

## APPETIZERS TO START

snacks and bites to enjoy with a cocktail

**Pita Bread (V)** 12

toasted pita, house Mediterranean spice blend

**Hummus Salad (V) (G)** 20

creamy chickpea purée, seasonal crudités, olive oil

**Jamón Ibérico de Bellota (G)** 44

24 month cured Spanish Ibérico ham

★ **Noa Bomba 2 pcs** 18

crispy potato croquettes, spicy beef filling, squid ink crumb

**Falafel (V) (G)** 16

fried chickpea fritters, za'atar yogurt

## SMALL DISHES TO FOLLOW

dishes to share

**Burrata Salad with Spiced Pumpkin (V) (G)** 32

creamy burrata, roasted pumpkin, pickles, tomatoes, tahini

★ **Tuna Loin Ajo Blanco** 32

fresh tuna loin, chilled cashew ajo blanco

**Beef Tenderloin Carpaccio** 32

sliced beef, pesto, sun-dried tomatoes, toasted bread

**Burnt Cauliflower Salad (V) (G)** 23

charred cauliflower, lemon, dates, anchovy

**Stew Lamb Kofta** 30

slow-cooked lamb meatballs, fava beans, Mediterranean herbs

## RICE & PASTA

comforting plates for the table

**Suckling Pig Rice (G)** 52

crispy suckling pig, porcini, bomba rice

**Argentinian Prawn Rice (G)** 42

Argentinian prawns, squid, bomba rice

**Creamy Mushroom Risotto (V) (G)** 38

assorted mushrooms, parmesan, bomba rice

**Pasta Rigatoni 'Carbonara'** 32

crispy guanciale, rigatoni, bacon emulsion

**Pasta Puntalette & Vegetables (V)** 29

hand-shaped Sardinian pasta, seasonal vegetables, light cream

## MAINS TO FINISH

hearty mains for individual dining

### Chicken Souvlaki (G)

barbecued chicken breast, souvlaki sauce

48

### Octopus 'a la Luciana' (G)

grilled Spanish octopus, tomatoes, capers, anchovy

39

### ★ Beef Kebab (G)

charcoal-grilled beef skewer, Mediterranean spices

42

### Magret de Canard (G)

honey-roasted duck breast, artichoke purée, rocket salad

52

### Preso Ibérica

deep fried Ibérico pork, coffee-carrot purée, baby carrots

40

### Chef's Catch of the Day (G)

\*Market Price

Grilled fish served with confit potatoes, piquillo peppers

\*Please enquire with our team for today's selection.

## NOA SIGNATURES

our house specialities, crafted for sharing

### Roasted Black Cod

black cod, green mojo picón, zucchini

49

### Black Angus Beef Tenderloin (G)

roasted beef tenderloin, morel mushroom cream

72

### 42 ★ Lamb Rack 'Tajin'

roasted lamb rack, couscous, spiced jus, prunes, raisins

68

## SWEETS TO INDULGE

desserts to complete the meal

### ★ Olivia Signature Cheesecake

cream and blue cheese, almond sablé

15

### Ice Cream Sandwich (V)

filo pastry, gelato, cherry balsamic jelly, pistachio, cardamom praline

16

### Tiramisu (V)

mascarpone foam, coffee, savoiardi, almond liqueur

15

### Hazelnut Lava Cake (V)

warm hazelnut praline, coconut ice cream, Maldon salt \*10 minutes preparation

16

(V) Vegetarian

(G) Gluten-Free

★ Chef's Recommendation

www.noalounge.sg | @noaloungesg