

aniba

Speakeasy Menu

Nibbles

Crispy Cone ** – \$9

Ocean Trout Tartare, Quail's Egg Yolk

Pani Puri ** – \$28

Hamachi, Candied Mandarin, Yogurt-Yuzu Foam

Alexandrian Fishermen's Joy ** – \$24

*Red Snapper & Chickpeas Croquettes, Tabini,
Amba Scented Yogurt Sauce*

Crispy Fatayer * – \$29

Feta, Eggplants, Spinach, Almonds, Sorrel- Yogurt Soup

Tokyo Bluefin Tartare – \$47

Russet Gratin, Black Truffles, Yuzu Aioli, Tomato Consommé

Smoked Trout Donuts – \$29

Medjool Dates, Exotic Spices, Mandarin Gel

Ottoman Farida & Bulgur Kubbeh – \$31

Pine Nuts, Aubergine, Yogurt Powder, Tabini Foam

Padrón a-la Plancha – \$25

Feta, Pimentón, Olive Oil, Parsley, Lemon

House Baked Breads \$29

Focaccia **

Matbucha, Tabini & Fried Okra / Eggplant & Goat Cheese

Jerusalem Bagel *

Lima Massabacha & Pkaila / Labneh, Olive Oil & Tapenade



* Vegetarian Alternative / ** Vegan Alternative

Mid-Course Sharing

Wild-Caught Fish Israeli Ceviche – \$44

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

*Katayef** – \$48*

*Grouper, Harissa & Herbs Filled Lebanese Pancake Pockets,
Thai-Style Vinaigrette, Market Vegetables*

*Eggplant Carpaccio ** – \$42*

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

TLV Tostada – \$48*

Waffle Crisp, Salmon Ceviche, Charred Avocado, Gazpacho Shots

Tropical Salmon Sashimi – \$46

Mango, Passion Fruit, Habanero, Avocado Cream, Fish Crackers

*Broiled Middle Eastern Cauliflower ** – \$44*

Pecan-Parsley Pesto, Curry Oil, Tabini, Silan, Crispy Kale

*Otoro Yemenite Tacos ** – \$58*

Lachuch, Aioli, Pickled Celery, Crispy Shallot, Pomelo, Cilantro

Entrée-Style Sharing

Ocean Sausage Chraime – \$69

*House-Made Fish Sausages, Spicy Libyan Tomatoes Stew,
Chickpeas, Cilantro*

Agnolotti Tripoli-Style – \$64*

*Goat Cheese Cream, Sage, Pistachios, Uzbek Apricots,
Tricolor Carrots, Reggiano*

Lady Fingers Wrapped Fish Kebab – \$61

Curry-Tomato Sauce, Basmati Rice, Cilantro, Coconut Chips



** Vegetarian Alternative / ** Vegan Alternative
All Prices are subject to Service Charge and prevailing GST.*

Speakeasy Desserts

Pistachio Affogato – \$19

*Pistachio Sucré-Salé Ice Cream, Halva,
Espresso Shot, Dates & Walnuts Ma'amul*

Aniba Cheesecake – \$21

*Basque Cheesecake Cream, Nougat Crumble,
Granny Smith Apples, Sage & Honey Tea Granita*

Mango – Kaffir Lime Tart – \$31

*Olive Oil Sable, Hazelnuts Crumble,
Rice Ice Cream, Puffed Rice, Buttermilk Foam*

Chocolate Tart – \$31

*Coffee Infused Chocolate Ganache, Caramelized Popcorn,
Mango Cream & Leather, Coconut Ice Cream*

Coffee – \$6 / House Tea – \$12



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