



# NINIVE

## DESSERTS (V)



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

Turkish Baklava (N) - 70

*Pistachio, Turkish ice cream*

Frozen yogurt (N) - 70

*Caramelized nuts, honey tuile, nougat*

Umm Ali, vanilla ice cream (N) - 65

*Raisins, mixed nuts, coconut, puff pastry*

Dates Chocolate Cake (N) - 85

*Vanilla ice cream, candied grapefruit*

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 Skinos - 65

Sambuca - 65

Fernet Branca - 65

Don Julio Anejo - 95



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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*

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

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

### Grilled Wagyu Tomahawk 1.5 kg (N) - 780

*Grilled sweet pepper, olives almond, zaatar pesto*

## SKEWERS (price per piece)



### Adana kebab (N) - 140

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

### 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)



Saffron rice - 42

Semolina - 42

Roasted new potatoes (GF) - 42

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



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## MAINS



### **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*

### **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*

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

*Pistachio green olives salsa*

### **Baby chicken (N) - 145**

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



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## SOUPS



### Shorbat addas soup (V) - 50

*Yellow lentils, caramelized onions, lemon, croutons*

## HOT STARTERS



### 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*

### Tamarind chicken - 85

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

## 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*

### 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*

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

*Tahini sauce, pickled onion, zaatar pesto*



