

noa

Menu



All our dishes are meant to be shared, taverna-style.

The NOA dining experience will take you through a beautiful culinary journey starting with fresh and raw dishes combined delicately with the freshest of Mediterranean flavours.

The experience will then continue with our small meze style plates all created with precision and care never to overshadow the main ingredient.

Finish the feast with the smoky flavours of our super-hot burning charcoal grills, whether it be a whole wild caught fish from our local waters or a prime cut of beef.

‘NOA is a lifestyle product born out of 3 generations and over this time has become the local melting pot for humans from all walks of life.

NOA becomes a part of your life; and you a part of ours.’

Enjoy, NOA in your life.



Sushi Menu

SPECIAL SUSHI ROLLS

NOA Wagyu Roll Seared wagyu picanha, shitake mushrooms, tuna and black truffle	32
King Crab Wild king crab, avocado, black lime mayonnaise topped with salmon caviar	29
Salmon Avocado Salmon and avocado with sesame seeds	13
Spicy Tuna Chopped tuna with red chilli, spring onion, spicy mayo and rice crackers	15
Yellowtail Truffle Chopped yellowtail with homemade truffle mayonnaise	15
California Snowcrab and avocado with japanese mayo, sliced mango and flying fish roe	15
Aburi Toro Truffle Pickled cucumber, spring onion, topped with chopped torched fatty tuna and truffled teriyaki sauce	22
Eel and Shitake Shitake mushroom roll, with wakame seaweed topped with bbq eel	14
Crunchy Seafood Roll Tempura tiger prawn, celery and cream cheese roll topped with torched salmon served with kabayaki sauce	14
Veggie Special Mixed vegetables and basil pesto roll topped with avocado	12
Sweet Potato & Avocado Sweet potato cooked with sweet soy and avocado roll	12

SINGLE INGREDIENT THIN ROLLS (seaweed outside)

Salmon	10
Tuna	10
Avocado	8
Cucumber	8

NIGIRI

Fatty Tuna, black lime Aioli	14
Picanha, Wagyu, Chimichurri	13
Nigiri of the Day	

Menu

D I P S & O L I V E S

Olives Kalamata, Tsakistes and small Black olives	7
Smoked and Spiced Aubergine Dip	5
Roasted Tomato Hummus	5
White Tarama Mousse	7
Pink Tarama	5

C O L D & R A W

Gillardeau Oysters no. 2	7 each
On ice with mignonette	
King Crab Tacos	37
Crunchy taco shells filled with king crab, chilli, corriander and black garlic mayonnaise	
Tuna Tartare	16
Finely chopped chilli, lime, spring onion, cucumber brunnoise served on avocado foam	
Sea Bream & Prawn Ceviche	14
Marinated in Leche de Tigre served with julienne red onion and blanched cherry tomatoes	
King Crab Salad	39
Cruncy salad of fennel, kohlrabi, corriander and passion fruit aioli	
Red Shrimp Carpaccio	30
Red shrimps, citrus dressing, sea salt, black pepper, langoustine mayonnaise	
Octopus Carpaccio	14
Sliced octopus served with caper berries gently dressed extra virgin olive oil and lemon juice	
Wagyu Beef Carpaccio	50
Hand cut carpaccio, truffle mayonnaise, rucola, parmesan shavings	
Whole Fish Sashimi	
Choose from our fish display	

S A L A D S

Buratta & Confit Cherry Tomato Salad	16
Fresh buratta, mixed cherry tomaatoes confit and chilli jam	
Greek Salad	14
Cucumber and tomato salad with onions, peppers, feta and barley rusk	
Tomato, Caper Leaves & Red Onion Salad	14
Cherry tomatoes, onion, mint, dry anari, and rusks	
Spicy Tuna & Quinoa Salad	18
Pan seared tuna, julien vegetables, avocado, wakame and asian dressing	
NOA Green Salad with Zaatar	14
Mixed baby leaves, baby spinach, salicornia, cucumbers, green beans, 1/2 avocado, lemon-oil and pommegarante mollases dressing	
Roasted Beets & Goat Cheese	16
Lentil salad with roasted beetroot, wholesome nuts and goats cheese mousse	

