



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

Nina



Juices

*Orange, Mango, Strawberry, Watermelon,
 Pineapple, Fresh Lemonade*

AED
 Glass Bottle

37

Beers

*Kingfisher, Heineken, Amstel Light, Budweiser, Carlsberg,
 Corona, Fosters, Stella Artois*

Non-Alcoholic Beer

42

Champagne

Billecart-Salmon Brut

165 790

Veuve Clicquot Ponsardin Yellow Label

170 800

Moët & Chandon Brut

800

Laurent Perrier Brut

820

Laurent Perrier Brut Rosé

1,250

Moët & Chandon 'Cuvée Dom Pérignon'

3,200

Cocktails

E-motion

165

Champagne, Sake, Orange Blossom Water & Grenadine

Ispahan

165

Champagne, Raspberry & Rose Water

Lush

165

Champagne, Vodka & Raspberry Liqueur

Simply Nina

52

Gin, Watermelon Liqueur, Ginger, Mint & Watermelon Juice

Ginger Martini

52

Vodka, Ginger Syrup & Lime Juice

Spicy Cosmo

52

Absolut Pepper, Cointreau & Cranberry Juice

Cosmopolitan

52

Vodka, Cointreau & Cranberry Juice

Margarita

52

Tequila, Triple Sec & Lime Juice

Caipirinha

52

Cachaça 51, Limes & Sugar

Moscow Mule

52

Vodka, Ginger Ale & Fresh Mint

Yellow Boxer

52

Tequila, Lime Cordial & Galliano

Nina Delight

52

Vodka, Rose Syrup & Triple Sec

All Prices are Inclusive of 10% Service Charge and 10% Municipality Fees

	AED
savouries & salads	
Sesame Chicken Tandoori with Avocado Salsa	67
Honey-glazed Duck Breast, Apple & Orange Salad	67
Fried Soft Shell Crab, Wasabi Mayonnaise, Papaya & Mango Salad	67
Lobster Crêpes with Carrot & Cardamom Sauce	67
Smoked Salmon Ceviche, Tuna Tartare & Pickled Prawn	67
Charcoal Smoked Lamb Kebab, Foie Gras with Date Chutney	67
Salmon Tandoori, Yoghurt Rice & Caper Raisin Chutney	67
Seared Scallops, Mustard-infused Mango Sauce & Pickled Prawn Crisps	67

vegetarian savouries	
Tempered Tomato Soup, Lentil Fritters & Rice Pancake	62
Spinach & Ricotta Dumplings, Tempered Beans, Turmeric Yoghurt	62
Bocconcini, Arugula Leaves & Sun-dried Tomato Salad	62
Sweet Potato & Cashew Nut Cake, Samosa, Mint & Tamarind Sauce (N)	62
Wheat Shells Filled with Tangy Potato, Tamarind Sauce & Sweet Yoghurt	62

homemade breads, pickles & chutneys	
Roti or Chapati Flatbread	15
Tandoor Baked Plain or Garlic Naan	15
Spiced Paratha or Malabar Paratha	15
Cheese Chili Naan	15
Pickles - Hot Mango or Garlic	15
Chutneys - Banana, Coconut, Lentil & Tomato or Ginger & Tamarind	15
Peshawari Naan or Aloo Paratha or Appam (N)	18
Nina's Mixed Breads, Pickles & Chutneys	25

biryonis	
Basmati rice dish cooked with either prawns, meat or vegetables	
Vegetable Biryani	75
Chicken Biryani	90
Lamb Biryani	95
Prawn Biryani	110

tandoori & stir-fry	
Stir-fried Mushrooms, Sweet Pepper & Crushed Coriander (V)	70
Tandoori Platter - Broccoli, Cottage Cheese & Portobello Mushroom (V)	75
Chicken Tikka, Cheese, Chili & Sun-dried Tomatoes with Olive Raita	90
Pan-fried White Pomfret, Pickled Red Cabbage & Coconut Chutney	105
King Prawns, Lime Leaves, Black Pepper, Lemon Rice & Cucumber Raita	105
Stir-fried Beef, Pink Peppercorn & Grated Coconut	110
Tandoori Seabass with Chili Jam, Crushed Peas & Orange Butter	115
Trio of Lamb - Fennel-infused Lamb Chops,, Seekh Kebab & Lamb Tikka (N)	120
Tandoori Selection - Lamb Chops, Chicken Tikka, Prawns & Kingfish	125

curries	Small	Large
Braised Tomato Butter Chicken (N)	74	98
Frog Legs, Rambutan & Five Spice Pickled Beetroot	74	98
Chettinad Chicken Curry	74	98
Mauritian Chicken Curry	74	98
Roasted Lamb Loin, 'Nina Soil', Baby Carrots with Persian Sauce (N)	80	105
Bengali King Prawns, Cashew Nut & Mustard Curry (N)	80	105
Spiced Duck Breast, Chili Apple Purée & Quinoa Salad	80	105
Half Lobster with Portuguese Green Mango & Coconut Curry		140

