

aniba

Speakeasy Menu

NIBBLES

Padrón a-la Plancha - \$22

*Feta, Pimentón, Extra Virgin Olive Oil, Parsley, Thyme,
Lemon, Atlantic Sea Salt*

Cucumber Mezze – \$16

*Lebanese Cucumbers, Peanuts Crumble, Crispy Shallot,
Silan, Soy, Fish Sauce, Licorice*

Pani Puri - \$26

*Hamachi, Oven-Dried Tomatoes, Curry Leaves,
Coriander, Yogurt-Yuzu Foam*

Crispy Fatayer - \$26

*Middle Eastern Dough, Feta, Eggplants, Spinach, Almonds,
Caramelized Onions, Hamusta Soup*

Tokyo Fish Market Bluefin Tartare - \$47

*Crispy Pome La Ratte Gratin, Yuzu Aioli, Italian Winter
Black Truffles, Tomato Consommé*

Alexandrian Fishermen's Joy - \$22

*Red Snapper & Chickpeas Croquettes with Garlic, Cilantro,
Zangavil, Tabini & Amba Scented Yogurt Sauce*

Avocado Ravioli - \$33

*Wild Caught Fish, Jalapeno Aioli, Charred Avocado Shell,
Vegetable Gazpacho, Olive Oil*

Ottoman Kubeh - \$36

*Mediterranean Fish, Pine Nuts, Bulgur, Smoked Paprika,
Aubergine, Cumin, Ayran*

Tropical Salmon Sashimi - \$46

*Mango – Cucumber - Shallots & Tapioca Salsa, Passion Fruit – Habanero – Lime
Vinaigrette, Pineapple-Coconut Gel, Avocado Cream, Fish - Hibiscus Crackers*

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MID-COURSE SHARING

Salmon Kibbeh Nayeh - \$42

*Sorrel, Roasted Beetroot, Bulgur, Yuzu-Harissa Aioli, Labneh,
Pine Nuts, Kaffir Lime Oil & Cumin-Wheat Puff*

Yemenite Tacos - \$57

*Bluefin Otoro, Lime Aioli, Pickled Celery Root, Crispy Shallot,
Finger Lime, Cilantro, Lachuch*

Katayef - \$48

*Grouper, Pine Nuts, Harissa, Cilantro & Preserved Lemon - Filled
Lebanese Semolina Pancake, Thai-Style Vinaigrette, Persian Lemon
& Fresh Market Vegetables*

Eggplant Carpaccio - \$39

*Fire-Roasted Greek Eggplants, Tabini, Date Molasses, Pistachios,
Thyme, Dried Roses, Feta and Olive Oil*

Tonnato Tonnato - \$67

*Japanese Bluefin, Ortiz Tonnato Aioli, Semi-Soft Yolk,
Roasted Kohlrabi, Caper Berries, Frisée, Pickled Shallots,
Tomato Seeds, Olives & Olive Oil, Grissini*

Aniba Caprese - \$48

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

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ENTRÉE-STYLE SHARING

Jaffa Shore-Line - \$88

*Grilled Grouper, French Cream Of Hummus, Roasted Fennel,
Shushke Peppers & Artichokes Salsa Barigoule, Bouillabaisse,
Hand-Made Semolina Couscous & Tershi*

Mejaoujim - \$72

*“Married” Sardines, Pistachios-Pine Nuts-Cilantro-Preserved Lemons-
Cumin Stuffing, Jerusalem Artichokes, Summer Vegetables- Mashwiah,
Yuzu-Yogurt Vinaigrette, Habanero*

Port Of Acre - \$84

*Wild Seabass, Pinch Vinaigrette, Yogurt Powder, Grilled Savoy Cabbage,
Freekeh, Steamed Green Vegetables, Labneh, Smoked Eggplant Cream,
Parsley-Watercress Coulis, Tabini & Olive Oil*

