



NINIVE

DINNER

STARTERS



Shorbat Addas Soup (V) - 50

Yellow lentils, caramelized onions, lemon, croutons

Zaalouk (V)(GF) - 60

Eggplant, tomato, coriander, cumin, smoked paprika

Mast O Khiar (V)(N)(GF) - 60

Strained yoghurt, cucumber, walnuts, raisins, rose water

Hummus (V)(GF) - 60

Tahini, chickpeas, Aleppo sweet pepper

SALADS



Ninive Fattoush Salad (V) - 68

Cucumber, tomatoes, lettuce, pomegranate, apple

Minted Fetta (V)(N)(GF) - 68

Madjool dates, fresh zaatar, black seeds

Watermelon Halloumi (V)(GF) - 68

Cherry tomato, pomegranate dressing, mint, chili

HOT STARTERS



Cheese Briwat (N)(V) - 65

Goat cheese walnuts parsley, black currant

Tuna Bricks (N)(V) - 65

Potato, coriander, chili

Chicken Pastilla (N) - 95

Almond, honey, eggs

Beef Kibbeh 3pieces - 70

Merguez, bulgur, spices, lime

Tamarind Chicken - 85

yoghurt, sumac, chili, dry mint

GRILLS & MAINS



Vegetarian Tagine (V)(GF) - 110

Carrots, turnips, zucchini, potatoes

Chicken Tagine (GF)- 155

Olives, lemon confit, coriander

Manti - 135

Beef ravioli, dry mint, Garlic yogurt, tomato sauce, chili

Lamb Chops (N)(GF) - 195

Oregano, cumin, zaatar pesto

Baby Chicken (N) - 155

Pomegranate, yogurt, onion sumac bread, Pine nuts

Kofta Kebab (N) - 165

Grilled tomato, onion sumac salad

King prawns (S) - 220

Orange, chili, shallots, parsley

Wagyu grade 5 tenderloin - 340

Honey, chili, lemon



NINIVE

SIGNATURE TO SHARE



Tashreeb - 370

Seven hours Braised lamb shoulder, crispy bread, Iraqi spices, chickpeas

Ninive Mixed Grill (N)(S) - 625

Lamb chops, Wagyu tenderloin, Adana kebab, king prawn skewer, saffron rice

Whole grilled sea bream (GF) - 270

Chermoula, lemon

COUSCOUS



All couscous served with semolina, caramelized onion, vegetables

Lamb - 175

Chicken - 160

Merguez - 165

Vegetable - 115

Royal - 265

SIDES



Saffron Rice Cumin (GF) - 42

Semolina - 42

Fried potatoes, house spices (GF) - 42



NINIVE

DESSERTS



Frozen Yoghurt (N) - 70

Caramelized nuts, honey tuile, nogat

Almond Kunafeh (N) - 95

Orange and almond sorbet

Baklava (N) - 70

Mastic ice cream

Umm Ali Vanilla Ice Cream (N) - 65

Raisin, mixed nuts, coconut, puff pastry

Fresh Watermelon Platter (GF) - 70

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

TEAS



Moroccan Tea - 37

Sencha Zen - 34

Chamomile Breeze - 34

English Breakfast - 32

Sheikh Blend - 35

Green tea, pineapple, ginger

DIGESTIVES



Amaretto Disaronno - 65

Arak Massaya - 65

Limoncello - 65

Hennesy XO - 160

Mastiha Skinis - 65

Sambuca - 65

Fernet Branca - 65

Don Julio Añejo - 95