

Slow  
slow  
slow  
said the  
tastebuds.

**NENI**  
*Mallorca.*

# BEST OF NENI.

A Balagan style ramble through mezze, main courses and desserts.

In case you wonder about the best way to enjoy the real essence of NENI, choose Balagan. Sounds weird?

Tastes delicious! And is very simple: Innumerable plates with the most tasteful creations will be served in a colorful mixture. Of course this is the most fun if you are at least two people. And the more you are the bigger the spectacle. Basically this is what Balagan truly means: charming chaos.

*Si lo que buscas es realmente disfrutar de la esencia de NENI, elige Balagan.*

*¿Lo conoces? Una opción deliciosa y muy simple; innumerables platos deliciosos, llenos de la creatividad y color servidos en la misma mesa para compartir con amigos, familia, etc. Balagan, conceptualmente significa 'combinación irresistible de caos'.*

39,00 / Person

# MEZZE

**NENI'S HOMEMADE HUMMUS** Tahina, Parsley, Pita Bread 7,00  
*Tahina, Perejil, Pan de Pita*

**NENI'S HOMEMADE HUMMUS SELECTION** Beetroot & Horseradish, Mango & Curry, Chickpea & Tahina 11,50  
*Remolacha & Rábano picante, Mango & Curry, Garbanzo & Tahina*

**NURIEL'S FAVOURITE POPCORN FALAFEL** Tangy Lime, Ginger & Sesame 6,00  
*Lima picante, Gengibre & Sésamo*

**FETA CIGARS** Crispy Filo, Feta Cheese & Spinach served with Tzatziki 7,50  
*Pasta filo crujiente, Queso Feta & Espinacas con Tzatziki*

**MOROCCAN CIGARS** Crispy Filo, Moroccan Spiced Beef & Pine Nuts served with Tahina & Harissa 7,50  
*Pasta filo crujiente, Carne de Ternera Marroquí & Piñones con Tahina y Harissa*

**SAKUSKA** Roasted Tomato, Eggplant & Red Pepper served with Rocket, Feta & Walnuts 8,50  
*Tomates asados, Berenjena & Pimiento rojo con Rúcula, Feta y Nueces*

**POLENTA KIBBEH** Manchego, Spinach & Tomato Seeds 6,00  
*Manchego, Espinaca & Semillas de Tomate*

**MARINATED ANCHOVIES** Lemon, Olive Oil, Red Pepper Aioli, Dills 6,00  
*Limón, Aceite de Oliva, Alioli de Pimientos rojos, Eneldo*

**ILAN'S CEVICHE** Tomato seeds, Pomegranate, Chilli, Lemon & Olive Oil 8,00  
*Semillas de Tomate, Granada, Chile, Limón & Aceite de oliva*

# SALAD

**TOMATO BREAD SALAD** Goats Cheese, Roasted Red Pepper, Mixed Herbs 12.00  
*Queso de Cabra, Pimiento rojo asado, Mix de Hierbas*

**FRIED CHICKEN SALAD** Crispy Cabbage, Pomegranate, Coriander & Mango Aioli 15.50  
*Col China, Granada, Cilantro y Alioli de Mango*

**NENI'S NIÇOISE SALAD** Oven Baked Potato, Organic Egg, Harissa, Jalapeño Aioli,  
Pickled Baby Cucumber 12.50  
*Patata al horno, Huevo orgánico, Harissa, Alioli de Jalapeño, Pepinillo en escabeche*

# FROM THE FOCACCIA OVEN.

**SABICH** Fried Eggplant, Tahina, Tomato, Organic Egg, Amba 13,50  
*Berenjena frita, Tahina, Tomate, Huevo orgánico, Amba*

Add Nuriel's favourite Popcorn Falafel for 3,50  
*Con el favorito popcorn falafel de Nuriel*

**LAHMAJUN** Fresh Kebab, Rocket, Chilli, Tzatziki 15,50  
*Kebab fresco, Rúcula, Chile, Yogurt con Menta*

**SOBRASADA** Mahón Cheese, Honey, Thyme 14,50  
*Queso de Mahón, Miel, Tomillo*

# FISH

**LOCAL CATCH OF THE DAY** Grilled Seasonal Vegetables served with a Dill & Mustard Marinade 22,50  
*Verduras de temporada a la parrilla servidas con Eneldo y un Adobo de Mostaza*

**WHITE WINE STEAMED MUSSELS** Garlic, Harissa & Parsley served with Sourdough 15,00  
*Ajo, Harissa y Perejil servido con Pan de Masa Madre*

**GAMBAS** Tomato Seeds, Spinach & Garlic served with Sourdough Bread 18,00  
*Semillas de Tomate, Espinaca & Ajo servido con Pan de Masa Madre*

# MEAT

**JERUSALEM PLATE** Jerusalem Spiced Chicken, NENI classic Hummus, Roasted Red Peppers & Tahina served with Pita Bread 19,50  
*Pollo al estilo Israeli, Hummus clásico NENI, Pimientos rojos asados & Tahina servido con Pan de Pita*

**ANGUS STEAK 300g** Hasselback Potatoes, Sour Cream, Red Tahina & Chives 25,50  
*Patatas estilo Hasselback, Crema agria, Tahina roja con Cebollino*

**MARINATED LAMB STEAK** Mallorca Oranges, Sage, Char-Grilled Broccoli & Citrus Vinaigrette 19,00  
*Naranjas Mallorquinas, Salvia, Brócoli a la parrilla de carbón con una Vinagreta de Cítricos*

# DESSERT

**THE VERY BEST NEW YORK CHEESECAKE** 7,50

**KNAFEH** Baked Kadayif, Cheese, Greek Yoghurt Ice Cream, Toasted Pistachio 8,00  
*Kadaif al horno, Queso, Helado de Yogurt Griego, Pistachos tostados*

**MASCARPONE MOUSSE** Almond Biscuit, Jerez, Cacao 7,50  
*Galletas de almendra, Jeréz, Cacao*

**MALABI** Hibiscus, Coconut, Peanut, Seasonal Fruits 6,50  
*Hibisco, Coco, Cacahuete, Frutas de temporada*