

Blending Differences.

english

C A F E  
N I L



## The new Café NIL

A Symbiosis between Permanence & Renewal

With the new Café NIL, we aspire to create an *intercultural composition* that bridges and blends different cultures, much like the majestic Nile. Just as the Nile gracefully traverses *diverse lands and cultures*, uniting them in its embrace, our kitchen serves as an *element of connection*.

The recipes that grace our menu are the inspired creations of Salwa Ghobrial, a talented culinary maestro hailing from the heartland of Egypt. Drawing from the rich culinary heritage of southern Egypt, she intertwines these traditional flavors with Middle Eastern recipes and Mediterranean influences, resulting in a vibrant *Oriental-Levantine-Mediterranean* symphony of taste.

Our menu speaks therefore a language of *cultural exchange*, where Egyptian specialties take center stage while paying homage to the culinary traditions of Lebanon, Syria, Sudan, Persia, Morocco, Palestine, Yemen, and the Mediterranean. Café NIL's *hybrid identity* emerges from the intermingling of these diverse cultures. Together, let us shape and celebrate this harmonious connection on a daily basis!

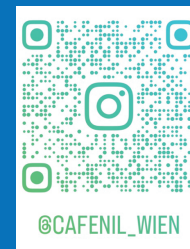
At the core of our passionate craftsmanship lie the foundations of quality and freshness. Beginning with the ethereal aroma of freshly baked bread, we meticulously select seasonal ingredients, crafting each dish with love and care. To the best of our ability, we incorporate ingredients sourced from organic farming. Organic olive oil, unadulterated sea salt flakes, farm-fresh vegetables, and organic beef have become integral elements in many of our delectable creations.

With unwavering dedication, we strive to pamper all your senses and provide you with a unique NIL experience. We eagerly anticipate your feedback and suggestions, for it is through collaboration and the pursuit of perpetual refinement that our collective journey shall thrive.

The Café NIL team works tirelessly to indulge you in culinary delights, aiming to create an unforgettable experience. We look forward to your visit and the opportunity to serve you with passion and joy.

warmest regards,  
yours Café NIL Team

[www.cafenil.at](http://www.cafenil.at)



Connect with us on Insta!  
(scan with your mobile camera)

# MEZE

<b>Hummus Plate</b> (N,A) .....	6,50
classic or avocado or beetroot with tahini, pita bread	
<b>Hummus Trio</b> .....	14,90
classic, avocado, beetroot with tahini, pita bread (N,A)	
<b>Muhammara</b> (Red Pepper-Walnut Dip).....	6,80
Creamy paste made from pickled sweet peppers, walnut, pita bread (N,A,H) slightly spicy!	
<b>Smashed Baba Ghanoush</b> .....	8,90
Grilled eggplant on tahini, lemon, organic olive oil smoked sea salt flakes, pita bread (N,A)	
<b>Eggplant Salad</b> (A).....	7,80
Baked eggplant cubes with red, green, and yellow bell peppers in a garlic-lemon-parsley marinade	
<b>Falafel</b> .....	8,90
Egyptian fava bean balls: fresh herbs, roasted sesame seeds, tahini, pita bread (vegan) (A,N)	
<b>Grape leaves</b> veg.....	8,90
Stuffed grape leaves (rice, tomato, onion, parsley, mint, sea salt, lemon-olive oil marinade (L)	
<b>Grape leaves</b> (with organic ground beef) .....	9,90
Stuffed grape leaves (rice, tomato, onion, parsley, peppermint, sea salt, lemon-olive oil marinade) (L)	
<b>Labneh</b> .....	6,50
Homemade fresh cheese made from yogurt with mint, garlic, za'atar, organic olive oil, pita bread (A,G)	
<b>Fromage Tomate</b> .....	6,80
Homemade fresh cheese made from yogurt with tomato, garlic, za'atar, organic olive oil, pita bread (A,G)	
<b>Smashed Sweet Pepper</b> .....	8,90
grilled, red pointed peppers, tahini, walnut, organic pomegranate syrup, sea salt flakes, pita bread	

