

The image features four ornate, glowing Moroccan-style lanterns hanging against a dark wood-paneled wall. The lanterns are made of metal with intricate patterns and are illuminated from within, casting a warm, golden light. The wall behind them is composed of dark wood panels with vertical and horizontal lines. The overall atmosphere is warm and elegant.

NINIVE

Private Dining & Events

Home of 100 Stories

This urban majlis, set at the feet of Jumeirah Emirates Towers, offers a sophisticated Oriental setting for both corporate and private events. With its breathtaking hanging garden overlooking the bustling DIFC skyscrapers, Ninive provides a unique and captivating atmosphere for your guests. Let us help you host an unforgettable event in a truly magical setting.

Enter a journey into the Orient ...

NINIVE



NINIVE



An oriental culinary journey

Host your next event, where your guests immerse in the rich cultural heritage of the Arab world.

Our menu, featuring the diverse cuisine of the region - bounding from Iran to Iraq to Syria to Turkey, from North Africa to Saudi Arabia - is the perfect backdrop for corporate and private gatherings.

Let your guests sample the authentic flavors and traditions of the Middle East.

... echoing the nuances of the Middle Eastern cuisine

Dinner Sharing Set Menu

AED 440 pp

Starters

Zaalouk (V)(GF)

Eggplant, tomato, coriander, cumin, smoked paprika

Tuna bricks

Potato & tuna stuffed samboussek, chili, cumin, lemon

Maast o khiar (V)(GF)(N)

Yoghurt, cucumber, walnuts, sultana, rose water

Quinoa & spiced mango (V)(GF)

Pomegranate, spring onions, cucumber, mint, parsley

Mini lahmacun

Minced lamb loin, thin-crust dough, tomato, onion

Mains

Vegetables couscous

Harissa, caramelized onion

Adana kebab (N)

Char-grill lamb kafta, sumac salad

Chicken tagine (GF)

Green olives, lemon, coriander

Desserts

Fruit platter (V)(GF)

Seasonal fruits, mixed wild berries

Umm ali (N)

Vanilla ice cream, nuts, sultana

Dinner Sharing Set Menu

AED 620 pp

Starters

Spicy avocado (V)(GF)
Lemon confit, tomato salsa, chili

Chicken pastilla (N)
Slow cooked chicken, Moroccan spices, icing sugar

Zaatar dip (N)(GF)
Tahini sauce, pickled onion, zaatar pesto

Minted feta salad (V)(N)
Madjool dates, tomato, pine seeds

Cheese briwat (V)(N)
Goat cheese, walnut, blackcurrant, parsley

Mains

Grilled prawns skewer
Spiced orange marinade, lemon

Chicken tagine (GF)
Green olives, lemon, coriander

Adana kebab (N)
Char-grill lamb kafta, sumac salad

Spinach kibbeh (V)(N)
Spinach, pumpkin, tomato sauce

Cumin rice

Desserts

Turkish baklava (N)

Fruit platter (V)(GF)
Seasonal fruits, mixed wild berries

Umm ali (N)
Vanilla ice cream, nuts, sultana

All our prices are in AED, inclusive of 10% service charge & 5% VAT and subject to 7% municipality fees




NINIVE

Premium Sharing Set Menu

3 hours of unlimited house wine

AED 770 pp

Starters

Zaatar dip (V)(N)(GF)
Tahini sauce, pickled onion, zaatar pesto

Maast o khiar (V)(N)(GF)
Yoghurt, cucumber, walnut, sultana, rose water

Tuna bricks
Potato & tuna stuffed sambousek, chilli, cumin, lemon

Fattoush salad (V)
Tomato, pomegranate, spring onion, cucumber, apple, crouton

Mini lahmacun
Minced lamb loin, thin-crust dough, tomato, onion

Mains

Grilled sea bream
Onion crust, tomato bell pepper salsa

Vegetables tagine (GF)
Black olives, turnip, marrow, potato, lemon, coriander

Corn-fed chicken skewer
Garlic sauce, sumak salad

Turkish manti
Beef dumpling, yoghurt sauce, tomato, mint, chili, sumak

Desserts

Turkish baklava (N)

Fruit platter (V)(GF)
Seasonal fruits, mixed wild berries

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NINIVE

The background image shows an outdoor lounge area at Ninive restaurant. It features several wooden tables with white marble tops and wooden legs, arranged on a light-colored stone floor. In the background, there are wooden sofas with cushions and a large wooden structure with a canopy. The area is surrounded by lush greenery, including palm trees and other plants. In the far background, a city skyline with tall buildings is visible under a clear sky.

Canapé Réception

Perfect for corporate or social events, Ninive brings you the best of Middle Eastern cuisine, with a menu of traditional and contemporary flavors made from the freshest ingredients. Host your next event with us and let our team customize a unique experience that will leave you and your guests with unforgettable memories. Choose from a range of canapé and buffet options that can be tailored to your tastes.

Canapé Réception

Option 1 - AED 270 pp

Hot Starters

Cheese briwat (V)(N)
Tamarind chicken

Cold Starters

Zaalouk (V)(GF)
Maast O Khiair on cone (V)(GF)(N)
Spicy avocado (V)(GF)
Minted feta cheese (V)(GF)(N)

Mains

Adana kebab wrap (N)
Mini lahmacun
Mini chicken skewers

Desserts

Mini hazelnut caramel Mouhalabieh, honey crisp (N)
Fruit kebab (GF)

Option 2 - AED 390 pp

Hot Starters

Cheese briwat (V)(N)
Tamarind chicken
Mini lahmacun

Cold Starters

Smoked salmon rolls
Halloumi & watermelon salad (V)(GF)
Zaalouk (V)(GF)
Maast O Khiair on cone (V)(GF)(N)
Spicy avocado (V)(GF)
Minted feta cheese (V)(GF)(N)

Mains

Adana kebab wrap (N)
Prawn skewer (S)
Mini beef skewers

Desserts

Fruit kebab (GF)
Selection of Arabic sweets (N)

Open Bar Packages

Cloud Beverage

For 2 hours- AED 170 pp
For 3 hours - AED 270 pp

Inclusive of :

Still & Sparkling water

Fresh Juices

Tea & Coffee

Soft Drinks

2 Signature Mocktails

House Beverage

For 2 hours - AED 340 pp
For 3 hours - AED 450 pp
For 4 hours - AED 640 pp

Inclusive of :

Selected House Wines

Red, White, Rose

Selected House Spirits

1 Selected Cocktail

1 Selected Mocktail

Soft Drinks

*Still & Sparkling Water, Fresh Juices,
Tea & Coffee, Soft Drinks*

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Location

Jumeirah Emirates Towers Hotel, Dubai
Free Valet Parking

Sunday to Thursday: 6:00 pm to 2:00 am
Friday and Saturday: 6:00 pm to 3:00 am

Policies

Smart Elegant Dress code
Age 18+ venue



Contact Us

Please email our events team :

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