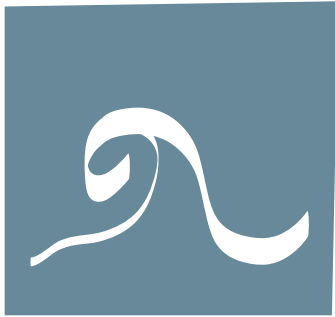




FOOD





SPECIAL

ROLLS

Wagyu	32
Shiitake mushrooms, tuna, black truffle	
King Crab	39
Avocado, black lime mayonnaise, salmon caviar	
Salmon & Avocado	16
Sesame seeds	
Spicy Tuna	18
Red chilli, spring onion, spicy mayonnaise, rice crackers	
Yellowtail	18
Truffle mayonnaise	
California	16
Snowcrab, avocado, Japanese mayonnaise, sliced mango	
Aburi Toro Truffle	22
Pickled cucumber, spring onion, torched fatty tuna, truffled teriyaki sauce	
Torched Eel & Shiitake	15
Wakame seaweed	
Crunchy Seafood	16
Tempura tiger prawn, celery, cream cheese, torched salmon	
Veggie Special	14
Basil pesto, avocado	
Sweet Potato & Avocado	14
With Soy	

THIN

Single ingredient wrapped in seaweed	
Salmon / Tuna / Avocado / Cucumber	12 each
Nigiri of the day	M.P.

COLD & RAW

Shellfish Platter - 75
2 of each: Gillardeau Oysters, tiger prawns,
langoustines, 125g blanched clams

Gillardeau Oysters no.2 on Ice - 7 each

King Crab Tacos - 37
Chilli, mango, coriander, lime

Tuna Tartare - 17
Chilli, lime, spring onion, avocado mousse

Sea Bream & Prawn Ceviche - 14
Red onion, blanched cherry tomatoes

King Fish New Age Sashimi - 19
Fig leaf oil, saffron vinegar, almond flakes

Grouper Carpaccio - 16

Octopus Carpaccio - 15

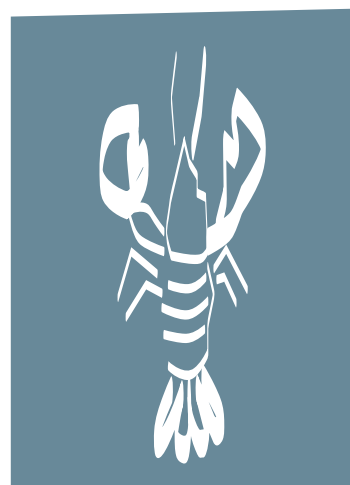
Red Shrimp Carpaccio - 42

SALADS

Burrata & Cherry Tomato	16
Confit and roasted cherry tomatoes, chilli jam, pistachio pesto	
Greek	15
Cucumber, tomato, onions, peppers, feta, barley rusk	
Baby Spinach	17
Truffle, shiitake mushroom, parmesan	
Tuna & Quinoa	21
Tuna tataki, julienne vegetables, puffed quinoa, baby spinach, Asian dressing	
NOA Green with Zaatar	15
Mixed baby leaves, salicornia, cucumber, green beans, avocado, pomegranate molasses	
Roasted Beets & Goats Cheese	16
Sprouted lentils, nuts and orange segments	

SHARING

DIPS	Smoked Aubergine	5
	Roasted Tomato Hummus	5
	White Tarama	7
VEG	Middle Eastern Pitta with Zaatar Served with labneh tzatziki	12
	Olive Selection Smashed green & black Olives	7
	Zucchini Fritters Feta cream	13
	Asparagus Tahini verde, miso aioli	14
	Roasted Cauliflower Tahini, chickpeas, coriander	12
LAND	Baby Lamb Chops Tabbouleh	23
	Grilled Wagyu Short Ribs Cross cut Korean style	35
	Yakitori Chicken Leg Sesame seeds, coriander, chilli	14
	USDA Black Angus Beef Skewer Celeriac purée, pickled onions	27
SEA	Grilled Octopus Fava purée, crunchy black-eyed beans	21
	Prawn Saganaki Tomato, feta, ouzo	24
	Cuttlefish Nero di seppia, sour cream, pickled carrot & celeriac	18
	Calamari Sweet potato aioli	15
	Spicy Crab & Cod Cakes Orange chilli dip	15
	Grilled Calamari Skewer Parsley sauce, puffed quinoa	14
	Chargrilled Tiger Prawns Parsley and garlic oil	24



PASTA

Lobster Linguine	14 /100GR
Cherry tomatoes, garlic, parsley	
Linguine alle Vongole	27
Clams, garlic & chilli peperoncino sauce	
'Garidomakaronada' Tagliatelle	26
Prawns, spicy tomato bisque	
Langoustine Orzo	32
Tomatoes, prawns, langoustine bisque	
Prawn Risotto Milanese	26
Mussels velouté	
Rigatoni & Burrata	24
Creamy tomato sauce	



FRESH SEAFOOD

Choose your fish from
our fresh display
& we will recommend the
appropriate cooking method.

Raw

Fish of choice
sliced thinner than a sashimi cut

Charcoal Grilled

Whole Fish started &
finished over real charcoal

Salt Crust

Steamed in salt crust,
stuffed with thyme & garlic

*Fresh fish may require a cooking time
of up to and over 45 minutes*

MAINS & OPEN FIRE

LAND

Black Angus Tomahawk 13/100GR
100g-850g-1500gr

Smoked potato purée, onion rings

Boneless Chicken Breast 28

Smoked potato purée, shiitake mushrooms,
caramelised cauliflower

Pork Chop 25

French fries & chopped salad

Prime Rib Eye Tagliata (350gr) 49

Smoked potato purée, pickled mustard seeds

Black Angus Beef Fillet (250gr) 57

Celeriac purée, smoked potato purée,
baby vegetables

Beefburger & Fries 22

Homemade pickle, bacon mayonnaise
Served medium

Add cheese / bacon - 1 each

SEA

Octopus 34

Fava purée, black eyed beans, oregano-
lemon sauce

Amberjack Fillet 32

Morels mushroom sauce

Seared Salmon Steak 26

Cold cauliflower purée, red kidney bean &
coriander salad

Butterfield Sea Bass 34

Cous-cous, citrus segments, pomegranate
molasses

SIDES

Grilled Zucchini & Aubergine Slices 7
with Oregano & olive oil

Green Side Salad 5

Herb Seasoned French Fries 5

Smoked Potato Purée 9



SEAFOOD LUNCH MEZE

Minimum order 2 portions - 35pp

Served daily 12:30 - 16:30

Greek salad
Homemade dips
Sea bass tartare

-

Calamari
Assorted fried local catch

-

Grilled octopus
Grilled cuttlefish

-

Prawn and mussel saganaki
Stuffed baby squids

-

Sea bass fricassee
French fries

FOR THE LITTLE ONES

Hamburger & Fries

Homemade burger in a brioche bun

Nuggets & Fries

Chicken battered in breadcrumbs
served with tomato & cucumber slices

Calamari

Crispy fried baby squid with fries and tomato
& cucumber slices

Penne or Spaghetti

Bolognese or Plain or Neapolitan sauce,
served and grated parmesan on the side

12 each



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

noainyourlife