

Marina Grechanik



**NENI**

*Mallorca*

PORT  
DE SÓLLER



## 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 <b>v<sup>+</sup> A N</b>	8.50
NENI Classic Hummus, Har Bracha Tahina, Tatbhila, Pita Bread	
SUMMER RADISH <b>v gf G</b>	9.50
Beetroot Reduction, Greek Yoghurt, Sour Cream, Horseradish, Sea Salt	
HAYA'S FAMOUS POPCORN FALAFEL <b>v<sup>+</sup> gf F N O</b>	7.50
Lime Ginger Soy Tahina	
MOROCCAN CIGARS <b>A G N</b>	11.00
Crispy Filo, Moroccan Spiced Beef, Pine Nuts, Har Bracha Tahina, Harissa	
SEABASS TIRADITO <b>gf D N</b>	17.00
Sashimi, Pico de Gallo, Coriander Oil, Sweet Potato Crunch, Za'atar	
LABNEH <b>v gf G M O</b>	12.00
Seasonal Green Vegetables, Chimichurri, Pea Sprouts	
MALLORCAN TOMATO SALAD <b>v gf G</b>	10.00
Caper Dressing, Garlic, Manchego, Coriander	
FRIED CAULIFLOWER <b>v<sup>+</sup> gf N</b>	11.00
Zhug, Har Bracha Tahina, Green Chilli, Crispy Chilli Oil, Spring Onions	
ROASTBEEF FOCACCIA <b>A C M O</b>	12.00
Kalamata Aioli, Zhug, Tomato Seeds	
GRILLED ARTICHOKE <b>v gf G</b>	12.50
Labneh, Caper Chimichurri, Sumac, Pine Nuts	
PULPO CARPACCIO <b>gf R</b>	18.50
Lemon Dressing, Green Chilli, Tomato Seeds	

## SIDES FOR MAIN DISHES

LEVANTINE CROQUETTES <b>v A C G</b>	8.00
Parmesan, Herbs, Chilli, Panko, Greek Dill Yoghurt	
ISRAELI SALAD <b>v<sup>+</sup> gf</b>	8.00
Radish, Tomato, Cucumber, Lemon, Fresh Herbs	
CRISPY POTATO SKINS <b>v gf C M O</b>	7.50
Harissa Aioli, Sea Salt	
GRILLED SEASONAL VEGETABLES <b>v<sup>+</sup> gf</b>	7.50
Sea Salt, Green Chilli Oil	
PITA BREAD <b>A</b>	1.50
SOURDOUGH BREAD <b>A</b>	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	
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TOMATO CURRY   F L	18.00
Tofu, Tamarinde Sauce, Yellow Cherry Tomatoes, Chilli, Coconut Milk	
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MEDITERRANEAN BUTTERFLIED FISH A D G O	34.00
Seabream, Tomato Sauce, Capers, Kalamata Olives, White Wine, Tatbhila, Toasted Sourdough Bread	
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GRILLED OCTOPUS  H O R	23.00
Baby Potatoes, Romesco Sauce, Saffron, Dill	
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RIB EYE STEAK - 300g  C F M O	39.00
Miso Harissa Glace, Crispy Potato Skins, Harissa Aioli, Sea Salt	
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HAYA'S BBQ LAMB  L M N	25.00
Hawaij, Cabbage, Fresh Herbs, Har Bracha Tahina, Amba	
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CRISPY RICE CAKE   F G L N O	18.50
Caramelized Eggplant, Har Bracha Tahina, Spring Onions, Herb Salad	
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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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YAFO CLAMS A B G L O R	22.00
White Wine, Lobster Bisque, Fennel, Spring Onions, Harissa, Sourdough Bread	
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JERUSALEM PLATE A M N	22.00
NENI Classic Hummus, Jerusalem Spiced Chicken, Amba, Onion, Red Pepper, Har Bracha Tahina, Pita Bread	
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WAGYU KEBAB A L N	23.00
Handmade Wagyu Beef and Lamb Kebab, Tomato Gazpacho, Har Bracha Tahina, Shifka, Green Chilli, Toasted Pita with Za'atar	
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NENI'S MUSHROOM SHAWARMA  A M N	18.00
Grilled King Oyster Mushrooms, Jerusalem Spice, Har Bracha Tahina, Amba, Fresh Herbs, Sourdough Bread	



## SOMETHING SWEET

PUMPKIN CHOCOLATE BROWNIE  A F H N O 8.00  
Spicy Chocolate, Orange, Rum, Black Currant Ice Cream

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CANTUCCINI TIRAMISU A C G H O 9.00  
Mascarpone, Vanilla, Madeira Wine, Chocolate Snow

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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