



# Spreads & Olives

<b>OLIVE &amp; BREAD SELECTION</b>	6
<b>PINK COD ROE TARAMASALATA</b>	4
<b>'TAHINI' SESAME PASTE SPREAD</b>	4
<b>SMOKED AND SPICED AUBERGINE DIP</b>	4
<b>AVOCADO HUMMUS</b>	4
<b>WHITE TARAMA MOUSSE</b>	4

# Salads

<b>NOA GREEN SALAD</b> mixed leaves, baby spinach, salicornia, cucumber, green beans, avocado, lemon-oil & mollasses dressing	12
<b>GREEK</b> tomato, cucumber, barley rusk, feta, caper berries, virgin olive oil & lemon dressing	9
<b>BLACK EYED BEANS</b> purslane, lemon zest, tomato, spring onion, mint, parsley, yoghurt dressing	8
<b>SUPERFOOD QUINOA</b> kale, Goji Berries, pecans, almonds, berries, baby spinach, pear coconut dressing	14
<b>SESAME &amp; PANKO BREADED FETA</b> mixed leaves, pomegranate, julienne tomatoes, walnuts, forest fruit honey vinaigrette	14
<b>SPICY CALAMARI</b> cous cous, salicornia, chili, corriander, cherry tomatoes	13
<i>*add chicken or 1/2 avocado</i>	3

# Sharing Plates

on ice



<b>OYSTERS</b> (each)	3
<b>ALASKAN KING CRAB LEGS</b>	12.5 / 100gr
<b>SASHIMI OF THE DAY</b>	market price
<b>KING PRAWNS WITH AIOILI</b>	14

## cold plates

<b>SEA BASS CARPACCIO</b> olives, brunoise red pepper	11
<b>SALMON TARTARE</b> avocado mousse, poppy seeds, beetroot	11
<b>SEA BASS TARTARE</b> mint, fennel, red peppers, pine nuts, chili	11
<b>PRAWN &amp; SEA BREAM CEVICHE</b> leche de tigre, blanched cherry tomatoes, julienne onion	12

<b>OCTOPUS CARPACCIO</b>	12
<b>SELECTION OF MARINATED ANCHOVIES</b>	7
<b>MINI MAKI SELECTION OF THE DAY</b>	13

## hot plates

<b>STEAMED FRESH MUSSELS</b> fennel and salicornia	15
<b>PAN SEARED FRESH SCALLOPS</b> broccoli puree	16
<b>MUSSELS, CLAMS &amp; SQUID</b> corriander, lemongrass, chili, lime & coconut milk	17
<b>FISH CAKES</b> orange & chili sauce	8
<b>STUFFED BABY SQUID</b> tomato, feta, oregano	12
<b>CRISPY WHITE BAIT</b> lemon aioli	8
<b>PRAWN SAGANAKI</b> feta and ouzo	13
<b>CRISPY FRIED BABY SQUID</b>	10 / 15
<b>POACHED VILLAGE HALLOUMI</b> tomato vierge	8
<b>TOMATO 'KEFTEDES' &amp; ZUCCHINI FRITTERS</b> spinach cream	7

<b>GRILLED 'KONTOSOUVLI' BABY SQUID</b>	10 / 15
<b>SLOW COOKED OCTOPUS</b>	12
<b>LAMB LOLLIPOPS</b>	13

# Main Dishes

## seafood

**SEA BASS FILLETS** 19  
green pea, fennel, lemon zest, mint

**GROUPER FILLET** 24  
cucumber, daikon salad & mustard soy dressing

**GRILLED OCTOPUS** 21  
fava puree & black eyed beans

**PAN SEARED SALMON STEAK** 18  
cold cauliflower puree, red kidney bean & corriander salad

**CHARCOAL GRILLED SEA BREAM** 18  
served with baby potatoes

## meat

**GRILLED HALF BONELESS CHICKEN** 15  
broccoli puree, wheat & quinoa salad

**STUFFED CHICKEN BREAST** 14  
celeriac puree, caramelised carrots & spicy tomato salsa

**LAMB LEG STEAK** 19  
mashed green peas & lamb jus

**CYPRIT PORK CHOP** 14  
chopped salad & chips

## USDA black angus beef

**BURGER & FRIES** (add cheese / bacon €1 each) 14  
homemade (220gr), bacon mayo, homemade pickle

**FILLET (220gr)** 39  
onion rings & celeriac puree

**SKEWERS** 27  
fillet of beef (200gr) with baby potatoes & onion rings

**RIB EYE TAGLIATTA (300gr)** 29  
onion rings & celeriac puree

## Pasta *\*can be served using gluten free spaghetti*

**SQUID INK TAGLIOLINE** 16  
octopus sauce & thinly sliced octopus

**STRIGOLLI PASTA** 15  
calamari & spicy tomato concasse

**'GARIDOMAKARONADA' PRAWN SPAGHETTI** 17  
greek style tomato sauce, feta cheese & ouzo

**ORZO WITH SHELLFISH** 19  
lemongrass, mussels, clams & prawns

**CUTTLEFISH INK RISOTTO** 17  
fresh cuttlefish with lemon zest

**100% BEEF BOLOGNESE PAPERDELLE** 14

# Whole Fresh Fish

  
45-90MIN  
per 100gr

<b>SNAPPER</b>	7.8
<b>GROUPER</b>	5.7
<b>RED SNAPPER</b>	7.5
<b>DUSKY GROUPER</b>	7.5
<b>JOHN DORY ( ST.PIERRE )</b>	6.5
<b>STONE BASS</b>	7.5
<b>RED MULLET SIZE A   B   C</b>	7.5   7   6.5

**COOKING METHOD:**  
SALT CRUST OR CHARCOAL GRILL

## Seafood Meze

(MINIMUM 2 PERSONS)

### NOA SEAFOOD MEZE

greek salad, selection of homemade dips, octopus carpaccio, fried calamari, assorted fried locally caught fish, grilled octopus, grilled cuttlefish, prawn & mussel saganaki, stuffed baby squid, baby sea breams, french fries

26

### SHELLFISH MEZE

prawn salad, oysters, mussels, clams and prawns on ice, pan seared scallops, grilled king prawns, steamed mussels, shellfish spaghetti

35

## Sides

**HERB INFUSED QUINOA**

4

**SEASONAL VEGETABLES**

4

**GREEN SIDE SALAD**

4

**JACKET POTATO**

3

**HERB SEASONED FRENCH FRIES**

3

**ONION RINGS**

3

**BLANCHED SALICORNIA**

4

*Our dishes may contain allergens. Please consult your waiter if necessary.  
For more information please speak with a member of staff*