

Appetizers

MARINATED MIXED OLIVES AND LOMBARDO PEPPER	6
<i>A tangy and savoury mix of olives and sweet Lombardo peppers</i>	
V, GF, LF	
FRENCH FRIES OR DEEP-FRIED SWEET POTATOES	9
served with chilli mayo	
VG, GF, LF	
HUMMUS WITH SPRING VEGETABLES	<i>Great to share!</i> 13
with roasted pumpkin seeds	
V, GF, LF	
CHICORY SALAD WITH GOAT CHEESE	16
raspberry vinaigrette / hazelnut granola	
VG, GF	
SHRIMPS WITH TOMATO-BROCCOLINI SALAD	17
chilli, mint and coriander vinaigrette with honey from our rooftop garden	
GF, LF	
NOHO ROMAN SALAD WITH ROASTED CHICKEN	15
crispy ciabatta / Caesar dressing / Parmesan	
BEEF TARTARE	
brioche / aioli with anchovy / Parmesan	18

Please ask the staff for detailed information about allergies.

V – vegan; **VG** – vegetarian; **GF** - no added gluten; **LF** - lactose free

Main courses

ROASTED BELL PEPPER AND TOMATO SOUP with hemp oil / roasted pumpkin seeds V, GF, LF	9
CLUB SANDWICH WITH FRENCH FRIES <i>Great to share!</i>	17
RISOTTO WITH ASPARAGUS herbs / roasted pine nuts V, GF, LF	17
NOHO BEEF BURGER	17
NOHO BEEF BURGER WITH FRENCH FRIES served with chilli mayo	20
BAKED FILLET OF HALIBUT blanched spring vegetables / creamy carrot and tarragon sauce GF	25
CHATEAUBRIAND WITH CHIMICHURRI Beef tenderloin roast served with fresh chimichurri sauce and crispy fries GF	31

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Desserts

COCONUT ICE CREAM served with fresh berries V, GF, LF	9
RHUBARB CRUMBLE CAKE with vanilla ice cream VG	9
LIME POSSET mint jelly VG, GF	9

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