



ITALIAN
JAPANESE
CAFFÈ

SALADS

Crispy Spicy Salmon

16

Salmon mixed with special spicy mayo sauce & panko crispy with black tobiko on top

Crispy Spicy Tuna

16

Tuna mixed with special spicy mayo sauce & panko crispy with black tobiko on top

Crazy Craze

14

Crabsticks, panko, cucumbers, tobiko, togarashi & avocado

Garden Green

12.50

Mix greens, green beans, eggplant, soya beans, avocado, zucchini & cherry tomatoes with lemon oil sauce

Red Quinoa

13.50

Red quinoa, mix tomatoes, apple & pomegranate with pesto sauce, cucumbers, black raisins, iceberg, baby rocca, walnuts with lemon oil sauce

Burrata

16

Burrata cheese served with a selection of tomatoes and pine nuts with pesto sauce & olive oil

Cesar

9.50

Romaine lettuce, shaved parmesan cheese & croutons with ceasar sauce

Chicken Ceasar

12.50

Grilled chicken, Romaine lettuce, shaved parmesan cheese & croutons with ceasar sauce

Kale

12

Mix greens, kale, feta cheese topped with oregano, beetroots, pinenuts with lemon ginger sauce

Add Chicken

3

Traditional Nicoise

14

Mix greens, tuna, green beans, black olives, boiled eggs, croutons, red onions, baked potatoes & cherry tomatoes with lemon oil sauce

Shrimp	15.50
Mix greens, iceberg, avocado, grilled shrimps, cherry tomatoes & black sesame seeds with lemon ginger sauce	
Build Your Own Salad	14.50
SOMETHING T SHARE	
Edamame	7
Boiled green soya beans served with sea salt	
Spicy Edamame	7.50
Boiled green soya beans served with spicy sauce	
Crispy Calamari	16
Drizzled with sweet chili sauce	
Eggplant Parmigiana	15.50
Bresaola	16.50
Sliced layers of bresaola & parmesan, served with organic green mix & cherry tomatoes with lemon sauce	
Truffle Fries	10.50
Crispy coated fries with truffle mayo parmesan	
Rock Shrimp	14.50
Shrimps, served with rock shrimp sauce	
Grilled Chicken Wings	12
Flame grilled wings tossed with a tangy hot sauce	
Poke Bowl	18
Choose your base Sushi rice crispy, quinoa & couscous or green salad, Four kinds of fish, avocado, cherry tomatoes, edamame, sesame, nori, onions &	
Beef Power Bowl	29
Red Quinoa, Kale, avocado, grilled Australian beef, soya beans, shredded carrots, radish and white sesame seeds with lemon oil sauce	
Chicken Power Bowl	20
Red Quinoa, Kale, avocado, grilled chicken, soya beans, shredded carrots, radish and white sesame seeds with lemon oil sauce	
Salmon Power Bowl	29
Red Quinoa, Kale, avocado, grilled Salmon, soya beans, shredded carrots, radish and white sesame seeds with lemon oil sauce	
Zukury Salmon	12
Thin slices of salmon, coriander, togarashi, green chili, spring onions & sesame seeds	

Soup Of The Day	7.50
Salmon Tartar	15.50
A mix of fresh salmon & avocado marinated with zukury sauce	
Zukury Tuna	14.50
Thin slices of tuna, coriander, togarashi, green chili, spring onions & sesame seeds	
Chicken Fingers	13
Battered chicken breast served with french fries	
Baked Cheese Potato	9.50
With sour cream & chives	
Salmon Bites	13
A blend of fried fresh salmon, served with spicy mayo dip	

FLAT BREAD

Classic	7.50
Mixed tomatoes, basil, olive oil & garlic	
Cheese Garlic Baguette	8.50
Mixed cheese, jalapeño & garlic mayo sauce	
Burrata Cheese	16
Burrata cheese, mixed tomatoes, olive oil & garlic	
Mixed Focaccia	16
Mixed selection of all four kinds of focacce	
Roast Beef	17
Roast beef, rocket leaves, capers & pesto mayo sauce	
Smoked Salmon	18
Salmon, capers, avocado sauce & citrus cream cheese	
Piadina Bianca	7.50
Rosemary, white sesame, oregano, olive oil	

