

COMPANION



APERITIVO _____ WITH
INFUSED _____ ITALIANITÀ

Drinks



SICILIAN _____ SPRITZ

COMPANION Sicilian Orange,
Soda, Prosecco

_____ **11,00**

SICILIAN _____ SBAGLIATO

COMPANION Sicilian Orange, Martini Fiero, Prosecco

_____ **11,00**

Designated Driver _____ ORANGE

Alcohol-free COMPANION Sicilian Orange, Alcohol-free
Prosecco, Soda

_____ **9,50**

AMALFI _____ TONIC

COMPANION Amalfi Lemon, Tonic Water

_____ **11,00**

AMALFI _____ SPRITZ

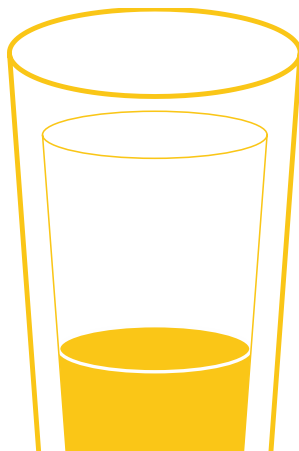
COMPANION Amalfi Lemon, Soda,
Prosecco

_____ **11,00**

Designated Driver _____ LEMON

Alcohol-free COMPANION Amalfi Lemon,
Alcohol-free Prosecco, Soda

_____ **9,50**



Drinks

Moscow Mule

42 Vodka, Lime,
Spicy Ginger

_____ 11,50

Cuba Libre

Bacardi Rum, Lime,
Fritz Kola

_____ 11,50

Paloma

Tequila Patron Reposado, Lime,
Grapefruit, Salz

_____ 11,50

Green Tel Aviv

Koriander-Zitronenverbene-Geist,
Tonic Water

_____ 11,50

Negroni

Bombay Sapphire, Martini Fiero,
Bitter

_____ 12,50

Hugo

_____ 10,00

Espresso Martini

42 Vodka, Coffee liquor, Espresso

_____ 12,0

Wild Berry Spritz

Martini Bianco, Thomas Henry
Wild Berry

_____ 10,5

Gin Tonic

Bombay Sapphire Gin, Tonic Water

_____ 12,0

Vodka Bull

_____ 12,5

ALKOHOLFREIE APÉRITIFS

Designated Driver

Companion Sicilian Orange or
Lemon Alkoholfrei,
Alkoholfreier Sekt, Sodawasser

_____ 9,50

Wild Berry Dreams

Thomas Henry Wild Berry, Beeren

_____ 8,50

Virgin Hugo

Holundersirup, Apfelsaft, Limette
und frische Minze

_____ 8,50

Drinks

SPARKLING

CRÉMANT DE LOIRE

_____ 0,1l 8 / 0,75l 49

CRÉMANT ROSÉ

_____ 0,1l 9 / 0,75l 59

Laurent-Perrier La Cuvée

_____ 0,1l 15 / 0,75l 109

WINE

Blanc de Blancs

2022 Château Ksara, Bekaa Valley,
LBN

_____ 0,2l 11,50 / 0,75l 42

RIESLING 'Drache'

