ITALIAN
JAPANESE
CAFFÈ

SALADS

Crispy Spicy Salmon *45,000*
Salmon mixed with special spicy mayo sauce & panko crispy with black tobiko on top

Crispy Spicy Tuna *45,000*
Tuna mixed with special spicy mayo sauce & panko crispy with black tobiko on top

Crazy Craze *38,000*
Crabsticks, panko, cucumbers, tobiko, togarashi & avocado

Garden Green *35,000* (V)
Mix greens, green beans, eggplant, soya beans, avocado, zucchini & cherry tomatoes with lemon oil sauce

Red Quinoa *33,000* (V)
Red quinoa, mix tomatoes, apple & pomegranate with pesto sauce, cucumbers, black raisins, iceberg, baby rocca, pine nuts & walnuts with lemon oil sauce

Burrata *38,000*
Burrata cheese served with a selection of tomatoes and pine nuts with pesto sauce & olive oil

Kale *33,000*
Mix greens, kale, bean sprout, feta cheese topped with oregano, beetroots & pine nuts with lemon ginger sauce

Caesar *26,000*
Romaine lettuce, shaved parmesan cheese & croutons with caesar sauce
add chicken *10,000*

Traditional Nicoise *32,000*
Mix greens, tuna, green beans, black olives, boiled eggs, croutons, red onions, baked potatoes & cherry tomatoes with lemon oil sauce

Shrimp *42,000*
Mix greens, iceberg, avocado, grilled shrimps, cherry tomatoes & black sesame seeds with lemon ginger sauce

Fresh Crab *65,000*
A variety of freshly selected salad leaves & lettuces tossed with fresh wild crab meat & Asian dressing

BUILD YOUR OWN SALAD
35,000

WOK STIR-FRIED NOODLES

Stir-Fried noodles, vegetables, Nî wok sauce

Wok Beef *40,000*
Wok Chicken *38,000*
Wok Shrimp *46,000*
Wok Vegetables *36,000*
Nutty Peanut Noodles *36,000*

SOUP OF THE DAY *22,000*

SOMETHING TO SHARE

Edamame (V)
- Boiled green soya beans served with sea salt *16,000*
- Boiled green soya beans served with spicy sauce *17,000*

Crispy Calamari *45,000*
Drizzled with sweet chili sauce

Eggplant Parmigiana *38,000*

Poke Bowl *50,000*
Choose your base
Sushi rice crispy, quinoa & couscous or green salad
Four kinds of fish, avocado, cherry tomatoes, edamame, sesame, nori, onions & coriander

Truffle Fries *18,000*
Crispy coated fries with truffle mayo parmesan

Bresaola *41,000*
Sliced layers of bresaola & parmesan, served with organic green mix & cherry tomatoes with lemon sauce

FOCACCIA BREAD

Classic *25,000* (V)
Mixed tomatoes, basil, olive oil & garlic

Cheese Garlic Baguette *22,000*
Mixed cheese, jalapeño & garlic mayo sauce

Smoked Salmon *50,000*
Salmon, capers, avocado sauce & citrus cream cheese

Burrata Cheese *33,000*
Burrata cheese, mixed tomatoes, olive oil & garlic

Roast Beef *33,000*
Roast beef, rocket leaves, capers & pesto mayo sauce

Mixed Focaccia *36,000*
Mixed selection of all four kinds of focacce

PASTA

Ravioli Spinach Ricotta *37,000*
Ravioli filled with ricotta & spinach served with tomato sauce

Spaghetti Pesto Salmon *55,000*
Smoked salmon, citrus cream cheese & herbs

Spaghetti Shrimp *45,000*

Lazagna Bolognese *43,000*

Homemade Gnocchi Truffle *40,000*

Paccheri Truffle *42,000*

Traditional *33,000*
Choice of tagliatelle, penne, spaghetti with pomodoro, arrabbiata, pesto or garlic oil

Tagliatelle Alfredo *36,000*

Risotto Mushroom *48,000*
Sautéed mixed mushrooms, shallots, herbs & parmesan

Risotto Grilled Shrimp *45,000*
Grilled shrimps with bisque, lime zest & shallots

Risotto with Lemon *35,000*

Grilled Chicken Wings *25,000*
Flame grilled wings tossed with a tangy hot sauce

Rock Shrimp *42,000*
Shrimps, shiitake mushrooms served with rock shrimp sauce

Salmon Bites *28,000*
A blend of fried fresh salmon, served with spicy mayo dip

Zukury Salmon *45,000*
Thin slices of salmon, coriander, togarashi, green chili, spring onions & sesame seeds

Salmon Tartar *42,000*
A mix of fresh salmon & avocado marinated with zukury sauce

Zukury Tuna *45,000*
Thin slices of tuna, coriander, togarashi, green chili, spring onions & sesame seeds

Chef Zhao's Dumpling Selection *30,000*
Five pieces of mixed set of his handcrafted art

Baked Cheese Potato *22,000*
With sour cream & chives

PIZZA

Four Cheese *39,000*
Creamy sauce, mozzarella cheese, scamorza, gorgonzola & parmesan

Vegetarian *37,000*
Tomato sauce, mozzarella cheese, parmesan, eggplant, zucchini, olives & mushrooms

Salmon *55,000*
Creamy cheese, smoked salmon sliced, capers & dill

Margherita *35,000*
Tomato sauce, mozzarella cheese, parmesan, fresh basil & oregano

Diavola *40,000*
Tomato sauce, mozzarella cheese, parmesan & spicy pepperoni

Truffle *40,000*
Truffle sauce, camembert cheese, parmesan & parsley

Greek *37,000*
Tomato sauce, cherry tomatoes, mix greens, feta cheese, red onions & olives

SKINNY PIZZA

Thin crispy pizza topped with your choice of:

Bresaola, rocket leaves, parmesan & truffle oil *45,000*

Smoked salmon, sour cream, capers, lemon slices & dill *55,000*

Roast beef, rocket leaves, pesto mayo sauce & capers *45,000*

Vegetarian (V) Vegan

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ROBATA GRILL

BURGER

Served with French fries & coleslaw

Beef *35,000*
Australian beef served with tomato, lettuce, pickles & onions with cocktail sauce

Swiss Mushroom *38,000*
Australian beef served with Swiss cheese, lettuce, pickles & mushroom sauce

Chicken *33,000*
Grilled chicken breast served with tomato, lettuce & pickles with garlic mayo sauce

Fish *37,000*
Battered fish filet, rocket salad & tomato with pesto mayo sauce

ADD CHEDDAR CHEESE *7,000*

GRILL

Grilled Hot Dog *33,000*
Beef sausage, Nî hot dog sauce, jalapeño, home fried onions, sweet relish & French fries

Steak & Fries *55,000*

Robata Grilled Chicken *49,000*
With your choice of one side dish

Tomahawk Beef 100 grs *45,000*
With your choice of two side dishes

Beef Kamikaze *55,000*
Grilled Australian beef served with potato wedges

Grilled Sea Bass *55,000*
With your choice of one side dish

Grilled Salmon Teriyaki *65,000*
With your choice of one side dish

Sweet & Sour Crispy Prawns *55,000*
Served with steamed white rice

Fish & Chips *55,000*

Chicken Schnitzel *48,000*
With your choice of one side dish

Black Cod *150,000*
Marinated Gindara fish served with Saikyo Miso Sauce

SIDE DISHES

Mashed Potato *13,000*
With crispy fried garlic

French Fries *14,000*

Potato Wedges *13,000*

Sautéed Vegetables *15,000*

Grilled Broccoli *15,000*
With Asian wok sauce & roasted cashew nuts

Steamed White Rice *13,000*

Sushi Rice *15,000*

ADD TERIYAKI SAUCE, SPICY ASIAN SAUCE, PEPPER SAUCE OR MUSHROOM SAUCE *7,000*

JAPANESE CORNER

Sashimi 3 pcs

Salmon	*22,000*	Crabstick	*21,000*
Tuna	*22,000*	Hammour	*22,000*
Shrimp	*22,000*		

Sushi 2 pcs

Salmon	*22,000*	Crabstick	*21,000*
Tuna	*22,000*	Hammour	*22,000*
Shrimp	*22,000*		

Hozo Maki 4 pcs

Salmon Maki *22,000*
Nori outside, salmon inside

Tuna Maki *22,000*
Nori outside, tuna inside

Prawn Maki *22,000*
Nori outside, cucumber, steamed shrimp inside

Crabstick Maki *20,000*
Nori outside, crabsticks with cucumber inside

Avocado Maki *22,000*
Nori outside, fresh avocado inside

Katsu Kappa *18,000*
Nori outside, cucumber inside

Spicy Salmon Maki *23,000*
Nori outside, salmon & spicy mayo inside

Spicy Tuna Maki *23,000*
Nori outside, tuna & spicy mayo inside

Temaki

Crunchy Spicy Salmon *26,000*
Crunchy Spicy Tuna *28,000*
Shrimp Tempura *24,000*
Crispy Crazy *22,000*