PASTA

Ravioli Spinach Ricotta	15.50
Ravioli filled with ricotta & spinach served with tomato sauce	
Spaghetti Pesto Salmon	18.50
Smoked salmon, citrus cream cheese & herbs	
Spaghetti Shrimp	16.50

Lasagna Bolognese	16
Homemade Gnocchi Truffle	15.50
Paccheri Truffle	16.50
Tagliatelle Alfredo	16
Traditional	12.50
Choice of tagliatelle, penne, spaghetti with pomodoro, arrabbiata, pesto or garlic oil	
Risotto Grilled Shrimp	17
Grilled shrimps with bisque, lime zest & shallots	
Risotto Mushroom	18
Sautéed mixed mushrooms, shallots, herbs & parmesan	
Risotto with Lemon	13

PIZZA

Four Cheese	16.50
Creamy sauce, mozzarella cheese, scamorza, gorgonzola & parmesan	
Vegetarian	14.50
Tomato sauce, mozzarella cheese, parmesan, eggplant, zucchini, olives & mushrooms	
Salmon	20
Creamy cheese, smoked salmon sliced, capers & dill	
Margherita	13.50
Tomato sauce, mozzarella cheese, parmesan, fresh basil & oregano	
Greek	15.50
Tomato sauce, cherry tomatoes, mix greens, feta cheese, red onions & olives	
Diavola	16.50
Tomato sauce, mozzarella cheese, parmesan & spicy pepperoni	
Bresaola	19
Tomato sauce, mozzarella cheese, topped with bresaola beef, baby Rocca & parmesan	
Truffle	16.75
Truffle sauce, camembert cheese, parmesan & parsley	
Ricardo	16.50
Creamy sauce, grilled turkey, mozzarella cheese, parmesan, red onions, mushrooms & chives	
Skinny Roast beef	21
Roast beef, rocket leaves, pesto mayo sauce & capers	

Skinny Smoked salmon	21
Smoked salmon, sour cream, capers, lemon slices & dill	
Skinny Bresaola	20
Bresaola, rocket leaves, parmesan & truffle oil	

WOK FRIED NOODLES

Wok Beef	17
Wok Chicken	14.50
Wok Shrimp	17
Nutty Peanut Noodles	14.50
Wok Vegetables	14

BURGER

Beef	14.50
Premium beef served with tomato, lettuce, pickles & onions with cocktail sauce	
Chicken	13.50
Grilled chicken breast served with tomato, lettuce & pickles with garlic mayo sauce	
Fish	16
Battered fish filet, rocket salad & tomato with pesto mayo sauce	
Korean	14.50
Battered chicken breast served with onions, pickles & coleslaw with spicy Korean sauce	
Swiss Mushroom	16.50
Premium beef served with Swiss cheese, lettuce, pickles & mushroom sauce	
Beef Mozzarella	17
Premium beef served with fried mozzarella cheese, rocca, pesto mayo & tomato sauce Served with French fries & coleslaw	
add cheddar cheese	2

GRILL

Grilled Hot Dog	14
Beef sausage, Nî hot dog sauce, jalape?o, home fried onions, sweet relish & French fries	

Steak & Fries	27
With your choice of one side dish	
Tomahawk Beef 100 grs	14.50
With your choice of two side dishes	
Beef Kamikaze	26.50
Grilled Australian beef served with potato wedges	
Grilled Sea Bream	22
With your choice of one side dish	
Fish & Chips	22
Grilled Salmon Teriyaki	24
With your choice of one side dish	
Sweet & Sour Crispy Prawns	18
Served with steamed white rice	
Robata Grilled Chicken	16.50
Chicken Schnitzel	17.50
With your choice of one side dish	
Crunchy Chicken Basket	17.50
Battered chicken breast served with stir-fried rice with spicy sauce	
add sauce pepper	1.50
add sauce mushroom	1.50
add sauce Spicy beef	1.50