2022 Weingut von Winning, Pfalz

_____ 0,2l 11,00 / 0,75l 39,00

LUBÉRON ROSÉ

2023 Perrin, France

_____ 0,2l 9,50 / 0,75l 34

Valpolicella Ripasso Dell`Amarone

2019 Maso Maroni, Venetien

_____ 0,2l 10,50 / 0,75l 39

Réserve du Couvent

2020 Château Ksara, Bekaa Valley,
LBN

_____ 0,2l 11,00 / 0,75l 43,00

BEER

AUGUSTINER HELLES

_____ 0,50l 5,50

AUGUSTINER WEIZEN

_____ 0,50l 6,00

Helles Alcohol-Free

_____ 0,50l 5,50

RADLER

_____ 0,50l 5,00

LAMMSBRÄU ALCOHOL-FREE

Weißbier

_____ 0,50l 5,50

NON-ALCOHOLIC

AQUA MONACO WATER

Still, PERLEND

_____ 0,33l 4 / 0,75l 8,00

FRITZ-KOLA

Kola, Superzero, Mischmasch, Orange

_____ 0,2l 4,50

THOMAS HENRY

Tonic Water, Ginger Ale,
Bitter Lemon or Spicy Ginger

_____ 0,2l 4,50

SÄFTE

Apple, Currant, Maracuja, Rhubarb or
Orange

_____ 0,4l 5,50

SAFTSCHORLE

_____ 0,4l 5,00

Red Bull/Sugarfree

_____ 0,25l 6,00

HOMEMADE ICETEA

_____ 0,4l 5,00 / 1,0l 9,5

LIMONANA

_____ 0,4l 5,00 / 1,0l 9,5

Field No7 Ice Tea

Pinapple Mango or Cherry

_____ 0,33l 5,50

HOT / ICED

ESPRESSO 3,00

DOPPIO 4

CAFÉ CRÈME 3,50

CAPPUCCINO 4,50

LATTE 4,50

FLAT WHITE 5,00

TEA POT (different sorts) 5,50

HOT CHOCOLATE 4,50

MILK COFFEE 4,50

Food

NENI Cheesecake

The Very Best New York Cheesecake
_____ 9,5

Cake of the day

_____ 7

*from 12:00 Uhr / Weekend , Holidays
12:30 Uhr*

LEVANTINISCHE KROKETTEN

Parmesan, Kräuter, Panko, Chili,
Griechischer Joghurt
*Levantine Croquettes. Parmesan, Herbs,
Panko, Chilli, Greek Yoghurt*
_____ 7,5

Shakshuka

2 bio-Eier gegart in Tomatenragout
und serviert mit Pitabrot
*2 organic eggs cooked in a tomato
ragout and served with pita bread*
_____ 11,5

Hummus Teller "nach Wahl"

Curry Mango, Beetroot or Classic
served with Pita bread
_____ 9,5

Hummus Trio

All Three Hummus with Pita bread
_____ 24

Babaganoush

Harissa-Öl, Sauerteigbrotbrösel,
Petersilie mit Pitabrot
*Harissa Oil, Sourdough Crumble, Parsley,
Olive Oil with Pita bread*
_____ 9,5

HAYA'S FAMOUS POPCORN FALAFEL

Limetten-Ingwer-Soja-Tahina
Lime-Ginger-Soy-Tahina
_____ 9,50

Mezze Trio

Babaganoush, Falafel, Gegrilltes
Artischockenherz, Pitabrot
*Babaganoush, Falafel, Grilled Artichoke
Heart, Pita bread* _____ 28,5

Marokkanische Zigarren

Crispy Filo, Minced Beef,
Moroccan Spices, Pine Nuts,
Har Bracha Tahina
_____ 10,0

SABICH

NENI Hummus Klassik,
Gebackene Aubergine,
Har Bracha Tahina,
Tomatensalsa, Tatbhila,
Amba, Sumac Zwiebeln,
Geriebenes Ei
*NENI Classic Hummus,
Fried Aubergine,
Har Bracha Tahina, Tomato
Salsa, Tatbhila,
Amba, Sumac Onions, Grated
Egg* _____ 20

Korean Fried Chicken Salad

Knackiger Kohlsalat, Karotte,
Asiatisches Salatdressing,
Eingelegte Granatapfelkerne,
Koriander, Erdnüsse, Mango-
Aioli
*Crispy Cabbage, Carrot, Asian
Salad Dressing, Pickled
Pomegranate, Coriander,
Peanuts, Mango Aioli*
_____ 21

HAMSHUKA

NENI Hummus Klassik, Rind-
und Lammhackfleisch, Hawaii,
Tahina,
Tomatensalsa, Geröstete
Pinienkerne, Pitabrot
Hamshuka. NENI Classic
Hummus, Minced Lamb
and Beef, Hawaii, Tahina,
Tomato Salsa, Toasted Pine
Nuts, Pita Bread _____ 23

1 Pita

_____ 1,5