

aniba

Lunch Menu

*Welcome to #LunchatAniba —
For \$69++, embark on a culinary journey of your
choice by selecting one dish from 'First Course' and
'Main Course' respectively.*

*With every 2 set lunch orders, enjoy a complimentary
Focaccia or house-made Dessert.*

First Course

Salmon-Cucumber Salad

Atlantic Salmon, Lebanese cucumbers, Sauteed Shitakes, Shallot, Cilantro, Peanuts Crumble, Silan, Soy Sauce, Fish Sauce, Licorice

Silk Road Soup

Seabass, Jewish Dumplings, Kaffir Lime, Ginger, Galangal, Soy Sauce, Fish Sauce, Semi-soft Egg

Leafy Greens Salad

Lettuce, Mustard & Mash Greens, Frisée, Endive & Chicory, Snow Peas, Herbs, Almonds, Oranges, Mandarins, Sainte Maure Cheese, Citrus Vinaigrette Cheese, Citrus Vinaigrette

Eggplant Carpaccio

Fire-Roasted Greek Eggplants, Israeli Tahini, Silan, Pistachios, Thyme, Rose Petals, Feta & Olive Oil

Aniba Caprese

Burrata, Maggie Tomatoes, Pickled Ortiz Anchovies, Dried Olives, Smoked Eggplants Cream, Basil, Olive Oil

Main Course

Lady Fingers wrapped Fish Kebab

Couscous, Chickpeas, Tershi, Roasted Zucchini & Carrots

Port of Acre

Wild Seabass, Smoked Eggplant Cream, Powdered Smoked Leeks, Steamed Green Vegetables, Freekeh, Labneh, Roasted Savoy Cabbage, Preserved Lemon, Watercress Vinaigrette & Olive Oil

Olive-Oil Roasted Ocean Trout

Steamed Asparagus, Snow-peas & Bok Choy, Black Quinoa, Almonds, Seeds & Tamarind-soy Vinaigrette

**Menus are subject to change due to seasonality and product availability*

Grouper Souvlaki

Jaffa-style Hummus, Shiva Vinaigrette, Amba-Tahini,
Preserved Lemon, Herbs, Hawaij Spice Mix,
Caramelized Onions, Labneh

Pappardelle Mediterraneo

Fresh Pasta, Artichokes, Pangrattato, Lemon Zest,
Reggiano, Bottarga

Desserts / \$31

Malabi

Malabi Cream, Plum & Warm Spices Compote, Strawberries,
Raspberry Sorbet, Caramelized Shredded Filo Tuile,
Pistachios Hibiscus Powder & Dried Rose Petals

Mont Blanc

Chestnut Mousse, Rosemary Toffee, Porcini Meringue,
Brown Sugar Crumble, Chocolate Ganache, Vanilla Ice Cream,
Puffed Buckwheat, Coco Tuile

Focaccia / \$32

Olive Oil | Crushed Tomatoes | Avocado Cream

Coffee or Tea / \$5



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Vegan & Vegetarian Lunch Menu

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choice by selecting one dish from 'First Course' and
'Main Course' respectively.*

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Focaccia or house-made Dessert.*

First Course

Eggplant Carpaccio

*Fire-Roasted Greek Eggplants, Israeli Tabini, Silan, Pistachios,
Thyme, Rose Petals, Feta* & Olive Oil*

Leafy Greens Salad

*Lettuce, Mustard & Mash Greens, Frisée, Endive & Chicory, Herbs,
Almonds, Oranges, Mandarins, Sainte Maure Cheese*,
Citrus Vinaigrette*

Cucumber - Shiitake Salad

*Lebanese Cucumbers, Sautéed Shiitakes, Shallot, Cilantro,
Peanuts Crumble, Silan, Soy Sauce, Umami Broth, Licorice*

Aniba Caprese

Burrata, Maggie Tomatoes, Dried Olives, Eggplants Cream,
Basil, Olive Oil*

Main Course

Grilled Garden Vegetables

*Couscous, Chickpeas, Tershi, Grilled Zucchini, Parsnips, Fennel,
Asparagus, Broccoli and Carrots*

Roasted Okra & Asparagus

*Steamed Snow-peas & Bok Choy, Black Quinoa, Wild Rocket, Herbs,
Almonds, Seeds & Tamarind-soy Vinaigrette, Pomegranate, Tabini,
Greens Coulis*

Acre-Style Massabacha & Olive-Oil Roasted Mushrooms

*Chickpeas, Shivka Vinaigrette, Amba, Tabini, Preserved Lemon,
Herbs, Hawaii Spice Mix, Caramelized Onions, Spinach,
Labneh*, Herbs Salad*

**Request to remove for Vegan alternative*

Linguine Mediterraneo

*Haricot Vert, Spinach, Grilled Savoy Cabbage, Hazelnuts,
Pangrattato, Lemon Zest, Olive Oil, Reggiano **

House-Made Bread

Focaccia

*Olive Oil / Crushed Tomatoes & Schug /
Lima Beans Massabacha & Pkeila / Avocado Cream*

Desserts

House-Made Sorbets

*Coconut, Raspberries & Orange Chromatic Sorbets,
with Yuzu & Berries Coulis*

Coffee or Tea – \$5