

A Culinary Journey by Chef Meir Adoni

*A new interpretation of Middle Eastern Cuisine with European style
by Chef Meir Adoni, inspired by stops in his culinary journey.*

Nibbles

Crispy Cone – \$9

Ocean Trout Tartare, Quail's Egg Yolk

Pani Puri – \$28

Hamachi, Candied Mandarin, Yogurt-Yuzu Foam

Tokyo Bluefin Tartare – \$47

Russet Gratin, Black Truffles, Yuzu Aioli, Tomato Consommé

Crispy Fatayer – \$29

Feta, Eggplants, Spinach, Almonds & Sorrel- Yogurt Soup

Ottoman Farida & Bulgur Kubbeh – \$31

Pine Nuts, Aubergine, Yogurt Powder, Tabini Foam

TLV Tostada – \$ 48

Waffle Crisp, Wild Salmon Ceviche, Charred Avocado, Gazpacho Shots

Smoked Trout Donuts – \$29

Medjool Dates, Exotic Spices, Mandarin Gel

All Prices are subject to Service Charge and prevailing GST.

Mid-Course Sharing

Bluefin Tartare & Avocado – \$52

Lime- Pineapple Gazpacho, Horseradish, Cilantro

Katayef – \$48

*Grouper, Harissa & Herbs Filled Lebanese Pancake Pockets,
Thai-Style Vinaigrette, Market Vegetables*

Arabic Salad Ceviche – \$46

King Amberjack, Pine Nuts, Labneh, Tabini, Cucumber Dome

Tonnato Tonnato – \$67

*Bluefin, Ortiz Tonnato, Tomato Seeds, Black Olives,
Sous-Vide Egg Yolk & Koblrabi, Grissini*

Broiled Middle Eastern Cauliflower – \$44

Pecan-Parsley Pesto, Curry Oil, Tabini, Silan, Crispy Kale

Eggplant Carpaccio – \$42

Fire Roasted, Tabini, Silan, Pistachios, Rose Petals, Feta, Olive Oil

Otoro Yemenite Tacos – \$58

Lachuch, Aioli, Pickled Celery, Crispy Shallot, Pomelo, Cilantro, Lime

Celeriac Tortellini & Hamachi Crudo – \$57

*Picante Apples & Almonds, Smoked Trout Croquettes,
Cucumber Cleanser, Yogurt*

Entrée-Style Sharing

Ocean Sausage – \$69

Ratte Spume, Nori-Infused Beurre Blanc, Middle Eastern Kimchi

Mejaoujim – \$72

*“Married” Sardines with Nuts & Herbs Picada, Mashwiab,
Jerusalem Artichoke*

Agnolotti Tripoli-Style – \$64

*Goat Cheese Cream, Sage, Pistachios, Uzbek Apricots,
Tricolor Carrots, Reggiano*

Lady Fingers Wrapped Fish Kebab – \$61

Curry-Tomato Sauce, Thai Basil, Basmati Rice, Cilantro, Coconut Chips

Port of Acre – \$82

*Chilean Sea Bass, Freekeh Pilaf, Grilled Savoy Cabbage,
Steamed Green Vegetables*

Jaffa Shore-Line – \$84

*Grilled Grouper, Bouillabaisse, Hummus, Fennel,
Artichokes Barigoule Salsa, Couscous & Tershi*

Grilled Sardines & Linguini Nero – \$76

Spinach, Lemon, Parsley, Garlic Cream, Capberberries, Pangrattato

House Baked Breads \$29

Focaccia

Matbucha, Tabini & Fried Okra / Eggplant Goat Cheese Cream

Jerusalem Bagel

Lima Massabacha & Pkeila / Labneh, Olive Oil & Tapenade

Kubaneh

Crushed Tomatoes & Schug / Crème Fraiche & Za'atar / Pickled Radishes

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Vegan & Vegetarian Dinner Menu

Nibbles

Pani Puri * – \$28

Beetroots Tartare, Yogurt-Yuzu Foam *

Crispy Fatayer – \$29

Feta, Eggplants, Spinach, Almonds & Sorrel- Yogurt Soup

Dates and Walnut Donuts * – \$29

Exotic Spices, Mandarin Gel

TLV Tropical Tostada – \$48

*Waffle Crisp, Pineapple-Chili Salsa, Charred Avocado,
Gazpacho Shots*

Mid-Course Sharing

King Oyster Yemenite Tacos * – \$58

*Lachuch, Eggplant Cream, Pickled Celery, Crispy Shallot,
Pomelo, Cilantro*

Eggplant Carpaccio * – \$42

Fire Roasted, Tabini, Silan, Pistachios, Rose Petals, Feta *

Broiled Middle Eastern Cauliflower * – \$44

Pecan-Parsley Pesto, Curry Oil, Tabini, Silan, Crispy Kale



**Request for Vegan Alternative*

All Prices Are Subject to Service Charge and Prevailing GST.

Entrée-Style Sharing

Agnolotti Tripoli-Style – \$64

*Goat Cheese Cream, Sage, Pistachios, Uzbek Apricots,
Tricolor Carrots, Reggiano*

Upper Galilee Casserole – \$67*

*Grilled Savoy Cabbage Filled with Freekeh Pilaf,
Porcini Mushrooms, Steamed Green Vegetables*

Jaffa Market – \$72*

*Grilled Mediterranean Vegetables, Artichokes Barigoule Salsa,
Hummus, Vegetables Broth, Couscous & Tershi*

House Baked Breads – \$29

*Focaccia**

*Matbucha, Tabini & Fried Okra / Eggplant Goat Cheese**

Jerusalem Bagel

Lima Massabacha & Pkeila / Labneh, Olive Oil & Tapenade

Kubaneh

Crushed Tomatoes & Schug / Crème Fraiche & Za'atar / Pickled Radishes



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Desserts – \$31

Malabi

*Kataifi Tuile, Malabi Cream, Plum & Spices Compote,
Berries, Raspberry Sorbet*

Jerusalem Hills

*Chocolate 'Rocks', Sage Mousse & Chocolate-Tabini Mousse,
Truffles, Marmalades, Sunchoke Crisps, Vanilla Ice Cream*

Mango – Kaffir Lime Tart

*Olive Oil Sable, Hazelnuts Crumble, Rice Ice Cream,
Puffed Rice, Buttermilk Foam*

Mont Blanc

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

Chocolate Tart

*Coffee Infused Chocolate Ganache, Caramelized Popcorn,
Mango Cream & Leather, Coconut Ice Cream*

House-Made Sorbets

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

Coffee – \$6 / House Tea – \$12



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