<b>Moroccan Cigars</b> .....	8,90
Crispy filo pastry filled with organic minced beef, roasted almonds, onions, parsley (A, H, N, L)	
<b>Moroccan Cigars</b> veg.....	7,90
crispy filo pastry filled with spinach, onion, garlic, feta (A, N, G, L)	
<b>Flaneur</b> .....	11,80
red pointed peppers filled with organic minced beef, roasted almonds, cream cheese made from yoghurt with mint, garlic, za'atar, pomegranate syrup (N,A,G,L)	
<b>Avocadotatar</b> .....	13,90
with shallots, tomatoes, parsley, black pepper, olive oil, lemon, sea salt flakes, tahina dip & pita (A,N)	
<b>Beetroot Tatar</b> .....	12,90
beetroot, capers, styrian horseradish, salted cucumbers, shallots, parsley, olive oil, lemon, smoked sea salt flakes, hummus dip & pita (A)	
<b>Crispy Feta</b> .....	14,90
Feta coated with crispy kadaifi with roasted sesame seeds, black cumin & cherry tomato on fine truffle-tahini-honey-dressing (N,A,G)	

NEW! NEW! NEW!

## PLANT BASED

<b>NIL Salad Bag</b> .....	6,90
Tomatoes, cucumbers, onions, parsley, organic olive oil	
<b>Fried Chicken Salad Bag</b> .....	14,90
Baked chicken breast fillet, roasted sesame seeds, black cumin, cherry tomatoes, cucumbers, lettuce, rocket, organic olive oil, organic balsamic vinegar, vegan jalapeño mayo, pita bread (A, N, C, D)	
<b>Taboulé</b> .....	7,50
finely chopped parsley salad, tomatoes, bulgur, lemon, olive oil (A)	
<b>Burrata</b> (A,G).....	16,90
Burrata, cherry tomato, basil, organic olive oil, sea salt flakes, organic balsamic vinegar, pita bread	

## PLANT BASED

<b>Sweet potato in the oven</b> .....	9,90
Crème fraîche, rocket, dijon mustard, organic balsamic vinegar, styrian pumpkin seed oil (G, M)	
<b>Levantine Moussaaka</b> .....	14,90
Eggplant, tomato sauce, onions, jalapeño, hummus, tahina, organic olive oil, pita bread (L,N,A)	

<b>Vegetable Stew with Okra</b> (L, N).....	14,90
tomato sauce, shallots, cherry tomato, jalapeño, coriander, garlic, organic olive oil, NIL rice (L)	
with slow-cooked veal.....	+5,00
<b>Aubergine Rôtie</b> .....	14,90
hummus, roasted eggplant, tomato chickpea sauce, pomegranate syrup (N)	
mit Feta (G) .....	+3,00
<b>NIL Blume*</b> .....	10,00
*cauliflower in the oven with organic olive oil & smoked sea salt flakes, vegan jalapeño mayo	

<b>Falafel Plate</b> .....	14,90
Egyptian fava bean balls, fresh herbs, roasted sesame seeds, eggplant, tahini, rocket, cherry tomatoes, organic olive oil, pita bread (A, N)	

## MEAT BASED

<b>Crushed Lamb-Beef</b> (NIL Style).....	16,90
Grilled organic beef and lamb köfte, pimientos de padron, dill parsley, shallots, chimichuri, tahina & basmati rice (L)	
<b>Moroccan Chicken Brochette</b> .....	17,90
Hummus, grilled chicken fillet marinated in Persian saffron, lemon & organic olive oil, red, yellow and green peppers, cherry tomato, red onion, pita bread (A, N)	
<b>Handmade Soleil Levant Kibbeh</b> .....	16,90
hummus, fried bulgur balls filled with organic minced beef, roasted almonds, tahina, chimichuri, pita bread (L,A,H,N)	
<b>Bio-Rind Shawarma</b> .....	19,90
grilled organic beef, cherry tomatoes, red onions, parsley, basmati rice, hummus, tahina(L, N)	
<b>Yeminite Hamshuka</b> (NIL Style).....	15,90
NIL rice, organic minced beef, tahina, roasted almonds, pita bread (L,A,H,N) - optional hummus instead of rice	
<b>Lamb Kebab</b> .....	21,90
juicy lamb fillet, shallots, cherry tomatoes, NIL rice, chimichuri, tahina (N)	

