



noa



All our dishes are meant to be shared, meze 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 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 born out of three generations and over this time has become a part of your life and you a part of ours.’

Enjoy



Sushi Bar

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

Wagyu picanha, chimichurri 13

Nigiri of the day

Our Seafood Display

Choose your fish from our fresh display & we will recommend the appropriate cooking method.
Please allow up to 45 minutes cooking time

Raw

Fish of choice sliced
slightly thinner than sashimi cut

Charcoal Grilled

Whole fish started & finished
over real charcoal

Salt Crust

Steamed in salt crust,
stuffed with thyme & garlic

Cold & Raw

Shellfish Platter 75

2 of each

Gillardeau Oysters, tiger prawns, langoustines,
125gr blanched clams

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

Red Snapper New Age Sashimi 20

Fig leaf oil, almond flakes

Red Shrimp Carpaccio 42

Citrus dressing, saffron mayo

Octopus Carpaccio 15

Dressed with extra virgin olive oil & lemon

Wagyu Beef Carpaccio 50

Truffle mayo, rucola, parmesan

Homemade Dips

Smoked Aubergine 5 Roasted Tomato Hummus 5

White Tarama 7 Olives 7

Salads

Burrata & Cherry Tomato Salad 18

Confit & roasted cherry tomatoes, chili jam,
pistachio pesto

Greek Salad 16

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

King Crab Salad 42

Fennel, kohlrabi, coriander, passion fruit aioli

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

Wagyu Short Ribs 35
Cross cut Korean style

Grilled Octopus 21
*Fava purée, black eyed beans,
lemon olive oil*

Prawn Saganaki 24
Tomato, feta, ouzo

Zucchini fritters  13
Feta cream

Cuttlefish 18
*Nero di sepià, sour cream,
pickled carrot & celeriac*

Grilled Chicken Leg 14
Marinated in lime chili & pomegranate

Calamari 16
Sweet potato aioli

Spicy Crab & Cod Cakes 16
Orange chili dip

Red Mullet Fillets 20
Red mullet bisque

USDA Black Angus Beef Skewer 27
Celeriac purée, pickled onions

Grilled Calamari Skewer 14
Parsley sauce, puffed quinoa

Chargrilled Tiger Prawns 24
Marinated in parsley oil

Asparagus  14
Tahini verde, miso aioli

Pasta

Red Shrimp Spaghetti 48
Gamberro rosso bisque & tartare

Lobster Linguine 14 / 100g
Cherry tomatoes, garlic, parsley

Linguine alle Vongole 27
Clams, bottarga, garlic, chili pepperoncino

Garidomakaronada 28
Tagliatelle with prawns, spicy tomato bisque

Langoustine Orzo 32
Tomatoes, prawns, langoustine

Saffron & Prawn Risotto 28
Prawn chips, esepette pepper

Mains & Open Charcoal Grill

Black Angus Tomahawk 13 / 100g
800-1500gr, smoked potato puree, onion rings

Boneless Chicken Breast 28
*Smoked potato purée, shitake mushrooms,
caramelised cauliflower*

Josper Pork Chop 26
With French fries & chopped salad

Prime Rib Eye Tagliatta (350gr) 50
Smoked potato purée, pickled mustard seeds

Black Angus Beef Fillet (250gr) 57
Celeriac purée, onion rings, mushrooms duxelle

Black Angus Beefburger (served medium) 22
*Salad, homemade pickle, bacon mayo, French fries
Add cheese / bacon 1 each*





Octopus 34
Fava purée, black eyed beans, oregano-lemon sauce

Truffle Grouper Ballotine 30
Parsley sauce, shitake mushrooms, pommes Anna

Seared Salmon Steak 27
*Cold cauliflower purée, red kidney bean &
coriander salad*

Grilled Butterflied Sea Bass 34
*Cous cous, nuts, citrus segments, pomegranate
molasses*

Sides

Grilled Vegetables  7 Green Side Salad  5 Herb Seasoned French Fries  5
Roasted Cauliflower  7 Smoked Potato Purée 9

Seafood Lunch Meze 35 per person

Minimum for 2 persons. Served from 12:30 - 16:30

*Greek salad
Homemade dips
Sea bass tartare*

—
*Calamari
Assorted fried local catch*

—
*Grilled octopus
Grilled cuttlefish*

—
*Prawn & mussel saganaki
Stuffed baby squids*

—
*Sea bass fricasse
French fries*

For the Little Ones

Burger & Fries 12
Homemade burger in a brioche bun

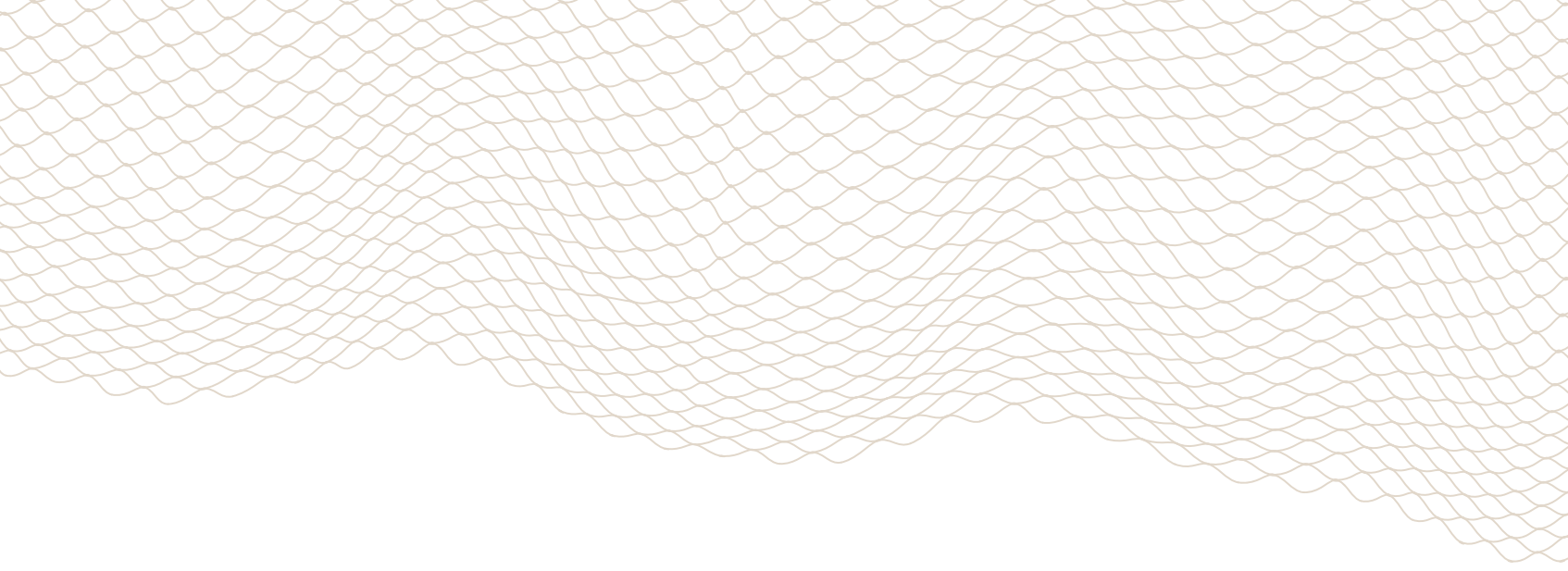
Nuggets & Fries 12
Chicken battered in breadcrumbs served with tomato & cucumber slices

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.



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