





nina is a sharing experience...  
& dares you to lose yourself in  
the sensuous world of spice.

*Nina*

## savouries

|                                                                     | Dhs |
|---------------------------------------------------------------------|-----|
| Courgettes filled with Green Peas & Mint Chat, Tamarind Chutney (V) | 44  |
| Spinach Kofta, Tempered Beans, Yoghurt Sauce (N, V)                 | 44  |
| Ground Lamb Kebab, Ginger Chutney, Yoghurt, Pickled Shallot (N)     | 44  |
| Chicken Parcel & Skewer, Clear Spicy Rasam                          | 44  |
| Trio of Prawns – Pickled, Grilled & Custard                         | 54  |
| Fried Lobster Crêpes, Lobster Lentil Sauce                          | 54  |

## salads

|                                                                 |    |
|-----------------------------------------------------------------|----|
| Salad of Avocado, Cherry Tomatoes & Lotus Chips (V)             | 54 |
| Lamb, Red Radish, Aloo Chaat & Yoghurt                          | 54 |
| Tandoori Roasted Chicken, Papaya & Coriander Pesto              | 54 |
| Seared Tuna, Mustard Cress, Cucumber & Lime Chutney Vinaigrette | 54 |
| Kingfish Tandoori, Avocado & Cucumber                           | 54 |
| Seared Scallop, Green Mango Katchumber                          | 54 |

### **Nina's Savoury Sharing Experience (minimum of 2 people) (N)**

**65pp**

## pickles & chutneys

|                           |    |
|---------------------------|----|
| Banana Chutney            | 12 |
| Coconut Chutney           | 12 |
| Green Papaya Chutney      | 12 |
| Hot Mango Pickle          | 12 |
| Ginger & Tamarind Chutney | 12 |
| Lentil & Tomato Chutney   | 12 |
| Garlic Pickle             | 12 |

## bread

|                                     |    |
|-------------------------------------|----|
| Roti                                | 12 |
| Chapati Flatbread                   | 12 |
| Tandoori Baked Plain or Garlic Naan | 12 |
| Spiced Paratha                      | 12 |
| Cheese Chilli Naan                  | 20 |

### **Nina's Mixed Breads & Pickles**

**23**



## red wines

Dhs

**Shiraz, Fairview – South Africa 220**

*Pepper aroma with mint on the nose, followed by sweet spicy fruit*

**Shiraz, 'The Footbolt' D' Arenberg – Australia 360**

*An old vine Shiraz, lifted with ripe raspberry, mulberry and blackberry fruit aromas, followed by richer chocolate, stewed plum and cedar*

**Cabernet Sauvignon, "Tribute" Caliterra – Chile 360**

*Berry flavours with soft oak nuances*

**Châteauneuf-du-Pape, Clos de l'Oratoire – France 545**

*Full bodied, raspberry aromas and undertones of the garrigues, licorice and mocha*

**Syrah, Balmoral Rosemount – Australia 795**

*Made from grapes grown in 50 to 100 year old vineyards, the wine shows richly textured fruit and deep, velvety tannins*

**Cabernet Sauvignon, Kanonkop – Australia 945**

*Full bodied, spicy mocha, chocolate and coffee flavour.*

**Shiraz, Giaconda – Australia 1,350**

*Spicy, hint of toasty oak with aromas of blackcurrent, blackberry and roasted coffee.*