SIDE DISHES

French Fries	5
Grilled Broccoli	7.50
With Asian wok sauce & roasted cashew nuts	
Mashed Potato	4.50
With crispy fried garlic	
Potato Wedges	5.50
Sautéed Vegetables	7.50
Steamed White Rice	5.50
Sushi Rice	5.50

NIGIRI

2 pcs

Shake	6.75
Maguro	7.25
Ebi	6.75
Kani	6
Hammour	12

SASHIMI 3 PCS

3 pcs

Shake	6.75
Maguro	7.25
Ebi	6.75
Kani	6
Hammour	13

TEMAKI

Crunchy Spicy Salmon	11
Crunchy Spicy Tuna	11.50
Shrimp Tempura Temaki	8
Crispy Crazy	9.50

HOSO MAKI

4 pcs

Shake Maki	9
Nori outside, salmon inside	
Maguro Maki	10
Nori outside, tuna inside	
Ebi Maki	8.50
Nori outside, cucumber & steamed shrimp inside	
Kani Maki	8
Nori outside, crab sticks with cucumber inside	
Avocado Maki	5.75
Nori outside, fresh avocado inside	
Katsu Kappa	4.50
Nori outside, cucumber inside	

Spicy Salmon Maki	9.75
Nori outside, salmon & spicy mayo inside	
Spicy Tuna Maki	10.50
Nori outside, tuna & spicy mayo inside	
URA MAKI	
4 pcs	
Crispy California	9
Crispy outside, crab sticks, cucumber & avocado inside	
Sesame California	9.25
Sesame outside, crab sticks, cucumber & avocado inside	
Crispy Crazy	9.50
Crispy outside, crab, mixed vegetables & tobiko inside, with crazy mix on the top	
Panko Shrimp	9.50
Panko outside, breaded shrimp inside with sakana sauce on top	
Shrimp Jalapeno	12
Crispy outside, shrimp, togarashi, tobiko & mayo inside served with jalapeno & shrimps on top	
Caterpillar	9
Avocado outside, breaded shrimp & fresh asparagus inside	
Cheesy Maki	8.50
Salmon wrap, cucumber & cream cheese	
Fresh Salmon	12
Salmon outside, salmon & avocado inside	
Spicy Salmon Roll	11
Togarashi outside, salmon, mayo, rayu & togarashi inside	
Spicy Tuna Roll	11.50
Togarashi outside & spicy tuna inside	
Angel Maki	9
Shrimp, tuna, crabsticks with avocado mix	
Selfie Maki	10.50
Avocado wrap with salmon, shrimp & crabsticks inside with teriyaki sauce	
Crocodile Maki	9
Crispy underneath & coriander with spring onions outside, tuna, white fish, crabsticks & black tobiko inside	

Tuna Truffle Maki	13
Sesame outside, tuna inside with Ni-truffle mayo & garden cress	
Salmon Skin	7.50
Sesame outside, teriyaki salmon & fried salmon skin inside	
Red Snow	9.50
Hammour tempura, crab, spicy tuna & avocado	
Maksushi	19
Panko outside, raw scallop inside topped with grilled salmon & teriyaki sauce	
Salmon Dragon	16.75
Panko outside , salmon, avocado & cream cheese inside topped with truffle teriyaki sauce	
add sauce teriyaki	1.50

NI CITY BREAKFAST

Eggs Your Way	4.50
Poached, scrambled or sunny side up served with veggies	
Omelette	4.50
Regular served with veggies	
Ham Omelette	5
served with veggies	
Cheese Omelette	4.50
served with veggies	
Spinach Omelette	5
served with veggies	
Truffle Omelette	5.50
served with veggies	
Eggs Benedict	7.50
Poached soft eggs & grilled turkey ham, with Tangy Hollandaise sauce	
Scrambled Eggs with Smoked Salmon	10
Scottish smoked salmon & scrambled eggs	
Healthy Snacks	6
Combination of honey yogurt, fresh fruit salad & granola	
Cheese Platter	13
Selection of five cheese cuts: Parmesan, gorgonzola, scamorza, cheddar & camembert served with fig jam & bread basket	

