

		STARTERS	
Roasted Tomato Soup (V, G, D) Heirloom Tomatoes, Saffron Aioli, Croutons, Green Oil	55	CHEF'S EXCLUSIVES	
Beetroot Carpaccio (V, D, N) Wild Arugula, Goat Cheese Crumble, Citrus Candied Walnuts	55	Zuppa di Frutti di Mare (G, D, S) Seasonal Seafood Broth, Served with Crostini	
Arancini (V, G, D) Butternut Squash, Scamorza, Spicy Pomodoro	60	Burratina Di Buffalo (G, D, N) Heirloom Tomatoes, Strawberries, Crispy Parmesan, Pistachio, Basil Pesto, Balsamic Pearl	
Bruschetta (V, G, D) Stracciatella Cheese, Kalamata Olives, Confit Cherry Tomatoes	65	Polpo (N, S) Grilled Octopus, Baby Potatoes, White Beans, Beef Sausage, Romesco Sauce	
Kale and Quinoa Salad (VG) Cherry Tomatoes, Cucumber, Avocado, Mango, Mixed Berries, Sunflower Seeds, Orange Dressing	65	Beef Tartare (G, D, S) Angus Tenderloin, Capers, Worcestershire Sauce, Shallots, Mustard, Tabasco, Cured Egg Yolk, Toasted Bread	
Fritto Misto (G, D, S) Prawns, Calamari, Baby Octopus, Sage Aioli	65		
		PASTA & RISOTTO	
Mushroom Risotto (V, D) Carnaroli Rice, Wild Mushrooms, Parmesan	95	CHEF'S EXCLUSIVES	
Rigatoni alla Norma (V, G, D) Eggplant, Tomato Sauce, Pecorino Cheese, Basil	70	Spaghetti Nero (G, D, A, S) Baby Squid, Seafood White Wine Sauce, Mascarpone Cheese, Chopped Parsley	
Pasta alle Vongole (G, A, S) Linguine, Clams, Chilli Garlic Sauce, Fresh Parsley	75	Seafood Fregola (G, A, S) Clams, Mussels, Calamari, Tomatoes, Parsley, Lemon Zest	
Tagliatelle Bolognese (G, D) Slow-Cooked Beef Ragù, Grana Padano	95	Short Ribs Ravioli (G, D) Handmade Ravioli, Mushroom Truffle Sauce, Parmesan Cheese	
Spaghetti Carbonara (G, D) Crispy Beef Bacon, Egg Yolk, Pecorino, Freshly Crushed Pepper	95		
		PIZZAS	
The Renowned Margherita (V, G, D) Tomatoes, Mozzarella, Basil, Oregano	70	CHEF'S EXCLUSIVE	
The Capricciosa (G, D) Turkey Ham, Egg, Artichoke, Olives, Mushroom, Tomatoes, Mozzarella, Basil, Oregano	80	La Burrata (V, G, D) Cow Burrata, Wild Rocca, Tomatoes, Mozzarella, Basil, Oregano	
Bresaola & Arugula (G, D) Beef Bresaola, Wild Arugula, Parmesan Flakes, Tomatoes, Mozzarella, Basil, Oregano	95	*Fresh Truffle Supplements: 25 AED per gram	
		MAIN COURSES	
NoHo Smashed Wagyu Burger (G, D) Double Decker Beef Patty, Cheddar, Truffle Parmesan Aioli, Gherkins, Crispy Onion, Brioche Bun, Fries	95	CHEF'S EXCLUSIVES	
Chicken Parmesan (G, D) Pomodoro Sauce, Mozzarella Cheese, Roasted Potatoes	90	Roasted Tiger Prawn (D, S) Broccolini, Italian Herb Butter, Bell Pepper Sauce	
Grilled Corn-Fed Chicken Breast (D) Mushroom Duxelles, Grilled Broccolini, Mashed Potatoes, Creamy Chicken Jus	110	Beef Tagliata (200g Flank) (G, D) Gnocchi alla Romano, Wild Rocca, Baby Carrots, Cocoa Jus	
Grilled Branzino (G, D, S) Handmade Potato Gnocchi, Black Olives, Cherry Tomatoes, Capers, Fennel Orange Salad	110	Seared Lamb Chops (D) Orzo Pasta, Green Beans, Confit Tomato, Mint Jus	
Vegan Steak (VG) Sautéed Spinach, Mixed Mushrooms, Bulgogi Sauce	105	Slow Braised Osso Buco (D) Risotto Milanese, Parmesan Shavings, Herb Gremolata	
		Australian Black Angus Beef Tenderloin Jack’s Creek 220g (D) Served with Choice of One Side and One Sauce	
		Australian Black Angus Rib Eye Jack’s Creek 300g (D) Served with Choice of One Side and One Sauce	
		Australian Black Angus Chateaubriand Jack’s Creek 500g (D) Served with Choice of Two Sides and One Sauce	
		SAUCES	
Herb Roasted Potato (V)	30	Peppercorn Sauce (D)	
Italian Roasted Vegetables (V)	30	Mushroom Sauce (D)	
Tuscan-Style Roasted Carrots (V)	30	Béarnaise Sauce (D)	
Spicy Green Beans with Parmesan (V, D)	30		
Truffle Fries (V, D)	35		
Truffle Mashed Potato (V, D)	35		
(V) Vegetarian (VG) Vegan (G) Gluten (D) Dairy (N) Nuts (A) Alcohol (S) Seafood			
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.			
NoHo BAR & GRILL			