












Marina Grechanik










NENI
Mallorca.

MEZZE - SMALL DISHES TO SHARE

Our mezze are an array of complimentary flavours and contrasting textures that honor the freshness of the Levantine ingredients.

NENI'S HOMEMADE HUMMUS PLATE   A N	8.50
Classic Hummus, Har Bracha Tahina, Tatbhila, Pita Bread	
SALT BAKED BEETROOT SKEWER   G H O	7.50
Labneh, Pistachio, Horseradish, Date Balsamic, Burnt Onion	
HAYA'S FAMOUS POPCORN FALAFEL   F N O	6.50
Lime Ginger Soy Tahina	
MOROCCAN CIGARS A G H N	10.50
Crispy Filo, Moroccan Spiced Beef, Pine Nuts, Har Bracha Tahina, Harissa	
CITRUS CEVICHE  D F M O	11.50
Local Fish, Lime, Chilli, Pickled Mango, Herb Oil, Radish	
CHARCOAL GRILLED PULPO  L N R	13.00
Slow Cooked Beans, Cherry Tomatoes, Har Bracha Tahina, Tatbhila	
AUBERGINE STEAK  A N	9.50
Slow Cooked Tomato Ragout, Har Bracha Tahina, Green Chilli Oil, Sourdough Bread	
CHARCOAL GRILLED CAULIFLOWER   N O	7.50
Pomegranate Chimichurri, Har Bracha Tahina	

SIDES FOR MAIN DISHES

MEDITERRANEAN FREEKEH  A L O	7.00
Celery, Onion, Carrot, Tomato, White Wine, Fresh Herbs, Pomegranate Molasses	
SMALL ISRAELI SALAD   N	6.00
Radish, Tomato, Cucumber, Lemon, Har Bracha Tahina, Fresh Herbs	
CRISPY POTATO SKINS   C O	6.00
Jalapeño Aioli, Sea Salt	
GRILLED SEASONAL VEGETABLES  	7.00
Sea Salt, Green Chilli Oil	

MAINS

Our Mains are defined by high quality ingredients from the soil, sea and land which are served with simplicity, freshness and purity. We place everything across the table for you to enjoy the feast!

Our fish is always local and caught daily. Our meat is always hand-selected.

CHICKEN SHAWARMA  G	19.00
Overnight Marinated Chicken, Roasted Red Onion, Smashed Potato, Garlic Cream, Fresh Herb Salad	
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SABICH ON SOURDOUGH PINSAL BREAD  A C F M N	16.00
Fried Eggplant, Tomato Salsa, Amba, Zhug, Soft Organic Egg, Har Bracha Tahina	
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STONE OVEN WHOLE FISH FOR TWO A D G O	Market Priced Daily
White Wine Sauce, Capers, Olives, Fennel, Tomatoes and Chilli served in a Hot Pan with Local Fresh Bread	
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WHOLE FRIED FISH  D	Market Priced Daily
Red Chilli, Ginger, Lemongrass, Lime	
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DRY AGED RIB EYE STEAK - 300g  C L O	37.00
Charcoal Grilled Rib Eye Steak, Port Wine Caramelized Onions, Crispy Potato Skins, Jalapeño Aioli, Sea Salt	
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BEEF SIRLOIN SKEWER FROM THE GRILL A G H L O	29.00
Freekeh, Sofrito, Pomegranate Chimichurri, Sour Cream, Pistachio	
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GRILLED LOCAL BUTTERFLIED FISH  D F G L N O	26.50
Kimchi Beurre Blanc, Cured Mahones Cheese, Garden Cress, Wild Broccoli	
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ISRAELI PRAWNS A B G O	Market Priced Daily
Harissa, Butter, White Wine & Spinach Served with Local Fresh Bread	
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SALSICCIA PAPPARDELLE A G L O	16.00
Tomato, Saffron, Parmesan, White Wine, Pancetta	
+ Grilled Prawns B	6.00
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NENI KEBAB A F M N	18.50
Grilled Beef & Lamb Kebab, Har Bracha Tahina, Amba, Burnt Vegetables & Sumac Onions, Served on Sourdough Pinsa Bread	
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MAGHREB MASHWIYA  A F M N	14.00
Grilled Aubergine, Tomato, Green Chilli & Onion, Har Bracha Tahina, Amba, Fresh Herbs, Served on Sourdough Pinsa Bread	

SOMETHING SWEET

BUTTERSCOTCH CREAM V gf C G H N	9.00
Salted Tahini Caramel, Whipped Cream, Toasted Hazelnuts	

KNAFEH – A SPECIALITY FROM THE OLD CITY OF JERUSALEM V A G H	9.00
Kadayif, Mozzarella, Ricotta, Orange Blossom, Yoghurt Ice Cream, Pistachio	

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	

CARAMELIZED BASQUE CHEESECAKE V A C G O	7.50
Cream Cheese, Lemon Zest, Powder Sugar, Seasonal Fruits	

BALAGAN MENU

Balagan means “Beautiful Chaos”.

This menu is for those who want to experience the full range of the NENI Kitchen.

Our menu starts with a number of our Mezze chosen by our kitchen team, followed by Mains that are typical for NENI and our Tel Aviv Culture.

For a sweet finish, there is a selection of our desserts.

All our dishes are shared and the menu is ordered for the entire table.

45.00 – Vegetarian per person

49.00 – Meat/Fish per person

Allergens

A = Cereals containing
gluten
B = Crustaceans
C = Egg
D = Fish
E = Peanuts

F = Soy
G = Milk or Lactose
H = Nuts
L = Celery
M = Mustard
N = Sesame

O = Sulfites
P = Lupins
R = Molluscs
V = Vegetarian
V **gf** = Vegan
gf = Gluten-Free