

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

Eggplant Carpaccio

Fire Roasted, Tabini, Silan, Pistachios, Rose Petals, Feta, Olive Oil

Wild-Caught Fish Israeli Ceviche

Israeli Chopped Salad, Pine Nuts, Yogurt, Tamarind, Tabini, Sumac

Leafy Greens Salad

Almonds, Oranges, Pomelo, Sainte-Maure Bouche Cheese

Silk Road Soup

*Smoked Trout Patties, Jewish Dumplings, Baby Carrots,
Snow Peas, Mushrooms, Kaffir Lime, Ginger, Semi-Soft Egg*

Tonnato Tonnato (+\$18)

*Bluefin, Ortiz Tonnato, Tomato Seeds, Black Olives,
Sous-Vide Egg Yolk & Koblrabi, Grissini*



Main Course

Port of Acre

*Wild Sea Bass, Freekeh, Steamed Green Vegetables,
Labneh, Eggplants Cream, Watercress Coulis & Tabini*

Olive-Oil Roasted Ocean Trout

*Black Quinoa, Steamed Green Vegetables,
Herbs & Tamarind-Soy Vinaigrette*

Middle-Eastern Fish Kebab

Couscous, Chickpeas, Tersbi, Roasted Zucchini & Carrots

Linguini Mediterraneo

Asparagus, Haricot Vert, Sage Butter, Reggiano, Pangrattato

Grouper Masabacha

*Jaffa-Style Hummus, Caramelized Onions,
Shivka-Vinaigrette, Amba, Tabini, Labneh*

Ocean Sausage Chraime

Spicy Libyan Tomatoes Stew, Chickpeas, Cilantro

House Baked Bread . \$29

Jerusalem Bagel / Focaccia

Olive Oil, Crushed Tomatoes & Schug / Eggplant & Goat Cheese

Desserts . \$31

Malabi

*Kataifi Tuile, Malabi Cream, Plum & Spices Compote,
Berries, Raspberry Sorbet*

Mont Blanc

*Chestnut Mousse, Rosemary Toffee, Porcini Meringue,
Brown Sugar Crumble, Puffed Buckwheat, Vanilla Ice Cream*

Coffee / Tea - \$5



aniba

Vegan & Vegetarian 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

*Eggplant Carpaccio**

Fire Roasted, Tabini, Silan, Pistachios, Rose Petals, Feta, Olive Oil

*Leafy Greens Salad**

*Almonds, Oranges, Pomelo, Sainte-Maure Bouche Cheese**

*Cream of Jerusalem Artichokes Soup**

*Coconut Milk, Asparagus, Chestnuts, Mushrooms Duxelles,
Sage & Thyme*



**Request for Vegan Alternative*

All Prices Are Subject to Service Charge and Prevailing GST.

Main Course

*Grilled Garden Vegetables **

*Couscous, Chickpeas, Tersbi, Grilled Zucchini,
Cauliflower, Fennel, Asparagus, Broccolini & Carrots*

*Roasted Butternut Squash & Greens **

*Green Steamed Vegetables, Black Quinoa, Almonds,
Tamarind-Soy Vinaigrette, Tabini, Greens' Coulis*

*Mushrooms Masabacha **

*Jaffa-Style Hummus, Caramelized Onions,
Shivka-Vinaigrette, Amba, Tabini, Labneh **

Linguini Mediterraneo

Asparagus, Haricot Vert, Sage Butter, Reggiano, Pangrattato

House Baked Bread • \$29

*Jerusalem Bagel / Focaccia **

*Olive Oil, Crushed Tomatoes & Schug / Eggplant & Goat Cheese **

Dessert • \$31

*House-Made Sorbets **

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

Coffee or Tea – \$5



**Request for Vegan Alternative*

All Prices Are Subject to Service Charge and Prevailing GST.