

aniba

Vegan Dinner Menu

Tasting Bites

Cucumber Mezze – \$16

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

Beetroots - Fennel Pani Puri – \$24

Beetroots Tartare, Oven-dried Tomatoes, Curry Leaves, Coriander, Roasted Fennel-eggplant Salsa

Dates & Walnut Donuts – \$26

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

TLV Mushroom Tostada – \$48

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

Acre-Style Massabacha & Olive-Oil Roasted Mushrooms – \$32

Chickpeas, Shivka Vinaigrette, Amba, Tabini, Preserved Lemon, Herbs, Hawaii Spice Mix, Caramelized Onions, Spinach, Herbs Salad

Mid Course Sharing

Yemenite King Oyster Tacos – \$54

King Oyster Mushroom, Eggplant Cream, Pickled Celery Root, Crispy Shallot, Finger Lime, Cilantro, Lachuch

Kibbeh Nayeh Florentine – \$34

Sorrel-Wrapped Roasted Beetroot, Bulgur, Cream of Eggplant, Tabini, Habanero & Lime Vinaigrette, Bulgur-Cumin Puff

Eggplant Carpaccio – \$39

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

Cauliflowers Tabbouleh – \$42

Wild Rocket, Spinach, Pine Nuts, Olive Oil, Herbs, Preserved Lemon, Bulgur, Pomegranates, Tabini

Entrée–Style Sharing

Jaffa Market – \$78

Grilled Vegetables, Hummus, Shushke Peppers Confit, Artichokes & Fennel Barigoule Salsa, Grilled Little Gem, Black Garlic, Hamusta, Couscous & Tershi

Roasted Eggplant & Mediterranean Beans – \$68

Organic Cannellini & Borlotti Beans, Olive Oil–poached Italian Artichokes & Root Vegetables, Sorrel, Parsley

House Baked Breads

Focaccia – \$32

Matbucha, Tabini & Fried Okra, Lima Beans Massabacha & Pkeila, Pickled Radishes & Baby Eggplant

Desserts

House-Made Sorbets – \$30

Coconut, Raspberries & Orange Chromatic Sorbets, with Yuzu & Berries Coulis