



NÜNI

## MEZZE APÉRO PLATE 42

serves 2 persons

### Dip Variation Tzatziki <sup>23</sup>

Greek yogurt, cucumber, garlic

### Hummus <sup>124</sup>

With marinated chickpeas and sumac

### Smoked Eggplant Dip <sup>124</sup>

With red peppers and parsley

Served with:

**Pita Bread**

**Green and Kalamata Olives**

**Graviera Cheese**

**Dolmadakia**

**French Fries**

**Mini Kebabs**

1 lactose free

2 gluten free

3 vegetarian

4 vegan

\* on request

### Declaration

We cook with extra virgin olive oil and fry with sunflower oil, our meat comes from Switzerland.

\*Please inform our staff about allergies\*

All prices in CHF and incl. 8.1% VAT.

## SNACKS

**Dip Variation with Pita Bread <sup>3</sup>** 19  
Tzatziki, Melitzanosalata, Hummus

**Pita Bread <sup>14</sup>** 3  
With extra virgin olive oil and oregano

**Green and Kalamata Olives <sup>124</sup>** 8  
With extra virgin olive oil and herbs

**French Fries <sup>124</sup>** 9.5

**Nüni French Fries <sup>12</sup>** 12.5  
With soutzouki-mayo and chives

**Falafel <sup>1\*234\*</sup>** 18  
On mixed salad, onions and yogurt-tahinin-dressing

**Chicken-Gyros-Pinsa** 27  
With tzatziki, mozzarella, onions

## DESSERT

**Chocolate-Fudge-Cake** 13  
With butterscotch and fior-di-latte ice cream

**Portokalopita** 13  
With syrup and vanilla ice cream

**Yogurt with honey and walnuts <sup>2</sup>** 8

**Ice cream per scoop** 4.5  
Please ask our staff for the seasonal offer

2-6 PM

SNACKS

# NÜNI

Mezze menu to share

For 2 people we recommend 4–6 mezze

## SALAD

**Greek Salad** <sup>1\*2\*334\*</sup> 24  
Cherry tomatoes, cucumber, onions, olives, feta cheese and carob rusks

**Green Salad** <sup>1\*2\*334\*</sup> 20.5  
With sun-dried tomatoes, croutons, graviera flakes and mature balsamic dressing

## COLD MEZZE

**Tzatziki** <sup>23</sup> 13  
Greek yogurt, cucumber, garlic

**Smoked Eggplant Dip** <sup>124</sup> 13  
With red peppers and parsley

**Hummus** <sup>124</sup> 13  
With marinated chickpeas and sumac

**Green and Kalamata Olives** <sup>124</sup> 8  
With extra virgin olive oil and herbs

**Dolmadakia** <sup>1\*2334\*</sup> 15.5  
Grape leaves with rice and herbs, on yogurt cream

## WARM MEZZE

**Pita Bread** <sup>14</sup> 3  
With extra virgin olive oil and oregano

**French Fries** <sup>124</sup> 9.5

**Nüni French Fries** <sup>12</sup> 12.5  
With soutzouki-mayo and chives

**Graviera Saganaki** <sup>3</sup> 17.5  
Cheese in panko flour with lemon marmalade

**Falafel** <sup>1\*234\*</sup> 18  
On mixed Salad, onions and yogurt-tahinin-dressing

**Grilled Halloumi** <sup>23</sup> 16.5  
With chili marmalade

**Shrimp Saganaki** <sup>2</sup> 27  
Shrimps with tomato sauce, ouzo and feta cheese

**Revithada** <sup>124</sup> 24  
Chickpea stew with rosemary and orange

**Tourlou** <sup>1\*234\*</sup> 26  
Vegetable stew with eggplants, peppers, zucchinis, tomatoes and onions, served with yogurt

6–9.30 pm

DINING

<b>Mini Kebabs</b>	<b>29</b>
With tomato sauce and yogurt, on pita bread	
<b>Tigania <sup>12</sup></b>	<b>30</b>
Pork-stew with green pepper, leek, white wine and mustard sauce	
<b>Chicken Souvlaki <sup>1*2</sup></b>	<b>35</b>
Chicken skewers with galomizithra cheese, baby spinach salad and lemon oil dressing	
<b>Lamb Kleftiko <sup>2</sup></b>	<b>42</b>
Slow-cooked lamb in baking paper with tomatoes, baby potatoes, peppers and graviera cheese	

