



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

Nina



AED

Juices

Orange, Mango, Watermelon, Pineapple, Fresh Lemonade 38

Beers

46

*Kingfisher, Heineken, Cobra, Amstel Light,
Sol, Stella Artois*

Non-Alcoholic Beer

champagne

Glass Bottle

Billecart-Salmon Brut 175 840

Veuve Clicquot Ponsardin Yellow Label 175 840

Moët & Chandon Brut 840

Laurent-Perrier Brut 1,045

Laurent-Perrier Brut Rosé 1,360

Cuvée Dom Pérignon 3,200

cocktails

Simply Nina 62

Gin, Watermelon Liqueur, Ginger, Mint & Watermelon Juice

Ginger Martini 62

Lemongrass Infused Vodka, Fresh Ginger & Lime Juice

Basil-Watermelon Mojito 62

Gin, Watermelon & Basil

Nina Delight 62

Bourbon Whisky, Peach Juice & Fresh Mint

Masala Martini 62

Spice Infused Gin, Cumin, Black Salt & Lime Juice

Spicy Cosmo 62

Pink Pepper Infused Vodka, Cointreau & Cranberry Juice

Mistress of Spice 62

Vodka, Limoncello, Chili, Green Apple & Pineapple Juice

Cosmopolitan 62

Vodka, Cointreau & Cranberry Juice

Margarita 62

Kaffir Lime Leaves Infused Tequila, Triple Sec & Lime Juice

Bombay Bellini 175

Champagne, Mango Infused Vodka, Mango Juice

Ispahan 175

Champagne, Raspberry Liqueur & Rose Water

Lush 175

Champagne, Vodka & Raspberry Liqueur

All Prices are Inclusive of 7% Municipality Fees, 10% Service Charge & 5% VAT

	AED
savouries & salads	
<i>Green Chicken Tikka, Horseradish Yoghurt & Sago Pearls</i>	75
<i>Tandoori Duck, Quinoa, Orange, Apple & Apricot Purée</i>	75
<i>Fried Soft Shell Crab, Shimeji Mushroom, Golden Berries & Harissa Mayonnaise (S)</i>	75
<i>Lobster Crêpes, Carrot & Cardamom Sauce, Basil Caviar (S)</i>	75
<i>Lamb Chapli Kebab, Beetroot & Mint Chutney (N)</i>	75
<i>Griddle Fried Sea Bream & Mustard Sauce</i>	75
<i>Mustard Infused Salmon & Keta, Dill Raita</i>	75
<i>Seared Scallops, Parsnip Purée & Pomegranate (S)</i>	75

Vegetarian

<i>Spiced Lentil Soup & Rice Dumplings</i>	70
<i>Spinach & Ricotta Dumplings, Tempered Beans & Turmeric Yoghurt</i>	70
<i>Spiced Burrata, Coriander Pesto, Pinenuts & Grapefruit (N)</i>	70
<i>Sweet Potato Cake, Vegetable Samosa, Mint & Sweet Yoghurt (N)</i>	70
<i>Chaat Plate - Dahi Bhalla, Wheat Shells & Onion Bhaji</i>	70

bread, pickles & chutneys

<i>Tandoori Roti</i>	17
<i>Chapati Flatbread</i>	17
<i>Tandoori Baked Naan - Plain, Butter, Garlic, Zatar</i>	17
<i>Spiced Paratha, Lachha Paratha</i>	17
<i>Pickles - Hot Mango & Garlic</i>	17
<i>Chutneys - Banana, Coconut, Lentil & Tomato or Ginger & Tamarind</i>	17
<i>Masala Aloo Kulcha</i>	19
<i>Cheese Chilli Naan</i>	19
<i>Peshawari Naan (N)</i>	19
<i>Aloo Paratha</i>	19
<i>Nina Mixed Breads, Pickles & Chutneys</i>	29

biryanis

<i>Basmati rice dish cooked with either prawns, meat or vegetables</i>	
<i>Vegetable Biryani (V) (N)</i>	85
<i>Chicken Biryani (N)</i>	100
<i>Lamb Biryani (N)</i>	105
<i>Prawn Biryani (S)</i>	120

tandoori & stir-fry

<i>Chicken Tikka, Cheese, Chillies & Sundried Tomato with Olive Raita (S)</i>	100
<i>Tiger Prawns, Lime Leaf, Royal Cumin, Garlic Chutney & Lemon Rice (S)</i>	115
<i>Stir-Fried Beef, Pink Peppercorn & Coconut</i>	120
<i>Tandoori Sea Bass with Chilli Jam, Pea Purée & Mashed Masala Potatoes</i>	130
<i>Trio of Lamb - Lamb Chops, Seekh Kebab & Lamb Tikka</i>	135
<i>Tandoori Selection - Lamb Chop, Chicken Tikka, Prawn & Kingfish (S)</i>	140
<i>Tandoori Lobster & Truffle Scented Porcini Mushroom Risotto (S)</i>	285
<i>Vegetable Trio - Portobello Mushroom, Cottage Cheese & Broccoli (V)</i>	80

