



MOA

BEACH MENU

# Breakfast

9:00-12:30

## Salmon Gravlax 14

*on sourdough toast with butter*

## Brioche Breakfast Sandwich 12

*Brioche sandwich with egg, bacon, iceberg & avocado*

## Homemade Granola 13

*Granola with oats & seeds, served over strained Greek yoghurt with chopped pink grapefruits segments, milk & honey*

## Power Toast with Avocado 11

*Avocado, feta, honey & strawberries on wholegrain bread*

## Tahini Power Toast 11

*Local Abari cheese, Tahini cream & sliced banana on wholegrain bread*

## Fruit Platter 14

*Selection of seasonal fruits*

# Burgers & Wraps 9:00-18:00

## NOA Beef Burger (served medium) 20

*100% black Angus beef, brioche bun, salad, tomato, homemade pickles and bacon mayo sauce. Served with fries*

## Wholewheat Chicken Salad Wrap 10

*Marinated chicken with salad and homemade mayo in a wholewheat wrap*

## Vegan Beetroot Falafel & Tahini Wrap 10

*Homemade beetroot falafel in a lemon tahini dressing*

## HLC 8

*Halloumi, lountza & cucumber in country bread*

## Brioche Toast 8

*With spanish ham & cheddar cheese*

## Homemade French Fries 3

# Breakfast Cocktails

## BloodyMary 12

## Classic Mimosa 12

## Espresso Martini 12

# Brunch Drinks

## Smoothies

### Blueberry Smoothie 8

*With Agave syrup, lime and coconut milk*

### Fill Me Up 8

*Oats, Apple, Cinamon, Banana*

### Sweet Refresh 8

*Blueberries, Coconut Milk, Mint, Lime, Agave Syrup*

### Acai Dynamite 8

*Blueberries, Acai, Banana, Coco Milk*

### Fresh Orange Juice 5

## Fresh Juices

### Orange, Apple or Carrot 6

### A.C.G 7

*Apple, Carrot & Ginger*

### Cirtus Kick 7

*Orange, Lemon, Lime & Grapefruit*

### NOA Summer (seasonal) 9

*Watermelon & Orange*

### Green Goddess 8

*Apple, Celery, Cucumber, Parsley, Mint*

### Red Power Devil 8

*Beetroot, Apple, Carrot*

## Sushi

### Special Sushi Rolls

#### NOA Wagyu Roll 32

Wagyu picanha, shitake mushrooms, tuna, black truffle

#### King Crab 39

King crab, avocado, black lime mayo, salmon caviar

#### Salmon Avocado 16

Sesame seeds

#### Spicy Tuna 16

Red chilli, spring onion, spicy mayo, rice crackers

#### Yellowtail Truffle 16

Homemade truffle mayo

#### California 15

Snowcrab, avocado, japanese mayo, sliced mango

#### Aburi Toro Truffle 22

Pickled cucumber, spring onion, torched fatty tuna, truffled teriyaki sauce

#### Eel & Shitake 15

Wakame seaweed, torched eel

#### Crunchy Seafood Roll 15

Tempura tiger prawn, celery, cream cheese, torched salmon

#### Veggie Special 13

Vegetables, basil pesto, avocado

#### Sweet Potato & Avocado 13

Sweet potato, soy, avocado

### Mini Maki Rolls

(single ingredient seaweed wrapped)

#### Salmon 10

#### Tuna 10

#### Avocado 10

#### Cucumber 10

### Nigiri

#### Otoro, black lime aioli 14

#### Picanha, Wagyu, chimichurri 13

#### Salmon 13

## Cold & Raw

#### Gillardeau Oysters no.2 7 (per piece)

On ice with mignotte

#### King Crab Tacos 37

Chili, coriander, black lime mayo

#### Tuna Tartare 17

Chili, lime, spring onion, avocado foam

#### Sea Bream & Prawn Ceviche 14

Red onion, blanched cherry tomatoes

## Salads

### **Burrata & Cherry Tomato Salad** 18

*Confit & roasted cherry tomatoes, chili jam, pistachio pesto*

### **Greek Salad** 16

*Cucumber, tomato, onions, peppers, feta, barley rusk*

### **Tuna & Quinoa Salad** 21

*Pan seared tuna, Julienne vegetables, puffed quinoa, baby spinach, Asian dressing*

### **NOA Green Salad with Zaatar** 16

*Mixed baby leaves, salicornia, cucumbers, green beans, avocado, pomegranate molasses dressing*