1 lactose free  
 2 gluten free  
 3 vegetarian  
 4 vegan  
 5 vegetarian and vegan available  
 \* on request

## Declaration

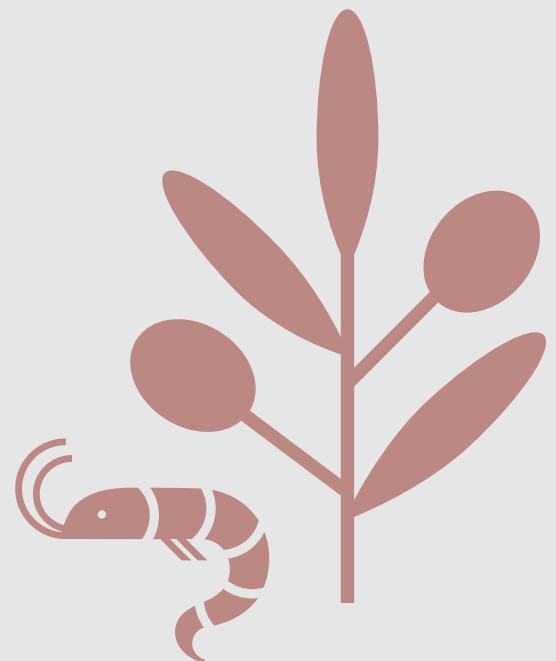
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## DESSERT

<b>Chocolate-Fudge-Cake</b>	<b>13</b>
With butterscotch and fior-di-latte ice cream	
<b>Portokalopita</b>	<b>13</b>
Orange cake with syrup and vanilla ice cream	
<b>Yogurt with honey and walnuts <sup>2</sup></b>	<b>8</b>
<b>Ice Cream per Scoop</b>	<b>4.5</b>
Please ask our staff for the seasonal offer	



## COFFEE & HOT DRINKS

Cafe Crème	5
Espresso   Doppio	4   5
Cappuccino	5.5
Latte Macchiato	6
Chai Latte   Iced Chai Latte	6
Dirty Chai	7.5
Hot   Cold Chocolate Milk	5
Freddo Espresso	5.5
Various Teas	4.5
Verious Fresh Teas	5
Milk alternative: oat milk	

## 9NI SPECIALITIES & ON TAP

Nüni Ice Tea	5.5   7.5
3 dl   5 dl	
Homemade Lemonade	5.5   7.5
3 dl   5 dl	
Möhl Apple Lemonade	4.8   6.8
3 dl   5 dl	

## MINERAL WATER & SOFT DRINKS

Züri-Water sparkling or still	5   9
5 dl   1l	
Coca Cola   Coca Cola Zero	5.5
Rivella Rot   Blau	4.8
Tonic	6
Fritz-Limo	6
Apple-cherry-elderberry	
Fritz-Limo	6
Lemon	
El Tony Mate	6

## BEER ON TAP

Schützengarten Lager- & Special Beer

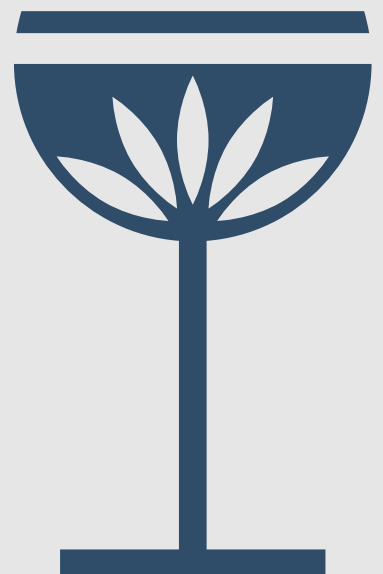
9i House Brew	5.5   8   23
3dl   5dl   Pitcher	
Klosterbräu Amber	5.5   8   23
3dl   5dl   Pitcher	
Panache	5.0   7.5   21
3dl   5dl   Pitcher	

## BOTTLED BEER

Weisser Engel Weizen	9
Indian Pale Ale	7.8
Indian Pale Ale alcohol free	6.5
Säntisbier alcohol free	5

