

A MEMBER OF DESIGN HOTELS™





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 | tyrokafteri spicy cheese dip | taramosalata fish roe dip €23

Trio of Sea Salt-Cured Fish

marinated bonito | octopus | marinated anchovies €26

Sea bass "Savoro"

Marinated sea bass | aged balsamic vinegar | capers | olives | oregano €26

Fried Zucchini

served with tzatziki €20

Tomato Fritters

served with creamy Greek cheese €22

Grilled Meatballs

meatballs | yoghurt | mint dip €23

Feta in Phyllo Crust

feta cheese in crust | honey | nuts | berries €21

Baked Aubergine

aubergine | tomato | feta cheese €22

Beetroot and Cod

beetroot | cod | yoghurt | garlic | walnut | vinegar €26

Moussaka €23

Octopus

octopus | octopus jus | Greek-style yellow split peas | onions €29

SALADS

Greek Salad €19

Constantinople Salad

cabbage | carrot | celery | parsley €17

Dakos Salad

dakos barley rusk | tomatoes | herbs | feta cheese €18

Green leaf salad

lemon dressing | spring onion | dill | Xinomyzithra cheese | cucumber €18

Braised Vegetable Medley

carrot | courgettes | potatoes | broccoli | raisins | almond flakes | capers | cornison €19

MEAT MEZE

Beef "Giouvetsi"

beef stew in tomato sauce | orzo pasta €35

Grilled Fillet of Beef

beef fillet | mushrooms | parsnip | shallots | red wine sauce €61

Grilled Striploin Steak

smoked eggplant purée | tomato | feta cheese €51

Lamb Chops

served with twice-fried country-style potatoes €39

Traditional Rooster

rooster | light tomato sauce | traditional "hilopites" pasta €33

Pork Belly "Prasoselino"

pork belly | celery root purée |braised and crispy leek €33

GYROS / SOUVLAKI

Pork Gyros

pork gyros meat | pitta bread | tomato | onion | tzatziki served with French fries €29

Chicken Gyros

chicken thigh gyros meat | pitta bread | tomato | onion | tzatziki served with French fries €29

Pork Souvlaki

pork skewer souvlaki | tomato | onion | tzatziki served with French fries €29

FISH MEZE

Prawn Saganaki

prawns | herby tomato sauce | feta cheese €34

Fried Calamari

calamari | white lemon sauce | capers | gherkins €27

Grilled Calamari

fresh calamari | potato salad | fennel | gremolata €29

Grilled Sardines

sardines | tomato cubes | onion | parsley €24

Grouper

grouper | mixed greens | traditional egg-lemon sauce €47

Catch of the Day for Two

fish of the day | seasonal vegetables €100

PASTA

Orzo Pasta

Prawns | greek saffron €29

Country-Style Penne Pasta

penne | tomato sauce | eggplants | olives | feta cheese | herbs €22

DESSERTS

Mille-feuille "Galaktoboureko"

Semolina patisserie cream | caramelized pastry sheets | cinnamon ice cream | berries €17

Walnut Cake

Pecan cream | white chocolate | chocolate ice cream €17

Ekmek Tsoureki

White chocolate | sour cherries | pistachios | maraschino liqueur €17

Profiteroles

Salep chocolate cream | cinnamon and cocoa streusel | mastic ice cream €17

Seasonal Fresh Fruit Platter €18

Ice-Creams and Sorbets selection of flavours €5 per scoop