## SEA BASED

- Grilled wild caught prawns**.....26,90  
wild prawns grilled in white wine, lemon parsley  
marinade, baby rosemary potatoes, tahina, chimichurri  
(B,N,G,O)
- Calamari fritti**.....18,90  
fried calamari, cumin aioli coat, vegan jalapeño mayo,  
lemon (R, A, G, C)

## SIDES

- Crunchy Fries**..... 4,80  
golden french fries
- Truffle fries**..... 6,50  
mit Parmesan & Chili Mayo Dip (G,C)
- Grilled vegetables**..... 5,90  
grilled vegetable variation: zucchini, eggplant, green  
Pepperoni, cherry tomato, sea salt flakes
- NIL Rice**..... 4,50  
Egyptian style basmati rice
- Baby rosemary potato**..... 5,90  
grilled in rosemary and butter with sea salt flakes (G)
- Pimientos de Padron\* con Tahini (N)** ..... 5,80  
mini Peppers, organic olive oil, sea salt flakes, tahina

\*Pimientos de Padrón are small peppers that grow around the region Padrón in Galicia. The name denotes a typical regional dish prepared from it, which is now spread all over Spain.

## EXTRAS

- Tahina (N)**..... 2,50  
sesame paste, parsley, garlic, pepperoni, lemon,  
organic olive oil
- Chimichurri\***..... 2,50  
Argentinian sauce: chopped parsley, dried thyme, oregano, laurel,  
garlic, ají molido (dried pepperoni flakes), onions, salt & black pepper,  
olive oil & vinegar
- Feta (G)** .....3,00
- Chili-Mayo** .....2,50
- Jalapeño-Mayo** vegan.....3,50
- Pita Bread (A)** .....2,00
- Homemade NIL Harissa**.....2,50  
spicy, finely chopped chili peppers, organic olive oil,  
fresh lemon
- pickled vegetable variation**.....4,80

## SOUPS

- Cairo style organic red lentil soup**..... 6,90  
lime, coriander, cumin, red chili, pita bread (A)

## DESSERT

- Knafeh (vegan)**..... 8,90  
A specialty of Levantine cuisine:  
baked kadayif, roasted hazelnut, cinnamon  
Filling, yoghurt ice cream, pistachios (A,H,G)  
Origins: Turkey, Egypt, Lebanon, Greece, Armenia  
(optional with mozzarella filling)
- NIL Cake**..... 5,90  
Cinnamon semolina cake with roasted, coconut  
hazelnuts, fine Belgian chocolate drops, brittle,  
sugar syrup (A,H,G)
- NIL Banana Cake (Malak Style)**..... 6,50  
chocolate, vanilla, cream, quark, fresh banana,  
apricot jam  
(optional with peanut sauce).....+ 0,50  
(A,C,G) (E)

**A** cereals  
**B** shellfish  
**C** eggs  
**D** fish  
**E** peanut  
**F** soy  
**G** milk/lactose  
**H** edibility  
**L** celery  
**M** mustard  
**N** sesame  
**O** sulfuredioxide/sulfite  
**P** lupine  
**R** mollusc

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chocolate, vanilla, cream, quark, fresh banana,  
apricot jam  
(optional with peanut sauce).....+ 0,50  
(A,C,G) (E)

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**C** eggs  
**D** fish  
**E** peanut  
**F** soy  
**G** milk/lactose  
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# DRINKS