## CIDER

Möhl Cider Easy	7
alcohol free	
Möhl Cider Juicy	7



# NÜNI

## VIRGIN APERITIFS & MOCKTAILS

Crodino	6
San Bitter	6
Passion Lemon x Mikks	9
Basil Lime x Mikks	9

## SPRITZER & COCKTAILS

<b>Nüni Spritzer</b> Lemon-ginger liqueur, Prosecco, soda	12.5
<b>White Wine Spritzer</b> Sweet or sour	9.5
<b>Aperol Spritz</b>	12.5
<b>Hugo</b>	12.5
<b>Negroni</b>	15
<b>Amaretto Sour</b> Other sour variations available	15
<b>Espresso Martini</b>	15
<b>Turbo Tony</b> El Tony Mate, Vodka	14

## GREEK SPECIALITIES & DIGESTIFS

<b>Ouzo</b> 40%	<b>6.5   28</b> 4   20 cl
<b>Tsipouro</b> 40%	<b>6.5   28</b> 4   20 cl
<b>Rakomelo</b> 40%	<b>24</b> 20cl
<b>Mastiha Liqueur</b> 30%	<b>6.5</b> 4cl
<b>Grappa Berta Giulia</b> 40%	<b>9</b> 2cl
<b>Grappa Berta Nibbio</b> 40%	<b>9</b> 2cl
<b>Etter Vieille Blutorange</b> 40%	<b>7</b> 2cl
<b>Grappa Berta Nebbiolo Barolo Tre Soli Tre</b> 43%	<b>15</b> 2cl

## SPIRITS

**Koskerkova Vodka**  
40%

**10**  
4cl

**Turicum Vodka**  
41.5%

**12**  
4cl

**Turicum Gin**  
41.5%

**12**  
4cl

**Hendricks Gin**  
41.5%

**12**  
4cl

**Monkey 47**  
47%

**14**  
4cl

**Diplomatico 12**  
40%

**14**  
4cl

**Sailor Jerry Spiced**  
38%

**10**  
4cl

**Jameson Irish Whiskey**  
40%

**10**  
4cl

**Wild Turkey Bourbon**  
40%

**12**  
4cl

**Espolon Tequila Blanco**  
40%

**12**  
4cl

**Additional Water**  
**Shots**  
**Special Shots**

**+4**  
**4**  
**6**



## WHITE WINE BY THE GLASS

**Pinot Grigio, DOC Venezia** 1dl | 8  
**Pinot Grigio, S.Osvaldo, Italy – Veneto**

**Malagouzia Alpha Estate «Turtles»** 1dl | 9  
PGI Amyndeon Florina, Greece

## ROSÉ WINE BY THE GLASS

**illuMiné Rosé, AOP Lubéron (BIO)** 1dl | 10  
Grenache, Syrah, Vignobles Mont-Thabor  
France – Provence

## RED WINE BY THE GLASS

**Petit Hipperia, DOP Vino de Pago** 1dl | 10  
Cabernet Sauvignon, Merlot, Cabernet Franc,  
Petit Verdot, Syrah, Vallegarcia, Spain – Montes de Toledo