(V) Vegetarian (N) Nuts (S) Shellfish

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	AED	
	Small	Large
curries		
<i>Braised Tomato Butter Chicken (N)</i>	85	110
<i>Chicken Curry, Coconut Milk, Curry Leaves & Shallots</i>	85	110
<i>Royal Chicken Pasanda, Spices & Almonds (N)</i>	85	110
<i>Mustard Infused Lamb Curry & Homemade Spices</i>	90	110
<i>Lamb Korma with Aromatic Spices & Nuts (N)</i>	90	110
<i>Prawn Curry, Grated Coconut, Mustard Seed & Kokum (S)</i>	90	110
<i>Black Cod, Nilgiri Korma, Curd Rice, Fennel, Coconut & Pomegranate Salad</i>		180

Vegetarian

<i>Choice of 'Daal' Slow Cooked Black Lentils or Tempered Yellow Lentils</i>	72
<i>Saag Aloo - Stir Fried Potatoes with Spinach & Fenugreek</i>	72
<i>Seasonal Vegetables Jalfrezi Tossed in Tangy Sauce</i>	72
<i>Green Peas & Cottage Cheese Curry (N)</i>	72
<i>Mushrooms, Lotus Seeds, Snow Peas & Asparagus Lazeez (N)</i>	72
<i>Soft Vegetable Dumplings Simmered in Creamy Tomato & Sage Sauce (N)</i>	72

NINA'S SHARING EXPERIENCE

(Minimum of 2 people)

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

experience one

255 per person

Nina's Sherbet

Selection of Breads, Pickles & Chutneys

Green Chicken Tikka, Seared Scallops

Spinach & Ricotta Dumplings

Butter Chicken (N), Lamb Korma (N) & Tandoori Kingfish (S)

Black Daal, Basmati Rice & Garlic Naan

Curd Cheese Cake in Saffron Milk

experience two

340 per person

Nina's Sherbet

Selection of Breads, Pickles & Chutneys

Lobster Crêpes (S), Tandoori Salmon & Lamb Chapli Kebab (N)

Butter Chicken (N) & Chef's Tandoori Selection (S)

Black Daal, Basmati Rice & Garlic Naan

Vanilla Panna Cotta

desserts

52

Reduced Milk Saffron Ice Cream, Papaya Confit (N)

Pistachio & Almonds Kulfi, Caramelised Pineapple (N)

Chilli Infused Chocolate Fondant, Vanilla & Sea Salt Ice Cream

Curd Cheese Cake in Saffron Milk

Vanilla Panna Cotta, Hibiscus Syrup & Strawberries

Dessert of the Day

Sorbet Selection

(V) Vegetarian (N) Nuts (S) Shellfish

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AED

OUR SOMMELIER'S RECOMMENDATIONS

white	Glass	Bottle
Chenin Blanc, False Bay , Western Cape, South Africa	52	255
Chardonnay, Calitera Reserva , Casablanca Valley, Chile	52	260
Sauvignon Blanc, Sula , Nashik, India	62	310
Muscadet, Domaine du Bois Bruley , Sur Lie, France	70	350
Sauvignon Blanc, Craggy Range , Martinborough, New Zealand		495
Pinot Gris, Leon Beyer , Alsace, France		570
Chardonnay, La Crema , Sonoma, California USA		690
Sancerre ' Tradition ' Comte Lafond, France		785

red	Glass	Bottle
Syrah, False Bay , Western Cape, South Africa	52	255
Malbec, Argento , Mendoza, Argentina	52	255
Bordeaux Superieur, Château De Marsan , France	59	295
Shiraz, Sula , Nashik, India	62	310
Chianti Classico, Ruffino , Aziano, Italy		415
Pessac-Léognan, La Terrasse de La Garde , France		485
Shiraz, Viognier, Laughing Magpie , D`Arenberg, McLaren, Australia		520
Clos de L`Oratoire, Châteauneuf-du-Pape , Rhône Valley, France		755

ROSÉ	Glass	Bottle
Côtes de Provence , Mirabeau, France	52	255
Côtes de Provence 'Cuvée Henri Fabre', France	52	265
Sancerre Rosé, Pascal Jolivet , Loire Valley, France		590

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AED

NINA'S TEAS

chilled 30

Peach Ice Tea
Lemon Ice Tea
Raspberry Ice Tea

classics 30

Masala Chai
Darjeeling
Assam
Earl Grey

selection of makaibari organic teas

Springtime Bloom 30
First Plucked, Black Tea, Spring Harvest

Summer Solstice Muscatel 30
Second Plucked, Black Tea, Summer Harvest

Darjoolong 30
Semi Fermented Oolong Tea, Summer Harvest

Silver Green 30
Green Tea, Harvested the Whole Season

Bai Mu Dan 38
White Tea, Summer Plucked

Silver Tips Imperial 38
Semi Fermented Handmade, Full Moon Oolong Tea

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