S H A R I N G S

Baby Lamb Chops on tabbouleh	17
Wagyu Short Ribs cross cut Korean style grilled over charcoal	35
Grilled Octopus on fava puree, black eyed beans, oregano and lemon sauce	19
Prawn Saganaki with Tomato, Feta & Ouzo	16
Zucchini Fritters with feta cream	11
Cuttlefish served with nero die sepia sauce, sourcream, pickled carrot and celeriac	18
Chicken Leg grilled and marinated in lime chilli and pomegranate molasses	12
Calamari gently coated in corn flour homemade sweet potato aioli	14
Spicy Crab and Cod Cakes served with orange chilli dip	15
Red Mullet Fillets with its own bisque	17
USDA Black Angus Beef Skewers with celeriac puree and pickled onions	18
Grilled Calamari Skewers with parsley sauce	14
Chargrilled Tiger Prawns marinated in parsley oil	18
Asparagus with Chorizo Hollandaise	14
Flambeed Clams chilli, ginger, lemongrass and coco cream	18

P A S T A

Octopus Tagliolini Squid ink tagliolini, octopus sauce, pickled brunnoise carrots and thinly sliced octopus	18
Linguine alle Vongole Fresh Greek clams tossed into a light and classic garlic and chilli pepperoncino sauce	23
Garidomakaronada Prawn tagliatelle with a greek inspired slightly spicy tomato bisque sauce	22
Langoustine Orzo Langoustine bisque, cherry tomato confit, prawns	27
Saffron & Prawn Risotto Premium Vialone Nano rice from Italy with Greek Saffron from Kozanis	25
Beef Bolognese Tagliatelle 100% beef bolognese tossed into fresh Italian papardelle pasta	22



O P E N C H A R C O A L G R I L L

Boneless Chicken Breast Creamy smoked potato mash, shitake mushrooms and caramelised cauliflower	23
Josper Pork Chop Classic local pork chop with chips and chopped salad	22
Black Angus Rib Eye Tagliatta (350gr) Sliced tagliatta and served with smoked potato puree, pickled mustard seeds	45
USDA Black Angus Beef Fillet (250gr) Prime grilled fillet served with celeriac puree, and onion rings	50
Stuffed Seabas Fresh seabass stuffed with cous cous, nuts and citrus segments	28
Octopus Fava puree, oregano lemon oil, microherbs and crunchy black eye beans	29

M A I N S

Truffle Grouper Ballotine Served on parsley sauce, shiitake mushrooms and caramelised baby potatoes	28
Salmon Steak Seared fillet of salmon on a cold cauliflower puree, red kidney bean and corriander salad	24
NOA Beefburger & Fries (served medium) 100% Black Angus beef, brioche bun, salad, tomato, homemade pickle and bacon mayo sauce (add cheese or bacon €1)	20

S I D E S

Boiled & Sauteed Veggies	5
Green Side Salad	5
Herb Seasoned French Fries	5

B Y T H E G R A M

(per 100 grams)

Snapper*, Grouper*, Red Mullet	9
Langoustines, Wild Prawns, Lobster	15
USDA Black Angus Tomahawk	13
USDA Black Angus Cote de Boeuf	14
King Crab Legs	32

*** Fish cooking method: salt crust or charcoal grill**

**** Please inform your waiter about your cooking method choice**

S E A F O O D L U N C H M E Z E

35

Greek Salad, homemade dips, white fish tartare, fried calamari, grilled octopus, cured cuttlefish, stuffed calamari, prawn and mussel saganaki, assorted fried locally caught fish, sea bass fillet fricasse

***All meze minimum for 2 persons from 12:30 - 16:30 daily

D E S S E R T M E N U

Madagascan Vanilla Ice Cream drizzled with organic pumpkin seed oil and crunchy caramelized pistachios	9
Homemade Orange Pie served with Madagascan Vanilla ice cream	12
Pistachio Ice Cream served on crispy filo pastry sprinkled with sweet Kalamata olives and crushed pistachios	15
Greek Yoghurt Panna Cotta served with berry coulis, honey comb and fragrant mint oil	12
Chocolate Mousse accompanied with mix berry sponge, berry dust and orange gel	13
Fruit Platter	12
Sorbet Choice of Lemon / Forest Fruit / Mango	5
Ice Cream Choice of Vanilla / Strawberry / Chocolate	3 per scoop

Our dishes may contain allergens. Please consult your waiter if necessary.
For more information please speak with a member of staff.

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