## ALCOHOL - FREE

<b>Coca Cola</b> 0,33.....	4,20
zero/classic	
<b>Almdudler</b> 0,35.....	4,20
classic/sugarfree	
<b>apple juice</b> clear.....	3,80
<b>bio apple juice</b> naturally cloudy .....	3,80
<b>apple soda</b> 0,3/0,5 .....	3,50/4,50
<b>homemade limonana</b> 0,5.....	5,50
fresh lime, fresh mint	
<b>homemade hibiscus ice tea</b> 0,5....	5,50
<b>NIL ice tea</b> 0,5.....	5,50
<b>Vöslauer</b> (mineral water) 0,33/0,75.....	2,90/6,00
sparkling / still	
<b>soda</b> 0,33/0,50.....	2,00 / 4,00
<b>soda</b> 0,33.....	3,00
Raspberry/Lemon/Elderberry/Hibiscus	
<b>soda</b> 0,5.....	4,20
Raspberry/Lemon/Elderberry/Hibiscus	
<b>orange juice</b> 0,2 .....	3,80
<b>orange juice soda</b> 0,3/0,5 .....	3,50/4,50
<b>mango juice</b> 0,2.....	3,80
<b>apricot juice</b> 0,2 .....	3,80
<b>Makava</b> 0,33.....	4,40

## HOT

<b>Espresso</b> .....	3,00
Doppio.....	4,80
Macchiato..(G).....	3,20
<b>espresso &amp; milk</b> .....	3,20
<b>espresso &amp; milk</b> (large).....	4,90
<b>Melange</b> (G) .....	4,50
<b>Cappucino</b> (G) .....	4,50
<b>American Coffee</b> ..	4,00
<b>Latte/Macchiato</b> .(G).....	4,50
<b>Flat White</b> (G) .....	4,90
<b>Hot chocolate</b> (G).....	5,50
<b>+oatdrink</b> (Oatly).....	0,60
<b>kurkuma Latte</b> (G) .....	4,90
<b>Chaï Latte</b> (G).....	5,50
<b>Black Tea</b> with fresh mint	
can/mug .....	4,50 / 3,20
<b>saffron tea</b> .....	6,50
<b>kurkuma chai</b> .....	4,50
<b>Mariage Frères</b> .....	4,90
french tea, varieties:	
<b>Thé sur le Nil</b>	
(fruity, lemony green tea)	
<b>Rouge Bourbon</b>	
(Rooibos tea with a fine vanilla note)	
<b>Earl Grey French Blue</b>	
(velvety bee balm)	
<b>Chaï</b> (imperial spices, black tea)	

## APERITIVOS

<b>spritzer</b> (O).....	4,50
<b>aperol prosecco</b> (O).....	6,80
<b>aperol spritzer</b> (O).....	6,00
<b>hugo original</b> (O).....	6,20
<b>Oriental Hugo</b> (O).....	6,80
homemade hibiscus syrup, fresh lime juice, soda, prosecco, mint	
<b>Cleo Rose</b> (O).....	6,80
pomegranate juice, rose water, fresh lime juice, rose syrup, soda, prosecco	
<b>Aperol Apricot</b> (O).....	6,80
aperol, fresh lemon juice, apricot nectar, soda, prosecco	
<b>grapefruit spritz</b> (O).....	6,80
martini fiero, fresh grapefruit juice, soda, prosecco	
<b>NIL Bird</b> (O).....	7,80
Aperol, passion fruit puree, fresh lime juice, turmeric, soda, prosecco	

## BEER

<b>Beer</b> (A)	
<b>Schladminger Märzen</b>	
0,33.....	4,30
0,50.....	5,30
<b>Starobrno</b> (A)	
0,33.....	4,30
0,50.....	5,30
<b>Bio Zwickl</b> (A)	
0,33.....	4,50
0,50.....	5,40
<b>Bottle</b> (A)	
Gusswerk Edelguss Radler BIO 0,5...5,00	
Wieselburger alcoholfree 0,5 .....	4,90