### **Roasted Beets & Goats Cheese** 18

*Lentils, roasted beetroot, goats cheese mousse, nuts*

## Sharing Plates

### **Baby Lamb Chops** 23

*On tabbouleh*

### **Grilled Wagyu Short Ribs** 35

*Cross cut Korean style*

### **Zucchini fritters** 13

*Feta cream*

### **Grilled Chicken Leg** 14

*Marinated in lime chili & pomegranate*

### **Calamari** 16

*Sweet potato aioli*

### **Spicy Crab & Cod Cakes** 16

*Orange chili dip*

## Pasta

### **Linguine alle Vongole** 27

*Clams, garlic and chili pepperoncino sauce*

### **Garidomakaronada** 28

*Tagliatelle with prawns, spicy tomato bisque*

## Platters

### **Cheese and Charcuterie Platter** 17

*Selection of cheeses and cold cuts*

### **Fruit Platter** 14

*Selection of seasonal fruits*

## For the Little Ones

### **Burger & Fries** 12

*Homemade burger in a brioche bun*

### **Nuggets & Fries** 12

*Chicken battered in breadcrumbs served with tomato & cucumber slices*

### **Calamari** 12

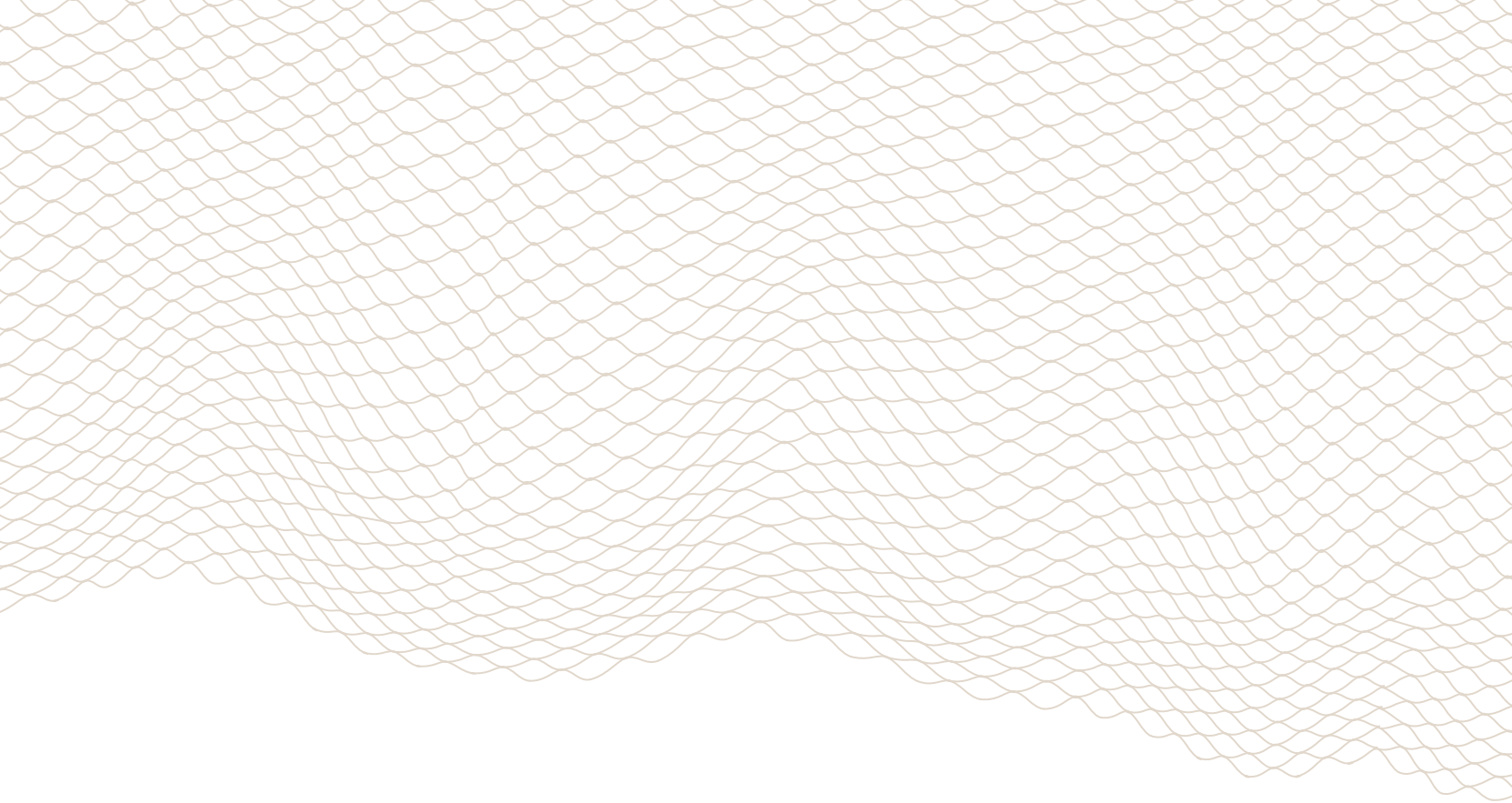
*Crispy fried baby squid with fries and tomato & cucumber slices*

### **Penne or Spaghetti** 10

*Bolognese or Plain or Napolitan sauce, served with grated parmesan*

Our dishes may contain allergens. Please ask your waiter for more information.

All prices are in euro and include all legal charges.



noainyourlife

[noa.com.cy](http://noa.com.cy)