NOIA
BY THE POOL

APPETIZERS

The Original Greek Mezze (D, V) — 135
Tzatziki, tyrokafteri, tarama, melitzanosalata

Zucchini Balls (D, G, V) (2 PIECES) — 70
Zucchini, feta, manouri, truffle mayonnaise & honey from Greece (AED 35 TO ADD)

Piperies Florinis (VG) — 70
Grilled Florina peppers, feta, manouri & fresh herbs

Steamed Clams — 95
Star anise, chili, garlic & coriander oil

Grilled Keftedakia (D) — 105
Grilled beef meatballs with smoked yoghurt and tomato compote (AED 35 TO ADD)

Grilled Prawns — 110
Garlic, lemon olive oil sauce

Fried Calamari (G) — 120
Preserved lemon aioli, lime cheek

Garides Saganaki (D) — 135
Sautéed prawns served with tomato sauce, bisque, fresh herbs & aged feta

Octopus — 135
Marinated grilled octopus with oximeli, fava from Greece & fried capers

RAW

Oysters (6 OR 12 PIECES) — 210 – 400
Served with mignonette and fresh herbs

Sea Bream Sashimi — 95
Wild Aegean Sea bream, red grapes, lime, ginger, coriander, garlic & chili paste

Tuna Tartare — 120
Pear, cranberry & truffle honey dressing

Greek Gazpacho (G) — 135
Greek tomatoes, shallot, cucumber, fennel pollen, coriander oil & marinated prawn tartare

Wagyu Beef Tartare (D) — 150
Pickled cucumber, capers, shallot, parmesan, Dijon mustard & truffle mayonnaise

SALADS

Cretan Salad (D) — 100
Carob rusk, cherry tomatoes, onion, pickle kritamos, olives crumble & mizithra

Greek Salad (D, V) — 110
Tomato from Crete island, cucumber, shallot, green bell peppers, capers, black kalamata olives & aged feta

Beetroot Salad (D, N, V) — 95
Beetroot, roasted figs, caramelised pecan & orange

Athenian Salad — 135
Seabass, pickled cucumber, potato, carrot, capers, lime aioli & caviar

TASTE OF GREECE

Chicken Souvlaki 160
Marinated grilled chicken skewer, pita bread, tzatziki, onion, tomato & fried potatoes

Giouvetsi (D, G) 190
Orzo, slow-cooked beef cheeks ragu, fresh Greek tomatoes & dry Mizithra

Grilled Catch of the Day 195
Grilled fish fillet served with sautéed wild greens from Crete & lemon olive sauce

Grilled Bluefin Tuna (D) 200
Served with black-eyed beans from Peloponnese & roasted Romano peppers sauce

Seafood Orzo (D, G) 225
Clams, prawns, baby calamari, seafood bisque, chives, basil & lemon

King Crab Pasta (D, G, N) 255
Linguine, king crab, chives, roasted hazelnuts, brown butter & Greek bottarga

Vine Leaves Risotto (V) 135
Vine leaves, sun-dried tomato & yoghurt mint

FROM THE GRILL

INCLUDES CHOICE OF ONE SIDE DISH AND ONE SAUCE

Catch of the Day (PER 100GR) 70
Grilled / Salt Baked / Pasta

Lobster (PER 100GR) 90
Grilled / Pasta

Carabinero (PER PIECE) 220
Grilled / Pasta

Lamb Chops (300GR) 235
Fillet Mignon (250GR) 280
Strip Loin Black Angus F1 (280GR) 350

SIDES

Green Salad 30
Grilled Asparagus 40
Grilled Broccolini 40
Mashed Potato 40
Fried Potatoes 40

SAUCES

Peppercorn (D) 20
Chimichurri 20
Lemon Butter (D) 25
Lemon Olive 20

A - Contains Alcohol | G - Gluten | D - Dairy | N - Contains Nuts | V - Vegetarian | VG - Vegan | | Chef's Recommendation
All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

We're committed to sourcing responsibly, prioritising sustainable and ethically produced ingredients.
Please be advised that food prepared here may contain or have come in contact with these ingredients:
Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat