

aniba

Dinner Menu

TASTING BITES

Cucumber Mezze - \$15

Baby Heirloom Cucumbers, Peanuts Crumble, Crispy Shallot, Silan, Soy, Fish Sauce, Licorice

Crispy Fatayer - \$26

Saint Maure Cheese, Eggplants, Spinach, Almonds, Caramelized Onions, Hamusta Soup

Pani Puri - \$26

Hamachi, Oven-Dried Tomatoes, Curry Leaves, Coriander, Yogurt-Yuzu Foam

Avocado Ravioli - \$33

Wild Sea Fish, Jalapeno Aioli, Charred Avocado Shell, Grilled Vegetable Gazpacho, Extra Virgin Olive Oil

Tokyo Fish Market Bluefin Tartare - \$47

French Winter Black Truffles, Crispy Rate Gratin, Yuzu Aioli, Tomato Consommé

Ottoman Kubeh - \$36

Mediterranean Grouper, Pine Nuts, Bulgur, Smoked Paprika, Aubergine, Cumin, Aryan

Smoked Trout Donuts - \$29

Smoked Trout & Medjool Dates Wrapped In Yeast Batter, Exotic Spices And Mandarin Gel

Hamachi & Watermelon Tartare - \$38

Japanese Hamachi, Watermelon, Soy-Honey & Sesame Oil, Thai Basil, Green Curry Oil, Asian-Style Aioli

TLV Tostada - \$48

Crispy Belgian Waffle, Wild Norwegian Salmon Ceviche, Pickled Shallot, Thai Mango, Avocado, Jalapeno & Shots Of Mezcal

**Menus are subject to change due to seasonality and product availability*

MID-COURSE SHARING

Salmon & Eggplant Sashimi - \$47

Wild Salmon, Roasted Nasu Eggplant, Thai-Style Vinaigrette, Tomatoes-Coconut Cream, Kefir-Lime Yogurt, Tabini, Black Sesame, Lime, Crispy Sticky Rice

Tonnato Tonnato - \$67

Japanese Bluefin, Ortiz Tonnato Aioli, Semi-Soft Yolk, Roasted Kohlrabi, Caper Berries, Frisée, Pickled Shallots, Tomato Seeds, Olives & Olive Oil, Grissini

Tzatziki Panna Cotta & King Amberjack Crudo - \$54

King Amberjack, Yogurt-Yuzu Panna Cotta, Cucumber Flowers, Yogurt Foam, Almonds, Celериac-Labneh Ravioli, Uzbek Apricots, Frisée, Parsley Coulis, Finger Lime, Puffed Bulgur, Olive Oil

Yemenite Tacos - \$57

Bluefin Tuna Toro, Lime Aioli, Pickled Celery Root, Crispy Shallot, Finger Lime, Cilantro, Lachuch

Katayef - \$48

Grouper, Pine Nuts, Harissa, Cilantro & Preserved Lemon-Filled Lebanese Semolina Pancake, Thai-Style Vinaigrette, Persian Lemon & Fresh Market Vegetables

Kibbeh Nayeh - \$34

Sorrel-Wrapped Roasted Beetroot, Bulgur, Yuzu-Harissa Aioli, Sheep's Milk Labneh, Habanero & Lime Vinaigrette and Bulgur-Cumin Puff

Eggplant Carpaccio - \$37

Fire-Roasted Greek Eggplants, Tabini, Date Molasses, Pistachios, Thyme, Dried Roses, Feta and Olive Oil

Aniba Caprese - \$44

Burrata, Maggie Tomatoes, Ortiz Anchovies, Dried Olives, Smoked Eggplants Cream, Basil, Olive Oil

ENTRÉE-STYLE SHARING

Pappardelle Mediterraneo – \$57

*Fresh Pasta, Haricot Vert, Spinach, Grilled Savoy Cabbage,
Hazel Nuts, Pangrattato, Lemon Zest, Reggiano*

Gnocchi de Aniba - \$58

*Homemade Russet Gnocchi, Cauliflower Cream, White Asparagus,
Sage Butter*

Lady Fingers wrapped Fish Kebab - \$54

*Curry-Scented Tomato Sauce, Charred Leeks Powder, Crispy Shallots,
Cilantro, Thai Basil, Basmati Rice, Coconut Chips*

Mejaoujim - \$72

*“Married” Sardines, Pistachios-Pine Nuts-Cilantro-Preserved
Lemons-Cumin Stuffing, Jerusalem Artichokes, Summer
Vegetables-Mashwiah, Yuzu-Yogurt Vinaigrette, Habanero*

Port of Acre - \$81

*Wild Sea Bass, Smoked Eggplant Cream, Powdered Smoked Leeks,
Local Green Vegetables, Freekeh, Sheep's Milk Yogurt, Roasted Savoy
Cabbage, Preserved Lemon, Watercress Vinaigrette And Olive Oil*

Jaffa Shore-line - \$84

*Oven-Roasted Grouper, Sage Butter, French Cream Of Hummus,
Shushke Peppers Confit, Okra, Artichokes & Fennel Barigoule Salsa,
Grilled Little Gem, Black Garlic, Bouillabaisse, Couscous & Tershi*

Halibut de Paris - \$89

*Beurre Blanc-Basted Halibut, Pome La Ratte & French Black
Truffles, Duxelles, Macadamia Nuts, Butter-Baked Kohlrabi Rose,
Spinach, Chervil*

House Baked Breads

Focaccia - \$32

*Mathbucha, Tabini & Fried Okra, Ricotta with Saffron-Honey,
Olive Oil, Lime Zest and Pine Nuts*

Jerusalem bagel - \$32

*Sesame And Za'atar Bagel with Lima Beans "Massabacha",
Pkeila, Homemade Labneh with Olive Oil & Tapenade*

Kubaneh - \$34

*Traditional Yemenite Brioche with Crushed Tomatoes, Schug,
Olive Oil, Crème Fraiche with Za'atar, Pickled Radishes &
Baby Eggplant*

Desserts / \$31

Mango – Kaffir Lime Tart

*Olive Oil Sable, Rice Ice Cream, Lime Zest, Caramelized Hazelnuts
Crumble, Powdered Mandarin, Puffed Rice, Buttermilk Foam*

Mont Blanc

*Chestnut Mousse, Rosemary Toffee, Porcini Meringue, Brown Sugar
Crumble, Chocolate Ganache, Vanilla Ice Cream, Puffed Buckwheat, Coco
Tuile*

Malabi

*Malabi Cream, Plum and Warm Spices Compote, Strawberries,
Raspberry Sorbet, Caramelized Shredded Filo Tuile, Pistachios Hibiscus
Powder & Dried Rose Petals*

Jerusalem Hills

*Sage Mousse, Chocolate-Tabini Mousse, Cardamom Truffles, Figs &
Wine Marmalade, Sunchoke Chips, Cocoa Tuile, Vanilla Ice Cream,
Honey-Yogurt Coulis, Persian Lemon, Mastika Anglaise, Yogurt Dust*