

# NOHO BAR & GRILL

---

## BAR BITE

---

<b>Duo of Beef Sliders (G, D)</b>	75
Mini Cheese Burgers with Caramelized Onion, Guacamole, Cheddar Cheese & BBQ Sauce	
<b>Andalusian Gazpacho (S)</b>	70
Alaskan Crab Meat, Tomato Concassed, Persian Cucumber	
<b>Tortilla Tower (V, D)</b>	70
Black Beans Salsa, Sour Cream, Guacamole, Tomato Salsa, Smoked Cheddar Cheese	
<b>Mac and Cheese Balls (V, G, D) <i>Signature</i></b>	65
Panko Coated Mac and Cheese Balls, Truffle Mayo	
<b>NoHo's Jerk Chicken (G, D) <i>Signature</i></b>	65
Chicken Drumstick, Grilled Pineapple Verde, Guajillo Ranch	
<b>Crispy Squid (G, S)</b>	70
Scallion Chili Relish, Charred Lime, Fresh Baby Arugula	
<b>Truffle and Parmesan Fries (D)</b>	40
With Fresh Chives	

---

## STARTERS

---

<b>Tuna Ceviche Tostada (G, S)</b>	80	
Gulf Tuna, Shallot, Yuzu Mayo, Tobiko, Passion Fruit		
<b>Soft Shell Crab Salad (G, S)</b>	85	
Pomelo, Pomegranate, Enoki Mushroom, Mango Salsa		
<b>Caesar Salad (G, D, S)</b>	70	
Baby Gem, Anchovies, Croutons		
Add Grilled Chicken	30	
Add Grilled Shrimp	40	
<b>Sharjah Smoked Burrata (V, D, N)</b>	80	
Almond Praline, Baby Arugula, Cherry Tomato, Basil Oil		
<b>Lobster Brioche Roll (S, G, D) <i>Signature</i></b>	100	
Butter Poached Lobster Tail, Brioche Roll, Salmon Caviar, Homemade Crisps		
<b>Steak Tartare (G, D) <i>Signature</i></b>	95	
Hand Cut Australian Tenderloin, Cured Egg Yolk, Chives Cream		
<b>Caramelized Goat Cheese Salad (V, D, N)</b>	80	
Walnut, Cherry Tomato, Sunflower Seeds, Dijon Mustard, Ras Al Khaimah Honey Dressing		
<b>Quinoa Salad (V, D)</b>	70	
Baby Leaves, Ras Al Khaimah Figs, Feta Cheese, Pumpkin Seeds, Wild Berries Dressing		
<b>Dibba Bay Oysters (S)</b>	6 Pcs	12 Pcs
Choose Your Way of Serving		
<b>Freshly Shucked with Pickled Cucumber and Lemon (S)</b>	120	220
<b>Rockefeller Style with Spinach and Grana Padano (S, D, G)</b>	140	240

## GRILL

### BUTCHER'S CUT

<b>USDA Tenderloin 220gr</b>	<b>275</b>
<b>Rib Eye Black Angus 300gr</b>	<b>250</b>
<b>Rib Eye Australian Wagyu 300gr</b>	<b>375</b>
<b>Wagyu Flank Steak 220gr</b>	<b>250</b>
<b>Lamb Rump Steak 300gr</b>	<b>260</b>
<b>Omani Lobster (S)</b>	<b>295</b>
<b>King Prawns (S)</b>	<b>160</b>
<b>Octopus (S)</b>	<b>170</b>

All Served With Your Choice of 1 Side Dish and 1 Sauce

## SHARING

<b>Australian Chateaubriand 500gr</b>	<b>595</b>
<b>Grilled Seafood Platter (S)</b> Lobster, King Prawn, Octopus, Salmon	<b>450</b>
<b>Tomahawk 1000-1200gr</b>	<b>670</b>
<b>Surf and Turf (S)</b> 220gr of USDA Tenderloin, Fresh Local Lobster	<b>570</b>

All Served With Your Choice of 2 Side Dishes and 2 Sauces

<b>The NoHo Wagyu Burger (G, D)</b>	<b>105</b>
In-house Signature Burger Blend with Melted Monterey Jack Cheese, Onion, Tomato, Boston Lettuce and Spicy Mayo on Brioche Bun, Served with Roasted Vine Tomatoes and Stealth Fries	

## MAIN COURSE

<b>Barramundi Steak (D, N, G)</b>	<b>135</b>
Romesco Sauce, Grilled Sweet Potato, Romanesco	
<b>Crusted Ikarimi Salmon (D, G, A)</b>	<b>120</b>
Sautéed Spinach, Mashed Potato, Emirati Saffron Butter	
<b>Stir Fry Mussels (S, A)</b>	<b>105</b>
Tomato, Onion, White Wine Sauce, Garlic Bread	
<b>Fettuccine alla Puttanesca (G, S)</b>	<b>100</b>
Olives, Capers, Anchovies, Basil Tomato Sauce	
<b>Cauliflower Steak (D, V, G)</b>	<b>110</b>
Couscous Salad, Baby Zucchini, Smoked Tzatziki	
<b>Flat Iron Corn Fed Chicken Breast (D, G)</b>	<b>120</b>
Wild Mushroom, Coriander Aji Amarillo, Glazed Baby Carrot	
<b>Braised Short Ribs (G, D, A)</b>	<b>140</b>
Sundried Tomato Polenta, Broccolini, Rosemary Jus	
<b>Lamb Pistachio (D, N, G, A)</b>	<b>135</b>
Braised Lamb Leg, Coated with Pistachio, Barley Risotto, Carrot Purée, Asparagus, Red Wine Rosemary Sauce	

## **SIDE DISH**

---

<b>Brown Butter Mashed Potato (D, V)</b>	<b>35</b>
<b>Stealth Fries (V)</b>	<b>30</b>
<b>Truffle Fries (V, D)</b>	<b>40</b>
<b>Parmesan Corn on Cob (D, V)</b>	<b>30</b>
<b>Mixed Salad (V)</b>	<b>30</b>
<b>Grilled Asparagus (V)</b>	<b>35</b>
<b>Tender Stem Broccoli (V)</b>	<b>35</b>
<b>Truffle Mac and Cheese (D, G, V)</b>	<b>35</b>

## **SIDE DISH**

---

<b>Red Wine Truffle Jus (A, D, G)</b>	<b>35</b>
<b>Green Peppercorn (D)</b>	<b>20</b>
<b>Pico de Gallo (V)</b>	<b>20</b>
<b>Chimichurri (V)</b>	<b>20</b>
<b>Cowboy Butter (D, V)</b>	<b>25</b>
<b>Béarnaise (D)</b>	<b>30</b>

Dishes indicated with (V) Suitable for Vegetarians, (G) Gluten, (D) Dairy, (N) Nuts, (A) Alcohol.  
Please let us know of any allergies or special dietary requirements that we should be aware  
of to prepare your food accordingly.

All prices are in AED and are inclusive of 10% service charge, 7% destination fee and 5% VAT.