



# MYCONIAN KYMA

 A MEMBER OF  
DESIGN HOTELS™

# NOA

GREEK RESTAURANT

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Embark on a journey through the flavours of Greece, from local island delicacies to world-renowned favourites of Mediterranean cuisine.

Unapologetically exploring the boundaries between contemporary gastronomy and traditional Greek comfort food, Noa features a taverna-style menu that elevates traditional fare into a delightful and delicious dining experience.

Building on a culinary philosophy that puts great ingredients front and centre, Noa sources the finest farm-to-table ingredients – handpicked daily by our executive chef – and creates elegant dishes that conjure up the unforgettable flavours and aromas of our grandmother's kitchen and sun-kissed childhood summers at the beach.

Beautifully presented and bursting with flavour, each dish is a journey to a cherished memory – those that are treasured and those that are yet to come.

Open from 12:30pm to 11:30pm.

## APPETISERS

### Trio of Greek Dips

tzatziki | spicy cheese dip | “tarama” fish roe salad €24

### Trio of Salt-cured Fish

marinated bonito | octopus | marinated anchovies €27

### Moussaka €25

### Beef Tartar

Black Angus beef fillet | olive oil | egg yolk | capers | chives €29

### Open Pie

with beef ragu | kasseri cheese | pecorino | herbs €24

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with tomatoes | grilled peppers | feta | gruyere | onions | olives €22

### Zucchini

fried and served with tzatziki €21

### Tomato Fritters

served with creamy Greek cheese €22

### Grilled Meatballs

with yoghurt | mint dip €23



## Feta in Pie Crust

with honey | nuts €22

## Baked Eggplant

with tomato | feta €23

## Beetroots and Cod

yoghurt | garlic | walnuts | vinegar €27

## Octopus

octopus jus | fava | onions €29



## SALADS

Greek Salad €19

Constantinople-style Salad

cabbage | carrot | celery | parsley €18

Dakos

barley rusks | fresh tomato | herbs | feta €18

Boiled Vegetables

carrots| zucchinis | potatoes | broccoli €19



## MEAT MEZE

### Beef Giouvetsi

beef stewed | tomato sauce | served with orzo pasta €35

### Pot-roasted Beef

zucchini | eggplants gratinated with feta €35

### Grilled Beef Fillet

field mushrooms | celeriac €63

### Lamb Chops

served with double-fried country-style potatoes €39

### Striploin Steak

Black Angus striploin "tagliata" | gruyere | potatoes €58

### Rooster in Light Tomato Sauce

served with traditional "hilopites" pasta €34



## PASTA

### Linguine

with ragu of beef in light tomato sauce €25

### Country-style Penne

tomato sauce | eggplants | olives | feta | herbs €24

## GYROS / SOUVLAKI

(served with pitta bread | tomato | onion | tzatziki | French fries)

Pork Gyros €31

Chicken Thigh Gyros €31

Pork Souvlaki €31



## FISH MEZE

### Prawn Saganaki

tomato sauce | feta €34

### Fried Calamari

white lemon sauce | capers | pickled gherkins €27

### Grilled Fresh Calamari

fennel purée | carrot | green apple €29

### Fried Anchovies

with tomato dip | rosemary | vinegar | olive oil €24

### Grilled Sardines

diced fresh tomato | onion | parsley €25

### Grouper

mixed greens | egg-lemon sauce €48

### Fish of the Day for Two

served with seasonal vegetables €110





## DESSERTS

### Ekmek

Kataifi phyllo | vanilla cream | berries | ice cream €19

### Baklava

pistachio cremeux | crunchy pastry phyllo | pistachios | ice cream €19

### Chocolate

Chocolate | crue de cacao | caramelized milk chocolate | ice cream €19

### Lemon Tart

lemon cream | ginger gel | lime meringue | ice cream €21

Fresh Seasonal Fruit Platter €21

Selection of Ice Creams and Sorbets €6/scoop

*Please let us know if you have any allergy or intolerance  
when placing your order.*



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