Beirut	7
Labneh balls, grilled halloumi cheese, olives, veggies, mini zaatar & cheese dough with choice of an American coffee or fresh orange juice	
Oslo	11
Smoked salmon, citrus cream cheese & green salad with white & rye bread with choice of an American coffee or fresh orange juice	
Vienna	7.50
Yogurt with fruit purée, crêpe Nutella & viennoiserie selection with choice of an American coffee or fresh orange juice	
Paris	8.50
Nî brioche, omelette & croissant selection with jam & butter with choice of an American coffee or fresh orange juice	
Eden	7
Broccoli, carrots, mushrooms, zucchini & bell peppers with pesto-mayo sauce & white bread roll with choice of an American coffee or fresh orange juice	
Rome	9.50
Beef salami, turkey mortadella, pecorino & parmesan cheese with pesto mayo sauce, focaccia & white bread roll Choice of an American coffee or fresh orange juice	
London	9
Beef sausage, grilled tomatoes, hash brown, baked beans & mushrooms with white bread roll with choice of an American coffee or fresh orange juice	
MORNING DEAL	21.50
Nî Breakfast Special Beirut, Rome, Vienna with your choice of an American coffee or fresh orange juice Choice of an American coffee or fresh orange juice	
Breakfast Buffet	13
Breakfast Buffet is served every Saturday & Sunday	
DESSERTS	
Pancake	9
With your choice of Nutella or maple syrup	
Crêpe Nuts	9.50
nutella, banana, almonds & hazelnuts served with vanilla ice cream	
Crêpe Strawberry	9.50
White chocolate & fresh strawberry, served with strawberry ice cream	
Chocolate Fondant	9.50
Served with vanilla ice cream	

Brownie	10.50
Served with vanilla ice cream, whipped cream, fresh strawberry, caramel & chocolate sauce	
Iced Chocolate Truffle	8.50
Soft Ice Cream	4
Big Mochi 1pc	5
Small Mochi 1pc	3
Ice Cream & Sorbet	8
3 scoops	
Pain Perdu	11
With your choice of caramel or Nutella sauce	
Tray Dessert	8.50
Served with ice cream scoop	
Crème Brulée	7.50
Meringue Cake	9
Nî Sweet Bites	28.50
The chef surprise	
Desserts in a Jar	10.50
Tiramisù Choco or Lychee, Banoffee or Cheesecake	
Fruit Salad	8.50

COLD

Aqua Panna Big	3.50
Perrier	3.25
San Pellegrino	4.75
Sohat Large	2.95
Sohat Small	1.90
Local Sparkling Water	1.50
Ginger Ale	4
Soft Drink	2
Ice Tea Lemon	2.50
Tonic	3
Ice Tea Peach	2.50

Energy Drink	6.50
Soda	3

HOT

Café Mocha	3
Japanese Green Tea	3
Macchiato	2
Maple Cinnamon Latte	5
American Coffee	3
Americano	3
Café Latté	3
Cappuccino	3
Espresso Doppio	3.50
Espresso	2
Hot Chocolate	4
Nescafé	3
Tea & Infusions	2
Tiramisu Latte	5
Lebanese Coffee	2
White Coffee	1.50

FRESH JUICES

Apple	3
Avocado Nutella	4
Avocado Honey	4
Avocado	4
Carrot	3.50
Grapefruits	3.50
Orange	3.50
Pomegranate	4
Seasonal Fruits	3.50

Lemonade Basil	3.50
Lemonade	3.50
Lemonade Minted	3.50
Lemonade Strawberry	3.50
Lemonade Blueberry	4
Lemonade Mango	3.50
Ginger Beetroot	4

ICED COFFEE

Almond Latté	6
Caramel Frappé	4.50
Frappé Al Caffé	5
Mocha Frappé	5
Vanilla Iced Coffee	5
Cinnamon Iced Coffee	5
Affogato Coffee	5