**Xinomavro Alpha Estate «Hedgehog»** 1dl | 8  
PGI Amyndeon Florina, Greece

## PROSECCO BY THE GLASS

**Prosecco Brut, DOC Treviso** 1dl | 9.5  
Glera, Montelevisini, Italy – Veneto

## WHITE WINE BOTTLES

**Pinot Grigio, DOC Venezia** 7.5dl | 55

Pinot Grigio, S.Osvaldo, Italy – Veneto

**El Beso Chardonnay, DOP Pago Guijoso (Bio/Vegan)** 7.5dl | 70

Chardonnay, Familia Conesa, Spain – Castilla

**Bourg au Blanc, AOC Zürich** 7.5dl | 54

Riesling x Silvaner, Solaris, Muscaris  
Felix Weidmann, Switzerland – Zurich

**Bourrée, Bianco di Merlot, DOC Ticino** 7.5dl | 58

Merlot, Cantina Urs Hauser, Switzerland – Ticino

**Verdejo Mediterraneo, DOP Jumilla** 7.5dl | 55

Verdejo, Pio del Ramo, Spain – Jumilla

**Malagouzia Alpha Estate «Turtles»** 7.5dl | 58

PGI Amyndeon Florina, Greece

**Assyrtiko Alpha Estate «Agghia Kiriaki»** 7.5dl | 65

PGI Amyndeon Florina, Greece

## PROSECCO BOTTLES

**Prosecco Brut, DOC Treviso** 75.dl | 50

Glera, Montelevisini, Italy – Veneto

**Prosecco Rosé Brut, DOC Treviso** 7.5dl | 56

Glera, Pinot Noir, Montelvini, Italy – Veneto

## ROSÉ BOTTLES

**illuMiné Rosé, AOP Lubéron (BIO)** 7.5dl | 58

Grenache, Syrah, Vignobles Mont-Thabor  
France – Provence

## RED WINE BOTTLES

**Tossals Seleccio, Mountain Wines** 7.5dl | 65

Carignan, Garnatxa Negra, Grifoll Declara, Spain – Monsant

**Petit Hipperia, DOP Vino de Pago** 7.5dl | 68

Cabernet Sauvignon, Merlot, Cabernet Franc,  
Petit Verdot, Syrah, Vallegarcia, Spain – Montes de Toledo

**Bourg au Rouge, AOC Zürich** 7.5dl | 65

Pinot Noir, Regent, Felix Weidmann, Switzerland – Zurich

**Vinas Viejas, DO Ribera del Duero** 7.5dl | 75

Tempranillo (alte Reben), Hacienda Solano  
Spain – Ribera del Duero

**Bella Stasera, DOC Ticino** 7.5dl | 60

Merlot, Cantina Urs Hauser, Switzerland – Ticino

**Barbera d'Alba Superiore DOC «Vigna Gallina»** 7.5dl | 60

Barbera, Ugo Lequio, Italy-Piemont

**Titan of Douro Reserva Tinto, DOC Douro** 7.5dl | 65

Touriga Naciona, Touriga France, Tinta Roriz  
Luis Leocadio Vinhos, Portugal-Douro

**La Dame de Montrose 2018, AOC Saint-Estèphe** 7.5dl | 105

Cabernet Sauvignon, Merlot, Cabernet Franc  
Château Montrose, France-Bordeaux

**Xinomavro Alpha Estate «Hedgehog»** 7.5dl | 62

PGI Amyndeon Florina, Greece

**Xinomavro Reserve «Barba Yannis»** 7.5dl | 69

PGI Amyndeon Florina, Greece

All Prices in CHF and incl. 8.1% MwSt.

## ABOUT US


A concept in the heart of the city of Zurich with new life in the trendy Altstetten district. Nüni is part of the project «Werkstatt Zürich» and revitalizes the neighbourhood with a range of gastronomic, cultural and leisure activities.

## CELEBRATING AT NÜNI

Are you looking for a suitable location for your project or event? Then you've come to the right place. We offer you a space for creativity, exchange, relaxation, networking and much more. All event location details and the event request form can be found here:

[www.nüni.ch/dein-anlass](http://www.nüni.ch/dein-anlass)

### Social Media

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Feedback turns good into better!

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## YOUR HOSTS



### Manager Giorgos.

Our manager Giorgos is from beautiful Greece and has been living in Switzerland, in Zurich Affoltern, with his wife and dog for almost 8 years.

Giorgos grew up in the restaurant business and with his many years of experience and his courteous manner, he and his team look forward to welcoming you to Nüni.



### Chef Emilios.

Our chef Emilios perfected his cooking skills in sunny Greece and has been conjuring up the most delicious dishes in our kitchen ever since.

His secret recipe? Regional and fresh ingredients, refined with a pinch of extra love. You can feel his passion for cooking and creating dishes right down to the last bite. See Emilio's skills in the kitchen for yourself, come by and be inspired!



### Sous-Chef Grigoris.

Our sous-chef Grigoris comes from the beautiful island of Crete and brings authentic Greek cuisine directly to us at Nüni.

With his passion for traditional dishes and his many years of experience in some of the best restaurants in Crete, he conjures up a piece of his homeland on our plates and you can look forward to delicious flavors that are brought to life by Grigoris' skill and dedication.

### No time to come by?

No problem! NÜNI dishes are also available to order on Uber Eats.