

aniba

Vegetarian Dinner Menu

Tasting Bites

Cucumber Mezze – \$30

Baby Heirloom Cucumbers, Peanuts Crumble, Crispy Shallot, Silan, Soy, Umami Broth, Licorice

Crispy Fatayer – \$28

Feta, Leeks, Spinach, Caramelized Onions, Persian Lemon Powder, Hamusta Soup

Beetroots Pani Puri – \$24

Beetroots Tartare, Oven-dried Tomatoes, Curry Leaves, Coriander, Yogurt-yuzu Foam

Dates & Walnut Donuts – \$26

Medjool Dates Filled with Walnuts, Yeast Batter, Exotic Spices Mix, Mandarin Gel

TLV Mushroom Tostada – \$48

Crispy Belgian Waffle, Wild Mushrooms Duxelles, Pickled Shallot, Thai Mango, Avocado, Jalapeño & Shots of Mezcal

Mid Course Sharing

Yemenite King Oyster Tacos – \$54

King Oyster Mushroom, Lime Aioli, Pickled Celery Root, Crispy Shallot, Finger Lime, Cilantro, Lachbuck

Sabich Katayef – \$44

Eggplants, Hard-boiled Eggs, Preserved Lemon & Amba-filled Lebanese Semolina Pancake, Semi-soft egg, Tabbouleh & Tabini

Kibbeh Nayeh – \$34

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

Eggplant Carpaccio – \$39

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

Aniba Caprese – \$46

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

Entrée–Style Sharing

Pappardelle Mediterraneo – \$57

Fresh Pasta, Haricot Vert, Spinach, Grilled Savoy Cabbage, Hazelnuts, Pangrattato, Lemon Zest, Reggiano

Gnocchi de Aniba – \$62

Homemade Russet Gnocchi, Cauliflower Cream, White Asparagus, Crosne, Spinach, Hazelnuts, Sage Butter

Jaffa Market – \$78

Grilled vegetables, Hummus, Shushke peppers confit, Artichokes & Fennel Barigoule Salsa, Grilled Little Gem, Black Garlic, Hamusta, Couscous & Tershi

House Baked Breads

Focaccia – \$32

Matbucha, Tabini & Fried Okra, Ricotta with Saffron-Honey, Olive Oil, Lime Zest & 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