
























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
NENI Classic Hummus, Har Bracha Tahina, Tatbhila, Pita Bread	
CARROT SALAD   H	9.50
Harissa Dressing, Caramelized Pecans, Spring Onion	
HAYA'S FAMOUS POPCORN FALAFEL   F N O	7.50
Lime Ginger Soy Tahina	
MOROCCAN CIGARS A G H N	11.00
Crispy Filo, Moroccan Spiced Beef, Pine Nuts, Har Bracha Tahina, Harissa	
SEABASS TIRADITO  D N	17.00
Sashimi, Pico de Gallo, Coriander Oil, Sweet Potato Crunch, Za'atar	
FLAMED MANGO & AVOCADO   G	12.50
Buttermilk, Kaffir Lime, Coriander Oil, Red Chilli	
MALLORCAN TOMATO SALAD   G	10.00
Caper Dressing, Garlic, Manchego, Coriander	
BROWN BUTTER FRIED CAULIFLOWER  D E F G N	11.00
Kimchi, Peanut, Bonito Flakes, Sechuan Crispy Chili Oil	
MORGAN RANCH WAGYU ROASTBEEF CARPACCIO  M O	25.00
Maldon Salt, Chilli, Tomato Seeds	
GRILLED ARTICHOKEs   G	12.50
Labneh, Caper Chimichurri, Sumac, Pine Nuts	
SÓLLER PRAWNS CARPACCIO  B G O	20.00
Chilled Prawn Bisque, Tomato Seeds, Herb Oil, Green Chilli	










SIDES FOR MAIN DISHES

MASHED POTATO   L O	7.00
Zhug, Tomato Seeds, Olive Oil, Salt	
SMALL ISRAELI SALAD   N	8.00
Radish, Tomato, Cucumber, Lemon, Har Bracha Tahina, Fresh Herbs	
CRISPY POTATO SKINS   C O	7.50
Jalapeño Aioli, Sea Salt	
GRILLED SEASONAL VEGETABLES  	7.50
Sea Salt, Green Chilli Oil	
PITA BREAD A	1.50
SOURDOUGH BREAD A	2.50






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	19.50
Overnight Marinated Chicken, Roasted Red Onion, Smashed Potato, Garlic Cream, Fresh Herb Salad	
TEMPEH MOLE TACOS  A E F L N O	25.00
Tomato Onion Salsa, Sumac Onions, Romaniane Lettuce	
HAYA'S CHRAIME A D	34.00
600gr Seabass, Matbucha, Pickled Lemons, Green Chilli, Toasted Sourdough Bread	
WHOLE FRIED FISH  D	27.00
Red Chilli, Ginger, Lemongrass, Lime	
DRY AGED RIB EYE STEAK - 300g  C L O	39.00
Charcoal Grilled Rib Eye Steak, Port Wine Caramelized Onions, Crispy Potato Skins, Jalapeño Aioli, Sea Salt	
OPEN FLAME GRILLED MALLORCAN LAMB CHOPS  N	29.00
Matbucha, Har Bracha Tahina, Zhug	
GRILLED LOCAL BUTTERFLIED FISH  D F G L N O	26.00
Kimchi Beurre Blanc, Cured Mahones Cheese, Garden Cress, Wild Broccoli	
YAFO CLAMS A B G L O R	22.00
White Wine, Lobster Bisque, Fennel, Spring Onions, Harissa, Sourdough Bread	
JERUSALEM PLATE A M N	22.00
NENI Classic Hummus, Jerusalem Spiced Chicken, Amba, Onion, Red Pepper, Har Bracha Tahina, Pita Bread	
NENI'S WAGYU KEBAB A F M N	23.00
Har Bracha Tahina, Amba, Burnt Vegetables & Sumac Onions, Served on Sourdough Pinsa Bread	
CRISPY RICE CAKE   F G L N O	18.50
Caramelized Eggplant, Har Bracha Tahina, Spring Onions, Herb Salad	
NENI'S MUSHROOM SHAWARMA  A M N	17.50
Grilled King Oyster Mushrooms, Jerusalem Spice, Har Bracha Tahina, Amba, Fresh Herbs, Sourdough Bread	

SOMETHING SWEET

ILAN'S FAVOURITE DESSERT  A G H O	9.50
Creamy Ricotta, Seasonal Fruits, Sweet Wine, Polenta Crumbles, Hazelnuts	
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KNAFEH – A SPECIALITY FROM THE OLD CITY OF JERUSALEM  A G H	9.00
Kadayif, Mozzarella, Ricotta, Orange Blossom, Yoghurt Ice Cream, Pistachio	
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SESAME - A NENI CLASSIC   F H N	8.50
Toasted White Sesame, Homemade Muscovado Ice Cream, Har Bracha Halva, Raw Tahini, Date Syrup, Caramelized Pecans	
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NENI CHEESECAKE  A C G	9.50
The Very Best New York Cheesecake	

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.

49.00 – Vegetarian per person

55.00 – Meat/Fish per person

Corresponding wine pairing including cava- local wines from the island
EUR 29.00 p.P.

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
 = Vegetarian
 = Vegan
 = Gluten-Free