, Thermenregion, 0,75l Bottle 28,50 . 1/8l 5,20 ○

# ROSÉ

## Pure Grand Cuvee

Cote de Provence, Domain Sarrins, 0,75l Bottle 31,00 · 0,1l 5,60 ◯

# BUBBLES

Moët & Chandon Bottle 75,00 ◯

## NENI Frizzante-Rose Sweet

Weingut Hagn, Mailberg/Niederösterreich, 0,75l Bottle 25,50 · 0,1l 3,90 ◯

## NENI's Primosecco

Weingut Hagn, Mailberg/Niederösterreich, 0,75l Bottle 25,50 · 0,1l 3,90 ◯

# MIXED

## Frizzsoda

NENI Frizzante with Limette, Mint, Soda 1l 16,10 · 0,25l 4,60

Aperol Prosecco ◯ 0,2l 4,90

Prosecco Violet Spritzer ◯ 0,2l 4,90

White Spritzer ◯ 1/4l 3,40

Aperol Spritzer ◯ 1/4l 4,10

Hugo ◯ 0,2l 4,90

# BEER

## TAB

Ottakringer Vienna Original 0,3l 3,50 . 0,4l 3,90

Zwickl red 0,3l 3,50 . 0,4l 3,90

## BOTTLES

Null Komma Josef 0,3l 3,20

Ottakringer Radler 0,5l 3,80

Ottakringer 16er 0,3l 3,60

# ALCOHOL FREE

## Limonana

Fresh mint, juice of lemon & soda 0,25l 3,20 · 0,4l 3,90 · 1l 7,10

## Ice Tea with fresh mint

Homemade 0,25l 3,20 · 0,4l 3,90 · 1l 7,10

## *bio!* Organics by Red Bull

Simply Cola/Bitter Lemon/Ginger Ale/Tonic 0,25l 3,10

*bio!* Mango Lassi 0,25l 3,90 G

Apple Juice, natural 0,25l 2,80

Red Currant Juice 0,2l 2,80

Vöslauer Mineral no gas/with gas 0,33l 2,80 · 0,75l 4,80

Soda Soda Raspberry/Lemon/Elderflower\* 0,25l 2,10 · 0,4l 3,30

Red Bull & Red Bull sugarfree energy drink 0,25l 3,80

# COCKTAILS 8,50

## Moskow Mule

42 Below cucumber infused vodka,  
limejuice, ginger beer, cucumber

## Kumquat-Gin Tonic

Fresh kumquats, Bombay gin, tonic

## *new!* Martini e Tonic

Martini, tonic, lime

## *new!* Cuatro & Ginger

Rum 4Y, ginger ale, lime

## *new!* Matcha Gin Fizz

Gin, "Kissa" matcha tea,  
lemonjuice, sugar, soda

# DIGESTIF

## Williams Reserve

Guglhof 2cl 4,10

## Marille Reserve

Guglhof 2cl 4,60

## *new!* Nikka Whisky

### Japan

2cl 5,10

## *new!* XO Double Wood

### Rum

### Barbados

2cl 5,40

## Grappa

### di San Leonardo

Stravecchia 2cl 6,10

# HAUSBRANDT-COFFEE

Espresso 2,40 . Double 4,10 . Macchiato 2,60

Kleiner Brauner 2,60

Großer Brauner 4,30

Verlängerter 3,10

Cappuccino 3,20

Melange 3,20

Caffe Latte Hot 4,20 . Iced 4,50

Hot Chocolate 3,40

Soy-milk + 0,70

## TEA 4,30

China Op Jasmin Tea

Earl Gray Cream

Turkish Apple-Lemon Tea

Fine Herbs

Nana Tea w/ Fresh Mint

Chai Tea

Milk or Lemon Juice + 0,70



# ALLERGENS

Butter, eggs and most of our milk products are organic!

—

 vegetarian  vegan

 gluten free

—

\* Drink for youngsters

—

A Gluten-containing Cereals

B Crustaceans

C Egg

D Fish

E Peanut

F Soja

G Milk or Lactose

H Nuts

L Celery

M Mustard

N Sesame

O Sulfites

P Lupins

R Molluscs

Prices in Euro incl. Taxes, No Credit Cards

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