Grouper Souvlaki - \$72

*Jaffa-Style Hummus, Shivka Vinaigrette, Amba-Tabini, Preserved
Lemon, Herbs, Hawaii Spice Mix, Caramelized Onions, Labneh*

Gnocchi De Aniba - \$62

*Homemade Russet Gnocchi, Cauliflower Cream, White Asparagus, Crosne,
Spinach, Hazelnuts, Sage Butter, Reggiano, Milk Foam*

HOUSE BAKED BREADS

Focaccia - \$32

*Matbucha, Tabini & Fried Okra / Ricotta, Saffron-Honey, Olive Oil,
Lime Zest & Pine Nuts*

Jerusalem Bagel - \$32

*Sesame-Za'atar Bagel, Lima Massabacha & Pkeila / Homemade Labneh,
Olive Oil & Tapenade*

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Speakeasy
Vegan & Vegetarian Menu

Nibbles

Padrón a-la Plancha – \$22

Feta, Pimentón, Extra Virgin Olive Oil, Parsley, Thyme, Lemon,
Atlantic Sea Salt*

Cucumber Mezze – \$16

*Lebanese Cucumbers, Peanuts Crumble, Crispy Shallot, Silan,
Soy, Umami Sauce, Licorice*

Beetroots Pani Puri – \$24

*Hamachi, Oven-Dried Tomatoes, Curry Leaves, Coriander,
Yogurt-Yuzu Foam*

Dates & Walnut Donuts – \$26

*Medjool Dates Filled with Walnuts, Yeast Batter,
Exotic Spices Mix, Mandarin Gel*

TLV Mushroom Tostada – \$48

*Crispy Belgian Waffle, Wild Mushrooms Duxelles,
Pickled Shallot, Thai Mango, Avocado, Jalapeño
🌀 Shots of Mezcal*

Alexandrian Fishermen's Joy – \$18

*Chickpeas Croquettes with Garlic, Cilantro, Zangavil,
Tabini 🌀 Amba*

Mid-Course Sharing

Kibbeh Nayeh – \$42

*Sorrel, Roasted Beetroot, Bulgur, Eggplant Cream, Pine Nuts,
Kaffir Lime Oil 🌀 Cumin-Wheat Puff*

Yemenite King Oyster Tacos – \$52

*King Oyster Mushroom, Lime Aioli, Pickled Celery Root, Crispy
Shallot, Finger Lime, Cilantro, Lachuch*

Sabich Katayef – \$48

*Eggplants, Hard-boiled Eggs, Preserved Lemon 🌀 Amba-filled
Lebanese Semolina Pancake, Semi-soft egg, Tabbouleh 🌀 Tabini*

Eggplant Carpaccio – \$39

*Fire-Roasted Greek Eggplants, Tabini, Date Molasses, Pistachios,
Thyme, Dried Roses, Feta and Olive Oil*

Aniba Caprese – \$48

*Burrata, Oven-dried Maggie Tomatoes, Dried Olives,
Smoked Eggplants Cream, Basil, Olive Oil*

Entrée–Style Sharing

Jaffa Market – \$78

*Grilled vegetables, Hummus, Shushbke peppers confit, Artichokes &
Fennel Barigoule Salsa, Grilled Little Gem, Black Garlic,
Hamusta, Couscous & Tersbi*

Mushrooms Souvlaki – \$69

*Jaffa-style hummus, Shivka Vinaigrette, Amba-Tabini, Preserved
Lemon, Spinach, Herbs, Hawaij Spice Mix, Caramelized Onions*

House Baked Breads

Focaccia – \$32

*Matbucha, Tabini & Fried Okra / Ricotta, Saffron-Honey, Olive Oil,
Lime Zest & Pine Nuts*

Jerusalem Bagel – \$32

*Sesame-Za'atar Bagel, Lima Massabacha & Pkeila / Homemade
Labneh, Olive Oil & Tapenade*