

NOHO BAR & GRILL

BAR BITES

Brisket Taco (G, D) <i>Signature</i>	110
Beef Short Rib Brisket, Assorted Pepper, Red Onion, Tomato Salsa, Cajun Seasoning, Cheddar Cheese, Guacamole, Sour Cream, Coriander, Onion Pickle	
Lobster Brioche Roll (G, S, D) <i>Signature</i>	110
Butter Poached Lobster Tail, Brioche Bread, Mayo, Green Apple, Dill Leaves, Lettuce	
Shrimp Dynamite (G, S, D)	90
Crispy Tempura Shrimp with Dynamite Sauces, Arugula, Chives, Cherry Tomato	
Crispy Calamari (G, S, D)	75
Arugula, Grilled Lime, Cherry Tomato, Tartar Sauce	
NoHo Garlic Bread (V, G, D)	70
Pizza Bread, Garlic, Caramelised Onion, Parsley, Mozzarella Cheese, Butter, Arugula, Parmesan	
Truffle Mac and Cheese Balls (G, D, V)	80
Panko and Chips Coated Mac and Cheese Balls with Truffle Mayo	
Jerk Chicken (G)	95
Chicken Drumstick, Pineapple Salsa	
Shrimp Español (S, D)	105
Butter Sautéed Shrimp, Assorted Pepper, Cherry Tomato, Garlic, Coriander, Parmesan	
Crispy Vegetable (V, G, D)	65
Fried Crispy Vegetable Coated with Tempura, Spicy Mayo Dressing	

STARTERS

Roasted Eggplant Soup (V, D)	35
Sour Cream, Basil, Crispy Parmesan	
Artichoke Salad (V)	75
Mediterranean Mix Leaves, Artichoke, Avocado, Blueberry, Green Apple, Cherry Tomato, Pomegranate Dressing	
Caesar Salad (D, G)	75
Baby Gem, Croutons, Crispy Parmesan, Cherry Tomato	
Quinoa Salad (V, N, D)	75
Mix Leaves, Ras Al Khaimah Figs, Orange Slices, Pumpkin Seeds, Wild Berries Dressing, Feta Cheese	
Beef Arugula Salad (D, G)	95
Beef Tenderloin Slices, Arugulas Leaves, Parmesan Cheese, Cherry Tomato, Balsamic and Olive Oil	

STARTERS

Caramelised Goat Cheese Salad (D, V, N)		85
Walnut, Sunflower Seeds, Cherry Tomato, Cucumber, Red Onion Pickled, Lemon Mustard Dressing		
Soft Shell Crab Salad (S, G) <i>Signature</i>		95
Pomelo, Orange, Pomegranate, Enoki Mushroom, Mango Salsa, Passion Fruit Dressing		
Octopus Carpaccio (S, D) <i>Signature</i>		140
Artichoke Salsa, Basil Pesto, Balsamic Glaze, Arugula, Baby Radish, Cherry Tomato, Parmesan, Pickled Onion		
Burrata (D, V)		90
Baby Arugula, Heirloom Tomato, Basil Pesto, Balsamic Glaze		
Steak Tartare (G, D) <i>Signature</i>		105
Truffle Ice Cream, Chives Cream, Blueberry, Baby Radish, Beetroot Mayo, Hand Cut Australian Tenderloin		
Tuna Ceviche Tostada (G, S, D) <i>Signature</i>		100
Gulf Tuna, Shallots, Capers, Yuzu Mayo, Salmon Caviar, Passion Fruit		
Dibba Bay Oysters (S)	6 Pcs	12 Pcs
Freshly Shucked with Pickled Cucumber and Lemon (S)	110	210

BURGERS

NoHo Smoke Burger (G, D)		145
Cheddar Cheese, Veal Bacon, Caramelised Onion, Boston Lettuce, Cucumber Pickled, BBQ Sauce on Brioche Bun, Served with Truffle Parmesan Fries		
NoHo Wagyu Burger (G, D) <i>Signature</i>		145
Cheddar Cheese, Caramelised Onion, Tomato, Boston Lettuce, Spicy Mayo on Brioche Bun, Served with Truffle Parmesan Fries		
Crispy Chicken Burger (G, D)		120
Coated Crispy Chicken, Boston Lettuce, Roasted Red Bell Pepper, Cucumber Pickles, Cheddar Cheese, Dynamite Sauce on Beetroot Brioche Bun, Served with Truffle Parmesan Fries		
Duo of Beef Sliders (G, D)		95
Mini Cheese Burgers with Caramelised Onion, Guacamole, Cheddar Cheese, BBQ Sauce, Stealth Fries		