SMOOTHIES

Cookies & Cream	6
Lotus & Toffee	6
Mangolicious	5
Melonade	5
Mix Berries	6
Ni's Milkshake	5.50
Oreo, vanilla, chocolate or strawberry	
Passion & Peach	6
Strawberry Yogurt	6

VIRGIN FRUIT COCKTAILS

Bartender Signature	5
Apple Ginger	5

Lychee & Strawberry	5
Chili Passion Mojito	5.50
Summer Vibes	6
Yuzu Passion	6
Pomegranate Smash	6

ALCOHOLIC COCKTAILS

Bar Signature	5.50
Moscow Mule	6
Gin Basil	7
Mojito Strawberry	7
Mojito Passion Fruit	7
Margheritta	7
Limoncello	8.50
Passion Fruit Martini	8.50
Mojito Blueberry	8.50
Aperol Spritz	10

BEER

Almaza	3.50
Local	
Heineken	5
Imported	
Non Alcoholic Beer	3.50

WHISKY

Dewars White Label	6.50
Regular Whiskey	
Jameson	9
Premium Whiskey	
Irish Blended	

VODKA

Absolut	6.50
Regular Vodka	
Stolichnaya Gold	9
Premium Vodka	

GIN

Gordons	6.50
Regular Gin	
Bombay Sapphire	9
Premium Gin	

SAKE

House Sake by Jar	12.50
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WHITE WINE LOCAL

Local Wine by Jar	8
Château Musar	65
Obeidy and Merwah Pine resin, pears, thyme & lemongrass	
Blanc de Blancs, Château Ksara	26
Chardonnay, Sauvignon Blanc, Semillon Floral aroma, soft, fresh and long lasting on the palate	
Ixsir Grande Reserve	40
Viognier, Sauvignon, Chardonnay Nose is enticed by an explosion of white flowers, peach & citrus fruits	

RED WINE LOCAL

Local Wine by Jar	8
Chateau Kefraya	45
Chateau Ksara	42
Château Musar	105
Cabernet Sauvignon, Cinsault, Carignan Mulberries, black cherries, black forest-fruits, plums with a hint of mocha	
Ixsir Grande Reserve	45
Syrah, Cabernet Sauvignon Aromas of mature fruits and spices, rich and mellow yet always-complex palate	

Réserve du Couvent, Château Ksara 26

ROSE WINE LOCAL

Local Wine by Jar 8

Myst, Château Kefraya 26

Tempranillo, Syrah, Grenache, Mourvèdre, Sangiovese
Notes of forest berries, litchi, strawberry and a final hint of blackcurrant

Sunset, Château Ksara 23

Cabernet Franc, Syrah
Red berries aroma and a hint of spiciness, fresh and vivid taste

Musar Jeune 23

Cinsault, Mourvèdre
Strawberries, tangerines with a hint of spice and salinity

WHITE WINE IMPORTED

Imported Wine by Glass 9.50

Pinot Grigio, Astoria 55

Italy

Chablis, Joseph Drouhin 125

Bourgogne, France

Gavi Di Gavi, Marchesi Di Barolo 115

Italy

Pinot Grigio, Colli Vincentini 55

Italy

RED WINE IMPORTED

Imported Wine by Glass 9.50

Brouilly, Joseph Drouhin 66

France

Cheval Noir 2016 85

Bordeaux, France

Parallèle 45, Côtes du Rhône 2015 62

Paul Jaboulet Aîné, France

Merlot 68

ROSE WINE IMPORTED

Imported Wine by Glass	9.50
Château de Selle Coeur de Grain, Domaine Ott	200
Côtes de Provence, France	
Sancerre, Pascal Jolivet	100
Vallée du Rhône, France	
Astoria Rose Mina	58

CHAMPAGNE & PROSECCO

Prosecco Glass	7
Prosecco Astoria Brut	48
Treviso, Veneto, Italy	
Prosecco Astoria Rosé	52
Laurent Perrier Brut	240
Moët et Chandon Brut	255