

# COCKTAILS

At Noia, each glass is more than a drink; it is an experience that unites past and future, nature and city life, stillness and movement. A true invitation to taste “beautiful mind”.

<b>Greek &amp; Tonic</b> Votanikon gin, skins, basil, lemongrass, mint, cucumber tonic	65
<b>Ouzo Melon Fizz</b> Coconut washed ouzo, melon, verjus, sea salt, lime	65
<b>Berry Basil</b> Sloe gin, otto's vermouth, raspberry, basil, lavender, soda	65
<b>Kumquat Spiced Margarita</b> Tequila, mezcal, kumquat, mango, penja pepper	75
<b>Athens' Spritz</b> Greek vermouth, prosecco, orange bitters, mango, ginger, papaya	65

# 0% COCKTAILS

<b>Greek &amp; Tonic 0%</b>	45
<b>Lychee Elderflower</b>	45
<b>Gingernada</b>	45
<b>0% Paloma</b>	45

# HEALTHY SMOOTHIES

<b>Protein Smoothie</b> Almond milk, banana, pineapple, spinach, pumpkin seeds, hemp hearts, orange juice	50
<b>Protein Berry Kefir Smoothie</b> Berries, banana, kefir, almond butter, vanilla	50

Dishes indicated with (G) - Gluten, (GF) - Gluten Free, (D) - Dairy, (E) - Egg, (SF) - Seafood, (N) - Nuts, (S) - Soy, (C) - Celery, (MU) - Mustard, (SE) - Sesame, (SU) - Sulphites, (D) - Dairy, (LF) - Lactose Free, (W) - Wheat, (VG) - Vegan, (V) - Vegetarian  
🌱 - Sustainably Sourced 📍 - Locally Sourced

We're committed to sourcing responsibly, prioritising, sustainable, and ethically produced ingredients, ensuring every dish reflects our respect for people and the planet.

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.

B - Biodynamic   O - Organic   V - Vegan  
All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

# WINE

CHAMPAGNE 125ml	GLS	BTL
Bollinger Special Cuvée Brut	99	590
Rosé Bollinger Brut	195	1,150
WHITE 150ml		
Malagouzia Alpha Estate · Greece	55	280
Sauvignon Blanc Craggy Range · New Zealand	85	410
Vermentino di Sardegna Mesa ‘Giunco’ · Italy	90	430
ROSÉ 150ml		
‘Minuty Prestige’ · Provence, France	55	270
‘Whispering Angel’ · Provence, France	75	370
RED 150ml		
Agiorgitiko & Syrah NOTIOS Gaia · Greece	55	265
Pinot Noir Matua · Marlborough, New Zealand	75	375
Bordeaux Blend · ‘Clarendelle’ France	110	550

# BEER & CIDER

DRAUGHTS	350ML	500ML
Stella Artois	55	75
BOTTLE		
Mythos		50
Corona		60
Noam		65
Brew Dog Punk IPA		65
Cider Wignac O		65
ZERO ABV		
0.0% Corona		45
Bière des Amis		45

# DESSERTS

Sub Zero (G, D, N)	
No added sugar frozen yoghurt parfait served with mixberries compote, almond streusel and fresh berries	
65	
Chocolate Popsicle (G, D, N)	
No added sugar chocolate ice cream popsicle served with date vanilla caramel, cocoa flour de sel crumble and roasted hazelnut	
75	
Exotic Cheesecake (G, D)	
Homemade digestive cookies, exotic fruit marmalade and mango sorbet	
75	

## BOWL

### Salmon (SF)

Spicy marinated salmon, rice, edamame, pickled carrots,  
cucumber, pickled radish, avocado  
170

### Tuna (SF)

Spicy marinated lean tuna, rice, edamame, pickled carrots,  
cucumber, pickled radish, avocado  
190

### Plant Based

Marinated tofu rice, edamame, pickled carrots, cucumber,  
pickled radish, avocado  
120

## SANDWICHES

### Petit de Beouf (D, G)

Homemade brioche, japanese beef patty, tomato jam  
80

### Grilled Chicken (D, G)

Ciabatta, crumbed chicken, soya honey glaze, house made pickles  
95

### Prawn and Lobster Toast (G, SF)

Lime cheeks, chilli aioli  
130

### Plant - Stack (G)

Crispy fried oyster mushrooms, tomatoes, avocado,  
alfalfa sprouts, vegan garlic aioli  
115

## FRESH COCONUT

### ADD:

Malibu Rum	90
Sailor Jerry Spiced Rum	90
Ouzo 12	90
Don Julio Blanco Tequila	140

## HYDRATE & REVIVE

Cucumber Lemon Soda 330ml	40
Lemonada	35
Fresh Coconut	65
Fresh Juice	35
Soft Drinks	30
Energy Drinks	40
Water	25 / 30
Red Bull / Red Bull Sugar Free	
500ml / 750ml	

## GREEK ICED COFFEES

The Original Black Frappe	/Medium or Sweet/	45
Frozen Yoghurt Frappe		45
Upside Down Frappe	/Medium or Sweet/	45
Greek Affogato	/Add Mastiha Coffee AED 45/	45

## WELLNESS BEVERAGES

Kale & Pear	50
Kale, spinach, pear, lime, celery, cucumber	

Beet-It-Up	50
Beets, ginger, carrots, celery	

Holistic Tonic	50
Turmeric, carrot, ginger, citrus, celery	

## CRUDO

### Tuna (SF)

Pear, cranberry, truffle honey

120

### Seabream (SF)

Mango, coconut leche de tigre, corriander

80

### Salmon (SF)

Ginger, miso mustard dressings

85

## SALAD

### Watermelon (D)

Macerated blueberry, aged barrel feta, mint

85

### Zucchini (D, N)

Whipped yoghurt, walnut, capers

70

### Harvest

Mix leaves mélange, candy tomatoes, torched corn, zucchini,  
cucumber, fennel, pecans, passion fruit vinaigrette

85

### Buratta (D)

Tomatoes, grilled peach, pomegranate, peach granita

115

## BITES

### Calamari (SF)

Served with preserved lemon aioli, lime cheek

120

### Chicken

Marinated chicken skewer, herbs salad

100

### Edamame

Served with charcoal sea salt flakes

55

### Parmesan Fries (G, D)

Served with garlic truffle aioli

55

### Sweet Potato

Served with spiced maple syrup

45