## cocktails Dhs

### **Simply Nina** **45**

*Gin, Watermelon Liqueur, Ginger,  
Mint & Watermelon Juice*

### **Cosmopolitan** **45**

*Vodka, Cointreau & Cranberry Juice*

### **Margarita** **45**

*Tequila, Triple Sec & Lime Juice*

### **Caipirinha** **45**

*Cachaça 51, Limes & Sugar*

### **Spicy Cosmo** **45**

*Absolut Pepper, Cointreau  
& Cranberry Juice*

### **Moscow Mule** **45**

*Vodka, Ginger Ale & Fresh Mint*

### **Yellow Boxer** **45**

*Tequila, Lime Cordial & Galliano*

### **Nina Delight** **45**

*Vodka, Rose Syrup & Triple Sec*

### **Ginger Martini** **45**

*Vodka, Ginger Syrup & Lime Juice*

### **Pick Me Up** **130**

*Champagne, Orange, Grand Marnier,  
Brandy, Angostura Bitters & Grenadine*

### **E-motion** **130**

*Champagne, Sake, Orange  
Blossom Water & Grenadine*

### **Ispahan** **130**

*Champagne, Raspberry & Rose Water*

### **Lush** **130**

*Champagne, Vodka & Raspberry Liqueur*

## vegetables

|                                                                              | Dhs<br>Small | Dhs<br>Large |
|------------------------------------------------------------------------------|--------------|--------------|
| Choice of Lentils – Slow Cooked Black Lentils or Tempered Yellow Lentils (V) | 44           | 55           |
| Tandoori Grilled Paneer & Vegetables, Rocket Sauce (V)                       | 44           | 55           |
| Pumpkin & Tomato Curry (V)                                                   | 44           | 55           |
| Pan-fried Eggplant, Peanut Sesame Curry (V, N)                               | 44           | 55           |
| Mushroom Kitchidi, Braised Shallots & Zucchini Pakoda (V)                    | 55           | 68           |
| Sautéed Vegetables, Coconut & Yoghurt (V, N)                                 | 55           | 68           |

## stir fry & tandoori

|                                                                       |     |     |
|-----------------------------------------------------------------------|-----|-----|
| Cheese & Chilli Chicken Tikka, Stir Fried Marrow, Roquette            | 74  | 90  |
| Tandoori Marinated Sea Bass                                           |     | 120 |
| Stir Fried Beef & Mushrooms with Green Pepper Corns & Onion Rings (N) | 90  | 105 |
| Grilled Lamb Chop, Shish Kebab & Tikka (N)                            |     | 105 |
| Tandoori Roasted Rabbit Leg & Fillet, Cauliflower Puree               |     | 110 |
| Tandoori Marinated Prawns, Lemon Rice & Cucumber Raita                | 100 | 132 |

## curries

|                                                   |     |     |
|---------------------------------------------------|-----|-----|
| Braised Tomato Butter Chicken (N)                 | 74  | 90  |
| Lamb, Spinach & Corn Fritters                     | 74  | 90  |
| Frog Legs & Rambutan in Pickling Five Spices      |     | 90  |
| Duck Kofta & Leg Vindaloo, Celeriac & Apple Puree |     | 95  |
| Coconut Masala Prawns Cooked in Banana Leaf (N)   | 100 | 132 |
| Poached Lobster, Pineapple & Peanuts (N)          |     | 152 |

**Nina's Main Course Sharing Experience (minimum of 2 people) (N) 110pp**

### **Nina's Degustation Experience (minimum of 2 people) (N)**

A great convivial way between friends & family to experience Nina's culinary flavours.

Selection 1 **260pp**  
Selection 2 **290pp**

(V) indicates Vegetarian (N) contains Nuts

## Desserts

|                                                                       | Dhs |
|-----------------------------------------------------------------------|-----|
| Passion Fruit & Mango Tulle, Yoghurt Sorbet                           | 40  |
| Orange & Cardamom Syrup Cake, Cardamom Fritters, Orange Ice-Cream (N) | 40  |
| Chocolate with a Hint of Spice (N)                                    | 40  |
| Sorbet Selection                                                      | 40  |
| Pineapple Granita, Guava Ice-Cream, Coconut Macaroon (N)              | 40  |
| Vanilla Pannacotta, Hibiscus Syrup & Strawberries                     | 45  |
| Reduced Milk Saffron Ice-Cream (N)                                    | 45  |

### **Nina's Dessert Sharing Experience (minimum of 2 people) (N)**

**60pp**

## nina's teas

### **Chilled**

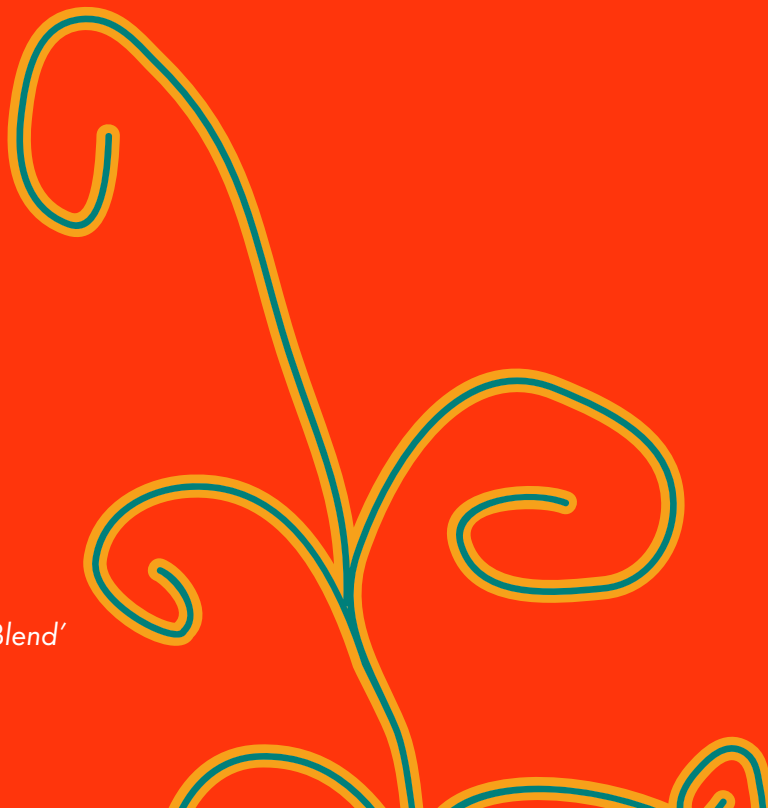
|                   |    |
|-------------------|----|
| Peach Ice Tea     | 30 |
| Lemon Ice Tea     | 30 |
| Raspberry Ice Tea | 30 |

### **Classics**

|            |    |
|------------|----|
| Darjeeling | 25 |
| Assam      | 25 |
| Earl Grey  | 25 |

### **Dry Herbal Teas, Australia**

|                                       |    |
|---------------------------------------|----|
| Penelope Sach's Herbal 'Petal'        | 25 |
| Penelope Sach's Herbal 'Apré'         | 25 |
| Penelope Sach's Herbal 'Summer Blend' | 25 |



## Juices Dhs

|                       |           |
|-----------------------|-----------|
| <b>Orange</b>         | <b>30</b> |
| <b>Mango</b>          | <b>30</b> |
| <b>Strawberry</b>     | <b>30</b> |
| <b>Watermelon</b>     | <b>30</b> |
| <b>Pineapple</b>      | <b>30</b> |
| <b>Fresh Lemonade</b> | <b>30</b> |

## Beers

|                           |           |
|---------------------------|-----------|
| <b>Amstel Light</b>       | <b>36</b> |
| <b>Budweiser</b>          | <b>36</b> |
| <b>Carlsberg</b>          | <b>36</b> |
| <b>Corona</b>             | <b>36</b> |
| <b>Fosters</b>            | <b>36</b> |
| <b>Heineken</b>           | <b>36</b> |
| <b>Kingfisher</b>         | <b>36</b> |
| <b>Stella Artois</b>      | <b>36</b> |
| <b>Non-Alcoholic Beer</b> | <b>36</b> |

## champagnes

|                                |              |
|--------------------------------|--------------|
| <b>Billecart Salmon Brut</b>   | <b>650</b>   |
| <b>Moët &amp; Chandon Brut</b> | <b>725</b>   |
| <b>Veuve Clicquot Brut</b>     | <b>725</b>   |
| <b>Laurent Perrier Brut</b>    | <b>790</b>   |
| <b>Laurent Perrier Rosé</b>    | <b>940</b>   |
| <b>Cuvée Dom Perignon</b>      | <b>2,220</b> |

## white wines

Dhs

### **Gewurztraminer, Hugel, Alsace**

– France

**295**

*Generous, off dry with exotic aromas of lychee and rose petals*

### **Pinot Gris, Leon Beyer, Alsace**

– France

**320**

*Full bodied with honeyed apple and pear notes, a mineral laden wine*

### **Pinot Gris Reserve, Trimbach, Alsace – France**

**330**

*Medium bodied, crisp acidity, subtle notes, light smokiness combined with honey,*

### **Sauvignon Blanc, Kim Crawford**

– New Zealand

**340**

*Fresh flavours of passion fruit, gooseberry and a subtle herbaceousness*

### **Pinot Gris, Isabel Estate, Marlborough – New Zealand**

**370**

*Fresh, with a floral bouquet, leading to flavours of pear and stone fruit*

### **Riesling, Kabinett Armand**

– Germany

**405**

*Zippy Riesling, off dry, with persistent green apple flavours and intense minerality*

### **Riesling, Spatlese, Schloss Vollrads – Germany**

**445**

*Medium sweetness and ripe red apple fruit flavours*

### **Riesling, Zind Humbrecht, Alsace – France**

**605**

*A round, opulent Riesling with peach and lime flavours*



*For the comfort of all our guests,  
we request that the smoking of cigars and  
pipes be restricted to open terraces.*

*All prices include 10% municipality fees  
and 10% service charge.*

