

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)	45
Sour Cream, Basil, Crispy Parmesan	
Artichoke Salad (V)	85
Mediterranean Mixed Leaves, Artichoke, Avocado, Blueberry, Green Apple, Cherry Tomato, Pomegranate Dressing	
Caesar Salad (D, G)	80
Baby Gem, Croutons, Crispy Parmesan, Cherry Tomato	
Quinoa Salad (V, N, D)	80
Mixed Leaves, Ras Al Khaimah Figs, Orange Slices, Pumpkin Seeds, Wild Berries Dressing, Feta Cheese	
Beef Arugula Salad (D, G)	105
Beef Tenderloin Slices, Arugulas Leaves, Parmesan Cheese, Cherry Tomato, Balsamic and Olive Oil	

STARTERS

Caramelised Goat Cheese Salad (D, V, N)		105
Walnut, Sunflower Seeds, Cherry Tomato, Cucumber, Red Onion Pickled, Lemon Mustard Dressing		
Soft Shell Crab Salad (S, G) <i>Signature</i>		105
Pomelo, Orange, Pomegranate, Enoki Mushroom, Mango Salsa, Passion Fruit Dressing		
Octopus Carpaccio (S, D) <i>Signature</i>		165
Artichoke Salsa, Basil Pesto, Balsamic Glaze, Arugula, Baby Radish, Cherry Tomato, Parmesan, Pickled Onion		
Burrata (D, V)		95
Baby Arugula, Heirloom Tomato, Basil Pesto, Balsamic Glaze		
Steak Tartare (G, D) <i>Signature</i>		125
Truffle Ice Cream, Chives Cream, Blueberry, Baby Radish, Beetroot Mayo, Hand-cut Australian Tenderloin		
Tuna Ceviche Tostada (G, S, D) <i>Signature</i>		120
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)	130	250

BURGERS

NoHo Smoke Burger (G, D)		160
Cheddar Cheese, Veal Bacon, Caramelised Onion, Boston Lettuce, Pickled Cucumber, BBQ Sauce on Brioche Bun, Served with Truffle Parmesan Fries		
NoHo Wagyu Burger (G, D) <i>Signature</i>		160
Cheddar Cheese, Caramelised Onion, Tomato, Boston Lettuce, Spicy Mayo on Brioche Bun, served with Truffle Parmesan Fries		
Crispy Chicken Burger (G, D)		125
Coated Crispy Chicken, Boston Lettuce, Roasted Red Bell Pepper, Pickled Cucumber, Cheddar Cheese, Dynamite Sauce on Beetroot Brioche Bun, served with Truffle Parmesan Fries		
Duo of Beef Sliders (G, D)		105
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>	130
Hand Made Ravioli, Creamy Bisque Sauce	
Penne Arrabbiata (G, D, V)	90
Spicy Tomato Sauce, Crispy Parmesan Cheese, Basil Pesto	
Fettuccine Alfredo (D, G)	105
Grilled Chicken, Cream Sauce with Mushroom, Crispy Parmesan, Basil Pesto	
Seafood Risotto (S, G, D, A)	125
Mussel, Shrimp, Calamari, Crispy Parmesan, Asparagus, Basil, Saffron	
Beetroot Risotto (G, V, D, A)	105
Baby Spinach Leaves Puree, Crispy Parmesan, Basil	

GRILL

Beef Tenderloin John Dee Warwick Australian 220 gr (D)	370
Rib Eye Black Angus Steak John Dee Warwick Australian 300 gr (D)	355
Rib Eye Australian Carrara Wagyu 4-5 Grade 300 gr	510
Lamb Loin Australian 240 gr (D)	370
Tomahawk Australian Black Angus MB2+ 1000-1200 gr (D) Generous Rib-Eye Cut on The Bone for Sharing	820
Chateaubriand John Dee Warwick Australian 500 gr (D) Large Tenderloin Cut for Sharing	730
Grilled Seafood Platter (S, D) Lobster, King Prawn, Octopus, Calamari	590

All served with Roasted Potato, Tomato Bunch, Oyster Mushroom

MAIN COURSE

Lamb Pistachio (N, G, D) <i>Signature</i> Braised Lamb Leg, coated with Pistachio, Risotto, Carrot Puree, Rosemary Sauce	175
Sea Bass Stuffed (S, D, A) <i>Signature</i> Sea Bass Fillet stuffed with Spinach, Mashed Potato, Saffron and Butter Sauce	175
Braised Short Ribs (D, A, G) <i>Signature</i> Mashed Potato, Broccolini, Red Wine Rosemary Jus	225
Crusted Salmon (A, S, D) Black Lentil, Edamame, Carrot, Red Bell Pepper, Emirati Saffron Butter Sauce, Beetroot Mayo, Dried parsley	165
Corn Fed Chicken Breast (G, D) Coriander Aji Amarillo, Sautéed Baby Carrot, Shimeji Mushroom Sauce	145
Cauliflower Steak (V, D) Purple Mashed Potato, Artichoke Salsa	125
Grilled Octopus (S, D, A) Grilled Lime Lemon, Roasted Potato, Oyster Mushroom, Tomato Bunch	335
Omani Lobster (S, D) Grilled Lime Lemon, Roasted Potato, Oyster Mushroom, Tomato Bunch	465
King Prawns (S, D) Grilled Lime Lemon, Roasted Potato, Oyster Mushroom, Tomato Bunch	220

SIDE DISH

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

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

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.