# WEIN Wine / Champagne / Prosecco

WEISS/WHITE (O)		0,75l	1/8l	ROT/RED (O)		0,75l	1/8l	ROSÉ (O)		0,75l	1/8l
<b>Grüner Veltliner</b> HUNDSCHUPFEN Hagn	30,00	4,90		<b>Blauer Zweigelt</b> Reinisch	30,00	5,30		Hampton Water Strehn, Burgenland	40,00	5,50	
<b>Gemischter Satz DAC Bio</b> Zahel, Wien	30,00	5,30		<b>Blaufränkisch</b> Markowitsch	30,00	5,30		<b>Miraval</b> Frankreich - Côtes de Provence	45,00		
<b>Riesling</b> Hagn	34,00	5,30		<b>Cuvée Wiener Trilogie</b> Weingut Wieninger am Nußberg/Wien	34,00	5,90					
<b>Sauvignon Blanc</b> Mayer am Pfarrplatz 2021	32,00	5,70		<b>Merlot</b> Gartner	30,00	5,30					
<b>Chardonnay</b> Weingut Wieninger, Wien	34,00	5,90									
Champagner (O)		0,75l		Prosecco (O)		0,75l	0,1l				
<b>Perrier-Jouët Grand Brut</b> Frankreich / France	95,00			<b>Casa Gheller</b> Valdobbiadene / Venetien / Venetia	32,00	4,20					

# COCKTAILS

## SIGNATURE

- Casablanca** ..... 12,50  
Bombay Sapphire Gin, fresh lime juice,  
sugar syrup, fresh mint
- Earl Grey Fizz** ..... 12,50  
Earl Grey infused Bombay Sapphire Gin,  
fresh lemon juice, sugar sirup, soda
- Cardamom Espresso Martini** ..... 12,50  
42 Below Vodka, cinammon-sugar Sirup, homemade  
cardamom coffee
- Cardamom Whiskey Sour** ..... 12,50  
cardamom infused Bulleit Bourbon Whiskey , fresh  
lemon juice, cardamom honey syrup
- Saffron Negroni** ..... 14,50  
saffron infused Bombay Sapphire Gin,  
red vermouth, Campari
- Bitter Sweet Symphony** ..... 13,50  
fresh raspberries, 42 Below Vodka, fresh lemon juice,  
fresh grapefruit, Saint Germain, simple syrup

## COCKTAIL SHOTS

(ab 2 Shots)

- Porto Sour** ..... 4,00  
port wine, fresh lemon juice, fresh orange juice,  
sugar syrup
- Cardamom Espresso Martini** ..... 4,00  
42 Below Vodka, cinammon-sugar Sirup, homemade  
cardamom coffee
- Pornstar Martini** ..... 4,00  
42 Below Vodka, fresh lime juice, homemade  
cinnamon syrup, passion fruit

## CLASSICS

- Americano** ..... 11,50  
Campari, red vermouth, soda
- Negroni** ..... 12,50  
Bombay Sapphire Gin, red vermouth, Campari  
also served as Sbagliato
- Moscow Mule** ..... 11,50  
42 Below Vodka, fresh lime juice, Schweppes  
Ginger Beer, Angostura Bitters, cucumber
- Pornstar Martini** ..... 12,50  
42 Below Vodka, fresh lime juice, homemade  
cinnamon syrup, passion fruit
- Gin Fizz** ..... 12,50  
Bombay Citron Pressé, fresh lemon juice,  
sugar syrup, soda
- Porto Sour** ..... 12,50  
port wine, fresh lemon juice, fresh orange juice,  
sugar syrup
- Aperol Sour** ..... 12,50  
Aperol, fresh lemon juice, fresh orange juice,  
sugar syrup

- Vodka Wellness** ..... 11,50  
42 Below Vodka, soda, fresh lemon juice, lemon
- Whiskey Sour** ..... 12,50  
Bulleit Bourbon Whiskey, fresh lemon juice, sugar
- Old Fashioned** ..... 12,50  
Bulleit Bourbon Whiskey, sugar, angostura bitters, orange bitters
- Margarita**..... 12,50  
Tequilla Altos Plata, fresh lime juice, Cointreau
- Daiquiri**..... 12,50  
Bacardi Rum, fresh lime juice, sugar
- Gin Basil Smash**..... 12,50  
Bombay Sapphire Gin, fresh lime juice, sugar, fresh  
basil
- Ernest Hemingway**..... 12,50  
Rum, fresh grapefruit juice, fresh lime juice, Maraschino



Blending Differences.



# Philosophy

φιλοσοφία





# C A F É NIL



## NIL Philosophy


Blending Differences.

