

APERITIF

Aperol Spritz Aperol | Soda | Prosecco 165
Limoncello Spritz Limoncello | Soda | Prosecco 165
Belini Peach | Prosecco 165
Dry Martini No.3 Gin | Carpano Dry 185

NENI COCKTAILS

Tropical Flower Pisco | Tropical fruit | Immortelle | Prosecco 175
Green Orchard Gin | Green apple | Almond | Fig Leaf 175
Levant Paloma Tequila | Pomegranate | Grapefruit | Sumac 175
Pear & Cinnamon No.1 Bourbon | Pear | Cinnamon | Lemon | Foamer 175
Midnight in Marrakesh Rum | Coffee | Coconut | Date&Orange blossom 175

NENI MOCKTAILS

Summer Harvest Tomato | Basil | Soda 105
Cinema Night Amaretto 00 | Lingonberry | Popcorn 105
NENI Homemade Lemonade 75

DRAUGHT BEER

Carlsberg Export Denmark, Lager, 5% vol. 85
Brooklyn Pulp Art USA, Hazy IPA, 6% vol. 115
1664 Blanc France, Witbier, 5% vol. 125

BOTTLED BEER

Sapporo Premium Japan, Lager, 4.8% vol. 105
Grimbergen Blonde Belgium, Blonde Ale, 6.7% vol. 115
Guinness Extra Stout Ireland, Stout, 5% vol. 95
Peroni Nastro Azzurro Italy, Glutenfree Lager, 5% vol. 95

CIDER

Gallipette Brut France, 4.5% vol. 115
Somersby Pear Denmark, 4.5% vol. 95

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, | VG |

TOMATO TARTARE 175

san marzano dehydrated tomatoes, grilled paprika, garlic, crispy pita | VG, G |

POINTED CABBAGE 185

miso hollandaise, brown panko, pine nuts, chives | V, G, D |

CEVICHE 215

haddock, leche de tigre amarillo, mango, red chili, red onion,

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, krispig chili olja, 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,

GRILLED RAINBOW TROUT 385

antiboise, sautéed spinach, kalamata olives, grilled olives, 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 KEBAB 285

lamb & beef mixed, burned 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