

# 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

Bollinger Special Cuvée Brut

Rosé Bollinger Brut

GLS

99

195

BTL

590

1,150

## WHITE 150ml

Malagouzia Alpha Estate · Greece

55

Sauvignon Blanc Craggy Range · New Zealand

85

Vermentino di Sardegna Mesa ‘Giunco’ · Italy

90

280

410

430

## ROSÉ 150ml

‘Minuty Prestige’ · Provence, France

55

‘Whispering Angel’ · Provence, France

75

270

370

## RED 150ml

Agiorgitiko & Syrah NOTIOS Gaia · Greece

55

Pinot Noir Matua · Marlborough, New Zealand

75

Bordeaux Blend · ‘Clarendelle’ France

110

265

375

550

# BEER & CIDER

## DRAUGHTS

Stella Artois

350ML

55

500ML

75

## BOTTLE

Mythos

Corona

Noam

Brew Dog Punk IPA

Cider Wignac *O*

50

60

65

65

65

## ZERO ABV

0.0% Corona

Bière des Amis

45

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

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## 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 (G, D)

House made brioche, japanese beef patty, tomato jam  
80

### Gilded Chicken (G, D)

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

Kombucha Ginger	Original 250ml	45
Mate Original Soda 330ml		40
Cucumber Lemon Soda 330ml		40
Soumada	Still / Sparkling	35
Lemonada		35
Fresh Coconut		65
Fresh Juice		35
Soft Drinks		30
Energy Drinks	Red Bull / Red Bull Sugar Free	40
Water	500ml / 750ml	25 / 30

## 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