Ura Maki 4 pcs

Crispy California *22,000*
Crispy outside, crabsticks, cucumber & avocado inside

Sesame California *23,000*
Sesame outside, crabsticks, cucumber & avocado inside

Crispy Crazy *25,000*
Crispy outside, crab, mixed vegetables & tobiko inside, with crazy mix on the top

Panko Shrimp *24,000*
Panko outside, breaded shrimp inside with sakana sauce on top

Shrimp Jalapeño *38,000*
Crispy outside, shrimp, togarashi, tobiko & mayo inside served with jalapeño & shrimps on top

Caterpillar *26,000*
Avocado outside, breaded shrimps & fresh asparagus inside

Cheesy Maki *24,000*
Salmon wrap, cucumber & cream cheese inside

Fresh Salmon *32,000*
Salmon outside, salmon & avocado inside

Spicy Salmon Roll *29,000*
Togarashi outside, salmon, mayo, rayu & togarashi inside

Spicy Tuna Roll *29,000*
Togarashi outside & spicy tuna inside

Angel Maki *26,000*
Shrimp, tuna & crabsticks with avocado mix

Selfie Maki *33,000*
Avocado wrap with salmon, shrimp & crabsticks inside topped with teriyaki & crazy mix

Kampai Maksushi *55,000*
Panko outside, raw scallop inside topped with grilled salmon & teriyaki sauce

Crocodile Maki *27,000*
Crispy underneath and coriander with spring onions outside, tuna, white fish, crabsticks & black tobiko inside

Red Snow *35,000*
Hammour tempura, crab, spicy tuna & avocado

Crackling Hammour *27,000*
Hammour tempura, avocado, togarashi with coriander & sakana sauce

Salmon Skin *27,000*
Sesame outside, teriyaki salmon & fried salmon skin inside

Vegetarian Vegan

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MORNING BREAKFAST

Breakfast Buffet is served every Saturday & Sunday for 35,000

Eggs Your Way *14,000*
Poached, scrambled or sunny side up served with veggies

Omelette
- Regular served with veggies *14,000*
- Ham or cheese served with veggies *18,000*
- Spinach or truffle served with veggies *20,000*

Eggs Benedict *25,000*
Poached soft eggs & grilled turkey ham, with Tangy Hollandaise sauce

Scrambled Eggs with Smoked Salmon *35,000*
Scottish smoked salmon & scrambled eggs

Healthy Snacks *24,000*
Combination of honey yogurt, fresh fruit salad & granola

Cheese Platter *35,000*
Selection of five cheese cuts: Parmesan, gorgonzola, manchego, cheddar & camembert served with fig jam & bread basket

Nî City Breakfast

Choice of an American coffee or fresh orange juice

Beirut *22,000*
Labneh balls, grilled halloumi cheese, olives, veggies, mini zaatar & cheese dough

Oslo *35,000*
Smoked salmon, citrus cream cheese & green salad with white & rye bread

Vienna *26,000*
Yogurt with fruit purée, crêpe Nutella & viennoiserie selection

Eden *24,000*
Broccoli, carrots, mushrooms, zucchini & bell peppers with pesto-mayo sauce & white bread roll

Paris *24,000*
Nî brioche, omelette & croissant selection with jam & butter

MORNING DEAL

Nî Breakfast Special *60,000*
Beirut, Rome, Vienna with your choice of an American coffee or fresh orange juice

London *35,000*
Beef sausage, grilled tomatoes, hash brown, baked beans & mushrooms with white bread roll

Rome *35,000*
Beef salami, turkey mortadella, pecorino & parmesan cheese with pesto mayo sauce, focaccia & white bread roll

DESSERT

Pancake *25,000*
With your choice of Nutella or maple syrup

Crêpe *25,000*
Nutella, banana, almonds & hazelnuts served with vanilla ice cream
Or
White chocolate & fresh strawberry, served with strawberry ice cream

Chocolate Fondant *25,000*
Served with vanilla ice cream

Crème Brulée *20,000*

Fruit Salad *25,000*

Soft Ice Cream *16,000*

Ice Cream & Sorbet *22,000*
3 scoops

Banana Spring Rolls *25,000*
Six warm bites of banana, caramel, strawberry & vanilla ice cream

Mochi *13,000*

Iced Chocolate Truffle *25,000*

Brownie *25,000*
Served with vanilla ice cream, whipped cream, fresh strawberry, caramel & chocolate sauce

Tray Dessert *25,000*
Served with ice cream scoop

Pain Perdu *28,000*
With your choice of caramel or Nutella sauce

Nî Sweet Bites *75,000*
The chef surprise

Desserts in a Jar *28,000*

Tiramisù, Banoffee or Cheesecake

Cold Beverages

Sohat Small *5,000*
Sohat Big *8,000*
Acqua Panna *13,000*
San Pellegrino *13,000*
Perrier *10,000*
Tonic *10,000*
Soft Drinks *8,000*
Energy Drink *16,000*
Ice Tea *12,000*
Non-Alcoholic Beer *10,000*
Ginger Ale *12,000*

Iced Coffee

Frappé Al Caffé *18,000*
Toffee Lotta *19,000*
Almond Latté *24,000*
Mocha Frappé *18,000*
Caramel Frappé *18,000*

Hot Beverages Nespresso

Espresso *9,000*
Espresso Doppio *12,000*
Lebanese Coffee *9,000*
White Coffee *8,000*
American Coffee *12,000*
Café Mocha *12,000*
Café Macchiato *11,000*
Cappuccino *12,000*
Nescafé *12,000*
Café Latté *12,000*
Tea & Infusions *10,000*
Hot Chocolate *13,000*
Americano *15,000*
Japanese Green Tea *11,000*

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Fresh Juices

Lemonade *17,000*

Flavored Lemonade *18,000*
Strawberry, minted or basil

Orange *19,000*

Carrot *17,000*

Apple *17,000*

Grapefruits *17,000*

Avocado *19,000*
Honey or chocolate

Pomegranate *20,000*

Seasonal Fruits *18,000*

Smoothies

Mangolicious *22,000*

Melonade *22,000*

Passion & Peach *22,000*

Ni's Milkshake *20,000*
Oreo, vanilla, chocolate or strawberry

Virgin Fruit Cocktails

Lychee & Strawberry *24,000*

Apple Ginger *24,000*

Yuzu Passion *24,000*

Bartender Signature *24,000*

Mojito Strawberry *24,000*

Alcoholic Cocktails

Classic Cocktail *30,000*

Summer Vibes *30,000*

Bar Signature *30,000*

Alcoholic Beverages

Local Beer *10,000*

Imported Beer *16,000*

Regular Whiskey *35,000*

Premium Whiskey *45,000*

Regular Vodka *35,000*

Premium Vodka *45,000*

Regular Gin *35,000*

Premium Gin *45,000*

Red Wine

Local

Réserve du Couvent, Château Ksara *75,000*

Chateau Ksara *110,000*

Chateau Kefraya *110,000*

Ixsir Grande Reserve *225,000*

Chateau Musar *265,000*

Imported

Parallèle 45, Côtes du Rhône, France *280,000*

Brouilly, Joseph Drouhin, France *360,000*

Cheval Noir, Bordeaux, France *320,000*

Rose Wine

Local

Sunset, Château Ksara *85,000*

Myst, Château Kefraya *80,000*

Musar Jeune *95,000*

Imported

Sancerre, Pascal Jolivet, Vallée du Rhône, France *530,000*

Château De Selle Coeur de Grain, Domaine Ott Côtes de Provence, France *750,000*

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White Wine

Local

Blanc de Blancs, Château Ksara *85,000*

Ixsir Grande Reserve *190,000*

Chateau Musar *230,000*

Imported

Pinot Grigio, Colli Vincentini, Italy *300,000*

Gavi Di Gavi, Marchesi Di Barolo, Italy *410,000*

Chablis, Joseph Drouhin, France *550,000*

Pinot Grigio, Astoria, Italy *280,000*

Wines - By the Jar

Local Wine *28,000*

Imported Wine Glass *35,000*

Prosecco Glass *33,000*

House Sake *40,000*

Prosecco & Champagne

Prosecco Astoria Brut *150,000*

Prosecco Astoria Rosé *170,000*

Prosecco Spumante Dry, Ponte, Treviso, Veneto, Italy *150,000*

Laurent Perrier Brut *600,000*