PASTA & RISOTTO

Ravioli with Lobster (S, D, G, A) <i>Signature</i>		120
Hand Made Ravioli, Creamy Bisque Sauce		
Penne Arrabbiata (G, D, V)		70
Spicy Tomato Sauce, Crispy Parmesan Cheese, Basil Pesto		
Fettuccine Alfredo (D, G)		90
Grilled Chicken, Cream Sauce with Mushroom, Crispy Parmesan, Basil Pesto		
Risotto Seafood (S, G, D, A)		105
Mussel, Shrimp, Calamari, Crispy Parmesan, Asparagus, Basil		
Risotto Beetroot (G, V, D, A)		85
Baby Spinach Leaves Puree, Crispy Parmesan, Basil		

GRILL

Beef Tenderloin John Dee Warwick Australian 220 gr (D)	310
Rib Eye Black Angus Steak John Dee Warwick Australian 300 gr (D)	295
Rib Eye Australian Carrara Wagyu 4-5 Grade 300 gr	425
Lamb Loin Australian 240 gr (D)	310
Tomahawk Australian Carrara Wagyu 6-7 Grade 1000-1200 gr (D) Generous Rib-Eye Cut on The Bone for Sharing	690
Chateaubriand John Dee Warwick Australian 500 gr (D) Large Tenderloin Cut for Sharing	610
Grilled Seafood Platter (S, D) Lobster, King Prawn, Octopus, Calamari	495

All served with Roasted Potato, Tomao Bunch, Oyster Mushroom

MAIN COURSE

Lamb Pistachio (N, G, D) <i>Signature</i> Braised Lamb Leg, Coated with Pistachio, Risotto, Carrot Puree, Rosemary Sauce	165
Sea Bass Stuffed (S, D, A) <i>Signature</i> Sea Bass Fillet Stuffed with Spinach, Mashed Potato, Saffron and Butter Sauce	145
Asado (D, A, G) <i>Signature</i> Braised Short Ribs, Mashed Potato, Broccolini, Red Wine Rosemary Jus	210
Crusted Salmon (A, S, D) Black Lentil, Edamame, Carrot, Red Bell Pepper, Emirati Saffron Butter Sauce, Beetroot Mayo, Dried parsley	140
Corn Fed Chicken Breast (G, D) Coriander Aji Amarillo, Sautéed Baby Carrot, Shimeji Mushroom Sauce	135
Cauliflower Steak (V, D) Purple Mashed Potato, Artichoke Salsa	110
Grilled Octopus (S, D, A) Grilled Lime Lemon, Roasted Potato, Oyster Mushroom, Tomato Bunch	285
Omani Lobster (S, D) Grilled Lime Lemon, Roasted Potato, Oyster Mushroom, Tomato Bunch	395
King Prawn (S, D) Grilled Lime Lemon, Roasted Potato, Oyster Mushroom, Tomato Bunch	195

SIDE DISH

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

SAUCES

Red Wine Truffle Jus (A, D, G)	30
Green Peppercorn (V, D, G)	30
Chimichurri (V)	30
Béarnaise (D)	30
Cowboy Butter (D, V)	30
Bisque Sauce (S, D, A)	30

DESSERTS

Pineapple Tarte Tatin (G, D, N)	55
Almond Cream, Caramelised Pineapple, Lotus Crumble with Ice Cream	
Ricotta Cheese Cake With Pumpkin (D, N, G)	60
Mixed Berry Compote, Pumpkin Puree	
Panna Cotta (D, G, N)	55
Mango Salsa, Sable Biscuit	
Pistachio Macaron Cake (N, D)	65
Caramel Sauce, Mixed Berries	
NoHo Molten Chocolate Cake (G, D, N)	55
Lotus Crumbles, Ice Cream	
Rokoko Torta (D, N, G)	65
Chocolate Sauce, Fresh Strawberry and Berries	
Crème Brûlée with Passion Fruit (D)	55
Fresh Mixed Berries	

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.