



# NINIVE





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## SOUPS

### Shorbat addas soup (V) - 50

*Yellow lentils, caramelized onions, lemon, croutons*

### Red Mullet shorba - 60

*Orzo pasta, chickpeas, saffron, cumin*

## HOT STARTERS

### Tuna briks - 65

*Potatoes and tuna stuffed samboussek, chili, cumin, lemon*

### Cheese briwat (N)(V) - 65

*Goat cheese, walnuts, blackcurrant, parsley*

### Chicken pastilla (N) - 95

*Slow cooked chicken, Moroccan spices, almonds, onion, icing sugar*

### Spicy eggplant chips (V) - 65

*Fried eggplant, chermoula, crispy garlic, smoked bell pepper*

### Spiced beef kibbeh 3 pieces - 70

*Merguez, bulgur, spices, lime*

### Beef fatayer (N) - 98

*Tomato salsa, raisins, pine seeds, cinnamon, chili*

### Tamarind chicken - 85

*Tamarind infused crispy chicken, spiced yogurt, pomegranate, parsley*

### Sweet potato & merguez - 85

*Garlic labneh, black seeds, spring onion*

## SALADS

### Ninive fattoush salad (V) - 63

*Cucumber, tomatoes, lettuce, pomegranate, apple*

### Minted feta cheese (V)(N)(GF) - 68

*Walnuts, dates, tomatoes, fresh zaatar, pine seeds*

### Cured Bluefin tuna (GF) - 82

*Sumak, fennel, pomegranate*

### Quinoa and spiced mango (V)(GF) - 68

*Pomegranate, spring onions, cucumber, mint, parsley*

### Halloumi salad (V)(GF) - 68

*Watermelon, heirloom cherry tomatoes, chili, mint, onion, pomegranate dressing*

## COLD STARTERS

### Zaalouk (V)(GF) - 60

*Eggplant, tomato, coriander, cumin, smoked paprika*

### Maast O Khair (V)(N)(GF) - 60

*Yoghurt, cucumbers, walnuts, mint, raisins, rose water*

### Spicy avocado (V)(GF) - 60

*Lemon confit, tomato salsa, coriander, shallots, chili*

### Zaatar chickpea dip (GF)(N) - 60

*Tahini sauce, pickled onion, zaatar pesto*



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## MAINS



### Mushroom cheese burghul (V)(N) - 103

*Broad beans, mushrooms, baked halloumi, pistachio, blackcurrant*

### Pumpkin spinach kibbeh (V)(N) - 129

*Vegan quinoa labneh, tomato sauce*

### Vegetarian tagine (V)(GF) - 105

*Carrots, turnips, zucchini, potatoes*

### Chicken tagine (GF) - 145

*Olives, lemon confit, coriander*

### Seafood tagine (S)(GF) - 298

*Canadian lobster, king prawns, red mullet, green olives*

### Grilled octopus skewers (GF) - 160

*Rocket salad, baby potatoes, olive salsa*

### Manti - 135

*Beef ravioli, dry mint, Greek yogurt, tomato sauce, chili, mint leaves*

### Lahmacun - 110

*Minced lamb loin, thin-crust dough, tomatoes, onions, parsley*

## ON THE GRILL



### Seabass fillet (GF) - 195

*Onion sumac crust, roasted fennel, tahini*

### Lobster (S)(GF) - 305

*Chermoula marinated grilled lobster, mixed greens*

### Lamb chops (N)(GF) - 190

*Pistachio green olives salsa*

### Baby chicken (N) - 145

*Dry pomegranate, yogurt, sumac onion bread, pine nuts*

### Wagyu beef grade 9 tenderloin (GF) - 535

*Rocket quinoa salad, pomegranate*





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## SIGNATURES TO SHARE



### Tashreeb - 340

*Slow-cooked lamb shoulder, crispy bread, Iraqi spices, chickpeas*

### Couscous Royal - 390

*Semolina, vegetables, chicken, merguez, lamb*

### Whole grilled sea bream (GF) - 265

*Chermoula, lemon*

### Mix grill (N)(S) - 610

*Lamb chops, wagyu tenderloin, Adana kebab, king prawn skewer, saffron rice*

### Grilled wagyu tomahawk 1.5kg (N) - 780

*Grilled sweet pepper, olives, almond, Zaatarpesto*

## SKEWERS (price per piece)



### Adana kebab (N) - 140

*Minced lamb loin, onions, chili, dates, pine seeds, mint*

### Cornfed chicken - 135

*Garlic bread, lemon, yogurt, spices*

### King prawns (S) - 215

*Orange, chili, shallots, parsley*

### Wagyu grade 5 tenderloin - 330

*Honey, chili and lemon*

## COUSCOUS



Vegetable - 105

Chicken - 160

Merguez - 165

Lamb - 170

Royal - 240

## SIDES (V)



Mixed mushroom, broad beans (GF) - 42

Saffron rice - 42

Semolina - 42

Roasted new potatoes (GF) - 42

Baked spinach and egg, yogurt cream (GF) - 42

## DESSERTS (V)



Almond kunafeh, orange and almond sorbet (N) - 95

Turkish Baklava (N) - 70

*Pistachio, Turkish ice cream*

Turkish coffee mouhalabieh, honey crisp (N) - 60

Frozen yogurt (N) - 70

*Caramelized nuts, honey tuile, nougat*

Umm Ali, vanilla ice cream (N) - 65

*Raisins, mixed nuts, coconut, puff pastry*

Raspberry Pavlova - 70

*Rose water labneh*

Dates Chocolate Cake (N) - 85

*Vanilla ice cream, candied grapefruit*

Fresh Watermelon Burj (GF) - 110

*Orange sorbet, wild berries, coconut, mint, rose water*

Ninive sundae, whipped cream, pistachio biscuit, strawberry coulis (N) - 180

Fresh fruit selection (GF) - 72

*Discover our selection of teas and digestives to pair with your desserts*

## TEAS



Moroccan tea - 30

*Gun powder, fresh mint*

Paradise - 29

*White tea, green tea, rose*

Celebration - 29

*Black tea, white chocolate, macadamia*

Jasmin Haze - 29

*Green tea, jasmine blossom*

Temptation - 29

*Black tea, barberries, orange*

Sheikh Blend - 30

*Green tea, pineapple, ginger*

## DIGESTIVES



Amaretto Disaronno - 65

Arak Messaya - 65

Limoncello - 65

Hennesy XO - 155

Mastiha Skinis - 65

Sambuca - 65

Fernet Branca - 65

Don Julio Anejo - 95