

NENI's Eastern Mediterranean kitchen is built around generosity, diversity, and the joy of sharing a table together. Across the Levant, meals are rarely rushed or divided neatly into courses - instead, food arrives in rounds, to be passed around, tasted together, and enjoyed at your own pace.

We encourage you to begin with mezze: a colourful spread of small dishes designed for sharing. From vibrant vegetables and fragrant herbs to fresh seafood and meats, mezze offers something for everyone and captures the heart of the region's food culture.

Our menu travels across the Levant, bringing together dishes shaped by centuries of trade, migration, and hospitality. While larger dishes can certainly be enjoyed individually, they are often at their best when shared around the table, alongside conversation, laughter, and another glass of wine.

THE NENI EXPERIENCE MENU

Discover the true essence of Eastern Mediterranean dining with the exclusive NENI Menu Experience - a carefully curated journey through the signature highlights of our kitchen. Designed to be shared by the whole table, this experience brings together our most celebrated dishes and vibrant flavours into one unforgettable feast.

Every round is selected to showcase the warmth, generosity, and richness of the Levant hospitality. Sit back, relax, and allow us to guide you through a memorable culinary experience created for sharing, connection, and celebration.

BITES	
OYSTER 50	mignonette, fermented chili, lemon
POPCORN FALAFEL 35	asian tahini, goa cress VG
TROUT ROE MOUSSE 65	parsley green oil, chives, potato chips, Kalix vendace roe, seaweed powder
MEZZE	
NENI CLASSIC HUMMUS 155	tahina, roasted kohlrabi, chili oil VG
BURNED AUBERGINE 220	tahina, marinated tomato seeds, zhug, served tableside VG
TOMATO TARTARE 175	san marzano dehydrated tomatoes, salted cucumber, grilled paprika, garlic, crispy pita VG, G
POINTED CABBAGE 185	miso hollandaise, brown panko, pine nuts, chives V, G, D
CEVICHE 215	kolja / haddock, leche de tigre amarillo, mango, red chili, red onion, parsley
FRIED CALAMARI 195	tempura carrot and parsley, shifka mayo, espelete chili, lemon G
SHRIMP (4 pieces) 225	light bisque, fresh green asparagus, tatbila
BEEF TARTARE 195	crispy chicken emulsion, straw potatoes, dill, garlic, harissa paste
SEARED BEEF 225	herb butter, shifka peppers, fried capers, salted lemon pistachio N, D

MAINS	
CAULIFLOWER GRILLED 305	haricots verts, crispy chili oil, tahina dressing, dukkha, shifka VG, N
ZUCCHINI 285	grilled zucchini, romesco sauce, zhug, chickpeas, sumac red onion VG, N
SABICH 285	aubergine, hummus, tahina dressing, amba, cured egg, falafel, fresh tomato salsa, fried aubergine V
GRILLED RAINBOW TROUT 385	antiboise, sautéed spinach, kalamata olives, grilled olives, extra virgin olive oil
WHOLE FRIED SEA BASS (FOR TWO) 595	shifka aioli, panko crust, garlic oil, lemon G
LEVANT CHICKEN SKEWER 315	hummus, amba, onion, red paprika, tahina
DRY AGED SIRLOIN (250 gr) (SWEDISH) 495	charcoal grilled, burnt butter, burnt tomato hollandaise, four weeks dry aged
GRILLED BEEF / LAMB KEBAB 285	burn vegetables, sumac yoghurt, red onion salad, mizuna
SIDES	
GREEN ASPARAGUS 125	oven baked en papillote, lemon, sage, extra virgin olive oil D
GRILLED BEEF TOMATOES 115	lemon ponzu, tarragon mayo, tarragon leaves
ZUCCHINI & CUCUMBER SALAD 105	mint dressing, yoghurt, shaved feta D
POTATO SKINS 95	harissa mayonnaise
WARM PITA / GLUTENFREE KNÄCKEBRÖD G 45	

Please inform our staff about allergies you may have and we will try to advise and accommodate you as much as we possibly can. A – alcohol | D – dairy | G – gluten | N – nuts | V – vegetarian | VG – vegan | VG* – vegan possible