NOIA
BY THE POOL

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 "a beautiful mind".

Greek & Tonic 65
Votanikon gin, Skinos liquor, cucumber, basil, lemongrass, tonic

Noia Paloma 65
Otto's Athens vermouth, Tanqueray gin, peach, hibiscus, grapefruit

Berry Basil 65
Monkey 47 Sloe gin, Otto's Athens vermouth, raspberry, basil, lavender, soda

Athens Spritz 70
Otto's Athens vermouth, Fantinel prosecco, mango, passion fruit, papaya, ginger

Kumquat Spiced Margarita 75
Cascahuin Blanco tequila, Verde Amaras mezcal, kumquat, mango vinegar, penja pepper, chocolate bitter

0% COCKTAILS

Greek & Tonic 0%	45
Lychee Elderflower	45
Gingernada	45
0% Paloma	45

HYDRATE & REVIVE

Soft Drinks	30
Fresh Juices	35
Cucumber Elderflower Soda 330ml	40
Energy Drinks /Red Bull, Red Bull Sugar-Free, Watermelon/	40

GREEK ICED COFFEE

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

WINES

CHAMPAGNE 125ML	GLS	BTL
Bollinger Special Cuvée Brut	118	708
Rosé Bollinger Brut	295	1,770
WHITE 150ML		
Malagouzia Alpha Estate · Greece	60	300
Vermentino di Sardegna Mesa 'Giunco' · Italy	90	430
Sauvignon Blanc Craggy Range · New Zealand	95	475
ROSÉ 150ML		
'Minuty Prestige' · Provence, France	75	440
'Whispering Angel' · Provence, France	95	475
RED 150ML		
Agiorgitiko & Syrah Notios Gaia · Greece	60	265
Pinot Noir Matua · Marlborough, New Zealand	75	375
Bordeaux Blend · Clarendelle, France	110	550

BEERS & CIDERS

DRAUGHTS	250ML	500ML
Stella Artois	55	75
BOTTLES		
Mythos		50
Corona		60
Brew Dog Punk IPA		65
Cider Wignac *O*		65
Noam		70
ZERO ABV		
0.0% Corona		45
Bière des Amis		45

WELLNESS BEVERAGES

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

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

HEALTHY SMOOTHIE

Berry Kefir Smoothie 50
Berry, banana, kefir, almond butter, vanilla

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.

BOWLS

Plant-Based 120
Marinated tofu rice, edamame, pickled carrot
cucumber, pickled radish, avocado

Salmon (SF) 170
Spicy marinated salmon, rice, edamame,
pickled carrot, cucumber, pickled radish, avocado

Tuna (SF) 190
Spicy marinated lean tuna, rice, edamame, pickled carrot,
cucumber, pickled radish, avocado

SANDWICHES

Petit de Bœuf (D, G) 80
Homemade brioche, Japanese beef patty, tomato jam

Gilded Chicken (D, G) 95
Ciabatta, crumbed chicken, soya honey glaze, homemade pickle

Plant - Stack (G) 115
Crispy fried oyster mushroom, tomato, avocado,
alfalfa sprout, vegan garlic aioli

Prawn and Lobster Toast (G, SF) 130
Lime cheek, chilli aioli

BITES

Sweet Potato 45
Served with spiced maple syrup

Edamame 55
Served with charcoal sea salt flake

Parmesan Fries (D, G) 55
Served with garlic truffle aioli

Chicken 100
Marinated chicken skewer, herb salad

Calamari (SF) 120
Served with preserved lemon aioli, lime cheek

CRUDOS

Seabream (SF) 80
Mango, coconut leche de tigre, coriander

Salmon (SF) 85
Ginger, miso mustard dressing

Tuna (SF) 120
Pear, cranberry, truffle honey

SALADS

Zucchini (D, N) 70
Whipped yoghurt, walnut, caper

Watermelon (D) 85
Macerated blueberry, aged barrel feta, mint

Harvest 85
Mix leaf, candied tomato, torched corn, zucchini,
cucumber, fennel, pecan, passion fruit vinaigrette

Burrata (D) 115
Tomato, grilled peach, pomegranate, peach granita

DESSERTS

Sub Zero (D, G, N) 65
No added sugar frozen yoghurt parfait served with mixed berry
compote, almond streusel, fresh berry

Chocolate Popsicle (D, G, N) 75
No added sugar chocolate ice cream popsicle served with
date vanilla caramel, cocoa fleur de sel crumble, roasted hazelnut

Exotic Cheesecake (D, G) 75
Homemade digestive cookies, exotic fruit marmalade, mango sorbet

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, (LF) - Lactose-Free, (W) - Wheat, (VG) - Vegan, (V) - Vegetarian

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.

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