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vegetarian curries	
Choice of 'Daal' Slow Cooked Black Lentils or Tempered Yellow Lentils	65
Baby Corn, Okra & Gooseberries in Malaysian Curry	65
Bombay Potatoes, Cauliflower & Green Peas with Fenugreek	65
Gratinated Eggplant with Spiced Peanut Sauce (N)	65
Seasonal Vegetables Tempered with Curry Leaves & Coconut	65
Clove-scented Cottage Cheese with Cashew Nut & Tomato Sauce (N)	65

NINA'S SHARING EXPERIENCE

(Minimum of 2 people)

A Great Convivial Way Between Friends & Family to Experience Nina's Culinary Flavours

experience one 230 per person

Nina's Sharbat

Selection of Breads, Pickles & Chutneys

Cheese Chili Chicken Tikka, Seared Scallops, Spinach & Ricotta Dumplings

Butter Chicken, Lamb Curry & Kingfish Tandoori

Black Daal, Basmati Rice & Garlic Naan

Vanilla Panna Cotta

experience two 310 per person

Nina's Sharbat

Selection of Breads, Pickles & Chutneys

Lobster Crêpes, Tandoori Salmon & Charcoal Smoked Lamb Kebab

Butter Chicken & Chef's Tandoori Selection

Black Daal, Basmati Rice & Garlic Naan

Duo of Reduced Milk Saffron Ice Cream & Fig Kulfi

DESSERTS 45

Reduced Milk Saffron Ice Cream (N)

Fig Kulfi with Crisp Cardamom Fritter

Cinnamon Chocolate Fondant with Raspberry Sorbet

Coconut & Pineapple Mille-feuille with Passion Fruit & Ginger Sorbet

Vanilla Panna Cotta, Hibiscus Syrup & Strawberries

Dessert of the Day

Sorbet Selection

(V) Indicates Vegetarian (N) Contains Nuts

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AED

OUR SOMMELIER'S RECOMMENDATIONS

white	Glass	Bottle
Chardonnay, Panamera , Napa Valley, USA	44	220
Sauvignon Blanc, Grover Vineyards , India	44	220
Riesling, Deep Roots , Rheinhessen, Germany	52	260
Gewürztraminer, Hugel , Alsace, France	85	425
Pinot Gris, Leon Beyer , Alsace, France		410
Riesling, Zind-Humbrecht , Alsace, France		470
Sauvignon Blanc, Craggy Range , Martinborough, New Zealand		495

red	Glass	Bottle
Merlot, Miguel Torres 'Atrium' , Penedès, Spain	44	220
Cabernet Shiraz, Grover Vineyards , India	44	220
Pinot Noir, Villa Wolf , Pfalz, Germany	58	290
Shiraz, d'Arenberg 'The Footbolt' , McLaren Vale, South Australia	76	380
Pinotage, Kanonkop , Stellenbosch, South Africa		420
Pinot Noir, Plantagenet , Mount Barker, Western Australia		400
Blended Grenache, Clos de l'Oratoire - Châteauneuf-du-Pape , Rhône, France		580
Cabernet Merlot, Stella Bella , Margaret River, Western Australia		620

ROSÉ	Glass	Bottle
Blended Grenache, Fabre - Côtes de Provence 'Cuvée Henri Fabre' , France	47	235
Pinot Noir, Pascal Jolivet - Sancerre , Loire Valley, France	75	375

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NINA'S TEAS

chilled 32

Peach Ice Tea
Lemon Ice Tea
Raspberry Ice Tea

classics 28

Darjeeling
Assam
Earl Grey

selection of penelope sach's organic teas 28

Petal
Lemongrass, Rose Hips, Rose Petals, Lavender, Red Clover, Chamomile

Apres
Chamomile, Peppermint, Spearmint, Aniseed, Fennel

Summer Delight
Spearmint, Lemongrass, Calendula, Lemon, Thyme

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