We would have to go far afield when thinking about the Café NIL. So far that we would be simultaneously confronted with a kind of *socio-cultural anatomy* of the Nile. Pondering about its historical as well as current, cross-cultural *structure, function and meaning*. Ultimately, we might be circling around a poetic dimension of the invigorating river in Africa. In the “River of the Gods” we encounter a mysterious entanglement between *myth and truth*. Because it’s not only the longest river on earth but it inspires, nourishes, modulates and interweaves different cultures, people, families, societies, desert landscapes, swamplands, cities, countries and civilizations – until it fans out in Egypt to form the Nile Delta while flowing into the Mediterranean Sea. That sea which forms an *organic interface between Orient and Occident* while gradually shaping the coasts, agglomerations and metropolitan areas of the Mediterranean.

Yet the Nile’s intercultural, fertile and diverse identity harbors much more. On its shores we discover the alchemy of transmutation from nature to culture and how this gives rise to one of the earliest advanced civilizations. The Nile is decisive for both Egypt’s history and for the formation of its present agricultural basis. In the Nile we encounter hence an emblematic and *multi-modal strategy* of interweaving that depicts how *permanence & renewal* can form a *creative symbiosis*.

We would therefore like to maintain the historical identity of the place while simultaneously initiating a *renewal* through the creative power of the scarabaeus. History is not erased but *recontextualized* through the introduction of the New.

Stone meets color and fabric.  
Monumentality meets flexibility.  
Vintage meets postmodernism.  
Orient meets Occident.  
Culture meets play.  
A new identity gradually emerges.



In the mud of the Nile, its *fertility* merges with the *creative power* of the scarab. The liberation and rapid multiplication of this beetle in the Nile mud after the Nile flood led to the belief that it was born without reproduction, which is why it was considered a symbol of *creative power, fortune, and resurrection*.

If one were to literally flow along with the Nile, starting from the mountains of Rwanda and Burundi through Tanzania, Uganda, South Sudan, Sudan, and flowing into Egypt, then we would perceive all the *cultural differences* traversed within the *diverse unity* of the Nile.

Therefore, the new Café NIL designs its cuisine, analogous to the Nile, as a *cross-cultural or intergeographical unity*, and thus as an *interface between different cultures*. The new NIL aims to become an *intercultural space*. We aspire to offer a *hybrid space for encounters and exchanges* to people with diverse cultural backgrounds, reflecting their unique diversity.

In fact, this is hence a space for *all people*, as the analysis of our genes showcase that they carry traces of immigration and mixtures of many different cultures. Therefore, we communicate that culture is an *amorphous and dynamic phenomenon* that can be approached playfully and experimentally. Every person can feel “at home” in the new NIL.

Inter-cultural cuisines and atmospheres define the fundamental elements of our philosophy and identity. The design of the new NIL represents a *materialization* of this philosophy. Different colors, textures, materials, and design elements are interwoven with a celebratory lighting concept to form a new interior architecture with diverse references. We interpret gastronomy as a *culinary celebration of our diverse existence*. The presence of many different people completes an incomplete but vibrant painting that flows and merges in continuous creation and re-creation. Cultural boundaries, as well as those between mythology and reality, blur gently.

In addition to our intercultural culinary compositions, we want to provide opportunities for young artists to showcase various aspects of their art in Café NIL. We believe that authentic interculturality is facilitated and amplified through a parallel promotion of *contemporary arts*, as free artistic expression possesses a *boundary-dissolving* nature. This enables a *colorful coexistence* where differences are gently woven into an *intercultural fabric*. Everything remains in flux.

\*\*\*\*\*

Café NIL | Siebensterngasse 39 | 1070 Wien  
Di - Fr: 11.00 - 00.00 Sam: 10.30 - 00.00  
Son: 10.30 - 18.00

[www.cafenil.at](http://www.cafenil.at)

Blending Differences.



**We wish you an amazing time !**

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yours Café NIL

# CAFÉ NIL

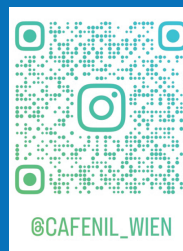
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