



NINIVE

BEACH



## RAW BAR



Caviar Osceitra 50gr - 1100

Beluga 30gr - 2300

Dibba bay Oyster per piece - 38

## LUNCH & DINNER

### COLD STARTERS



Hummus (V) - 67

*Chickpeas, Aleppo sweet pepper*

Mast O Khiar (V)(N) - 67

*Strained yoghurt, cucumber, walnuts, raisins, rose water*

Beets Tahini (V)(GF) - 67

*Baked beetroot, tahini, mint, dell*

Mutable (V) - 67

*Chargrilled eggplant, pomegranate*

Spicy Avocado (V) - 67

*Shallots, tomato, coriander*

### SALADS



Spiced Bulgur Salad (V) - 72

*Capsicum chili, parsley pomegranate, mints, spring onions*

Classic Tabbouleh (V) - 72

*Parsley, tomato, spring onion, lemon*

Ninine Fattoush (V) - 72

*Tomato, cucumber, radish, apple, pomegranate*

Wagyu Beef Kibbeh Nayeh - 127

*Bulgur, chili, spring onion*

Watermelon Halloumi (V) - 72

*Heirloom cherry tomato, pomegranate dressing, mint*

Flavored Feta (V)(N) - 72

*Spicy, sumac, minted feta, fresh zaatar, black seeds*

## **HOT STARTERS**



### **Aleppo Cherry Kebab (N) - 125**

*Cinnamon, pine seeds, parsley*

### **Fried Anchovies - 99**

*Lemon, chili powder*

### **Beef Fatayer (N) - 99**

*Golden raisins, pine seeds, chili, pomegranate*

### **Cheese Briwat (N) - 77**

*Goat cheese walnuts parsley, black currant*

### **Spiced Beef Kibbeh 3 pieces - 89**

*Bulgur, onion, spices, merguez, lime*

### **Tamarind Chicken - 89**

*Yoghurt, sumac, chili, dry mint*

### **Lahmacun - 110**

*Minced lamb, lemon, chili, parsley*

### **Chicken Pastilla (N) - 105**

*Almond, honey, chicken, eggs*

## **GRILLS & MAINS**



### **Manti - 177**

*Turkish ravioli, garlic yoghurt, chili, sumac*

### **Fish Skewer (S) - 247**

*Hamour, tahini sauce, paprika oil*

### **King Prawns (S) - 257**

*Orange, chili, sumac, parsley*

### **Octopus (S) - 220**

*Green harissa, lime, chili*

### **Kofta Kebab (GF) - 177**

*Grilled tomato sauce, onion sumac salad*

### **Wagyu Tenderloin 300g Grade 9 - 950**

*Pomegranate, sumac, zaatar pesto*

### **Wagyu Tenderloin Grade 5 - 370**

*Honey, chili, lemon*

**Lamb Chops (GF) - 235**  
*Oregano, cumin, zaatar pesto*

**Baby Chicken - 195**  
*Pomegranate, sumac bread, parsley, caramelized onions*

**Mushroom Skewers (V)(GF) - 147**  
*Tahini, cucumber pickles*

**SIGNATURE TO SHARE**



**Chargrilled Rock Lobster (GF)(S) - 1400**  
*Lemon, grilled vegetables*

**Ninine Mixed Grill (N)(S) - 900**  
*Wagyu beef tenderloin, king prawns, lamb chops, adana kabab, saffron rice*

**Wagyu tomahawk, grade 5+, 1.5 kg - (N)(D) 1400**  
*Honey, date, pomegranate, grilled pepper*

**Whole Grilled Sea Bass 1.5kg (GF) - 1200**  
*Tahini sauce, pepper salsa*

**Atlantic Pink Seabream 1kg - 600**  
*Chermoula lemon*

**TAGINES (served after 6PM)**



**Chicken (GF) - 175**  
*Coriander, lemon onions garlic*

**Tashreeb - 477**  
*Braised lamb shoulder, coriander, onions, chickpeas*

**SIDES**



**Baked Spinach - 55**  
**Grilled Peppers - 55**  
**Rice - 45**  
**Potato - 55**

**COUSCOUS (served after 6PM)**



*All couscous served with semolina, caramelized onion, vegetables*

**Lamb - 189**  
**Chicken - 172**  
**Merguez - 179**  
**Vegetable - 115**  
**Royal - 285**

## DESSERTS



**Frozen Yoghurt (N) - 85**

*Nuts, honey, nougat*

**Almond Kunafeh (N) - 115**

*Orange and almond sorbet*

**Baklava (N) - 85**

*Mastic ice cream*

**Umm Ali (N) - 85**

*Puff pastry, raisins, nuts, coconut*

**Pistachio Sarma (N) - 95**

*Vanilla ice cream*

**Fruit Platter - 170**

*Seasonal fruits with berries*

**Pomegranate Pavlova (N) - 249**

*Rose water cream, pomegranate sorbet, meringue*

**Chocolate Mousse (N) - 99**

*Arabica coffee ice-cream, tonka bean*

*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

Hennessy XO - 160

Mastiha Skinis - 65

Sambuca - 65

Fernet Branca - 65

Don Julio Añejo - 95