

NOYA

ALL DAY BAR | RESTAURANT

food  
menu

**Warm Bread Basket** 8.00 €

White and whole wheat bread, whole wheat and spelt breadsticks. Served with olive oil, balsamic vinegar, red vinegar, salt and pepper from the mill, and two homemade dips.

## COLD SOUPS

**Tomato Soup** 10.00 €

with garlic, celery, onion, watermelon, bread, tomato juice, vinegar, olive oil, basil, salt, and freshly ground pepper.

**Avocado Soup** 11.00 €

with cucumber, basil leaves, parsley, yogurt, onion, lime, vinegar, salt, olive oil, and freshly ground pepper.

## APPETIZERS

**Shrimp Ceviche** 18.00 €

with lime juice and zest, red onion, chili pepper, cucumber, salt, avocado, coriander, olive oil, and sprouts.

**Handmade Fried Flatbread** 14.00 €

with feta cheese cream, watermelon, grilled Mastelo cheese from Chios with mastiha liqueur, and roasted Aegina pistachios.

**Bruschetta** 15.00 €

with rustic bread, tomato sauce, eggs, onion, garlic, Zakynthian ladotyri cheese, smoked pork, and white truffle flakes.

**Fried Kefalotyri Cheese (Saganaki)** 16.00 €

with hazelnut cream, fig marmalade, and grilled fruits.

**Beef Carpaccio** 36.00 €

with black truffle caviar, grilled vegetables, and aged Parmesan.

## SALADS

**Salad with Pleurotus Mushrooms** 14.00 €

cherry tomatoes, manouri cheese, grilled figs, arugula, and basil-walnut pesto with early-harvest olive oil.

**Zakynthian Salad** 15.00 €

with tomatoes, water onions, colorful peppers, ladograviera cheese, olives, wine rusks, caper leaves, cucumber, and mint. Served with samphire, pretza cheese, and grilled garlic with olive oil.

**Spinach & Lettuce Salad** 14.00 €

with orange, roasted almonds, mango, bacon, Parmesan, and a dressing of fir-vanilla honey, balsamic cream, and olive oil.

**Melon & Arugula Salad** 16.00 €

with Naxos graviera cheese, prosciutto, raisins, hazelnuts, and citrus vinaigrette.

## MAIN COURSES

**Beef Tagliata** 28.00 €

with buttered baby potatoes, grilled carrots, smoked cedar-scented sauce, sea salt flakes, and a mix of fresh peppers.

**Grilled Chicken** 18.00 €

with peppers, fresh mushrooms, zucchini, eggplant, and Parmesan cream.

**Pork Chop Gyros** 20.00 €

with fried sweet potatoes, tomatoes, fresh onion, smoked paprika, corn pita, spicy ketchup dip, and aromatic yogurt.

**Black Angus Ribeye** 38.00 €

with sea salt flakes, fresh thyme, asparagus, grilled carrots, and roasted cherry tomatoes with balsamic cream.

**Grilled Shrimp Skewers** 28.00 €

with mixed greens, colorful cherry tomatoes, pine nuts, fresh onion, and a sauce with olive oil, honey, orange balsamic cream, and sun-dried tomatoes.

**Grilled Salmon** 24.00 €

with sweet pumpkin purée, roasted fennel, carrot, and aromatic cream.

**Seabream Fillet** 24.00 €

with sautéed spinach infused with anise aroma, garlic-lemon mashed potatoes, and freshly ground pepper.

**Chicken Risotto** 18.00 €

with mushroom cream, fresh onion, butter, Parmesan, wine, and freshly ground pepper.

**Skioufichta Pasta** 17.00 €

with tomato sauce, olives, onion, garlic, peppers, eggplant, chili flakes, parsley, basil, salt, and freshly ground pepper.

**Spaghetti Aglio e Olio** 15.00 €

with garlic, olive oil, fresh green pepper, chili peppers, chili flakes, parsley, and grated Parmesan.

## DESSERTS

**Tiramisu al Momento**  
(Prepared Tableside) 12.00 €

A unique take on the classic Italian dessert, made fresh at your table. Creamy mascarpone, espresso-dipped ladyfingers, and a dusting of cocoa are brought together in front of you. A sweet moment that's fresh, elegant, and full of flavor.

**Chocolate Kourabiedes**  
(Greek Shortbread) 10.00 €

with almond-pistachio pasteli and Madagascar vanilla ice cream.

**Crème Brûlée** 10.00 €

with caramelized nuts.

**Strawberry Sorbet** 9.00 €

with fresh fruits and wafer.

**Mango Sorbet** 9.00 €

with fresh fruits.

**All of our dishes are made with fresh,  
high-quality ingredients and  
are seasoned with extra virgin olive oil.**

In case you have an allergy to an ingredient or product  
please contact us for more information.

Please ask your waiter for GLUTEN FREE choices.

The prices include all legal charges.

Person in charge of market inspection: Michael Margaris

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