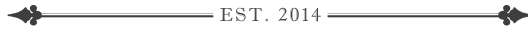




NOLA

EATERY & SOCIAL HOUSE





RAW

OYSTER GILLARDEAU 1PC
Lemon, Tabasco, Mignonette Sauce 47

SEA BREAM CARPACCIO
Truffle Vinaigrette 99

TUNA TARTARE
Tomato Vinaigrette, Avocado,
Sourdough Crostini 110

BEEF TARTARE [d]
Prime Striploin, Shallots, Parsley,
Cornichon, Chives, Yuzu, Toasted Brioche,
Homemade Potato Chips 115

SKEWERS & BITES

CHAR GRILLED CALAMARI
Char Grilled Scallion, Chimichurri Sauce 69

CORNFLAKES CHICKEN [d]
Cajun, Truffle Mayo 69

WAGYU BEEF
Cajun Glaze, Scallion,
Cured Egg Yolk,
Crispy Garlic 109

HORS D'OEUVRE

CHAR GRILLED BROCCOLI [vg,n]
Macadamia, Cabbage Oil 50

MUSHROOM FLATBREAD [v,d]
Portobello Mushroom, Mozzarella,
Wild Rocket 51

GUACANOLA [vg]
Avocado, Lime, Tomato, Onion,
Cilantro Cress, Tortilla Chips 60

BAKED CAMEMBERT [a,v,d]
Filo, Drunken Figs, Plum Chutney 79

HOT SPINACH CHEESE DIP [v,d]
Sourdough Crostini 51

VEGETARIAN EMPANADAS 2PCS [v,d]
Spicy Black Eyed Peas, Mozzarella, Sesame,
Roasted Bell Pepper Dip 34

BURRATA [d]
Candy Tomato Cherry, Anchovies,
Roasted Red Bell Pepper, Basil,
Extra Virgin Olive Oil 79

FRIED CALAMARI
Patagonian Calamari, Spicy Coating,
Tartar Sauce 69

BEEF EMPANADAS 2PCS [d,n]
Black Angus Brisket, Plantain, Pine Nuts,
Raisins, Greek Yogurt & Cinnamon Dip 46

ARTISANAL CHARCUTERIE BOARD [d,n]
Cheese 135 | Cheese & Cold Cuts 170

SALAD

NOLA [v,d,n]
Mixed Greens, Green Apple, Avocado, Roasted Pecans,
Mushrooms, Parmesan, Honey & Mustard Vinaigrette 59

BABY GEM [n]
Baby Gem, Smoked Salmon, Kohlrabi, Peanuts,
Whole Grain Mustard Vinaigrette 62

LENTILS [v,d,n]
Hazelnuts, Pecans, Pomegranate, Cranberry,
Scallion, Parsley, Green Apple, Goat Cheese, Mustard,
Apple Cider & Maple Vinaigrette 59

COBB [d]
Iceberg Lettuce, Chicken, Eggs, Blue Cheese, Corn, Tomato,
Avocado, Turkey Bacon, Sherry Vinaigrette 66





CAJUN GRILL

JUMBO PRAWNS
149

SPRING CHICKEN
130

FLANK STEAK 250g
135

GRILL

STRIPLOIN 250g
250 days grain fed
180

WAGYU 9+ RUMP STEAK 180g
235

COW BOY STEAK for sharing 500g
250 days grain fed
540

NOLA BURGER [d]

Black Angus Brisket,
Brioche Bun, Cheddar, Tomato,
Caramelized Onions, Gem Lettuce,
Cornichon & Dill Mayo
95



SIDES & SAUCES

Asparagus 42, Potato Purée 37,
Hand Cut Fries 37,
Mac n' Cheese 37, Green Salad 37,
Truffle Fries 47, Truffle Mash 47

Au Poivre 20, Béarnaise 15, Chimichurri 15

LES GRAND PLATS



WILD MUSHROOM ORZO [v,d]
Selection Of Seasonal Mushrooms, Parmesan 89

TRUFFLE RIGATONI [v,d]
Corn Sauce, Garlic, Aged Parmesan,
Seasonal Truffle 155

VEGAN JAMBALAYA [vg]
Bell Peppers, Mushrooms, Coriander, Corn, Tomato,
Okra, Scallion, Parsley, Creole Rice 74

SEAFOOD JAMBALAYA
Shrimps, Mussels, Cod Fish, Calamari, Coriander, Bell
Pepper, Tomato, Okra, Scallion, Parsley, Creole Rice
106

MUSSELS POT [a]
Organic Mussels, White Wine, Shallots, Herbs,
Fries, Toasted Baguette 139

BLACKENED SALMON [a]
Cajun Coating, Zucchini, Vermouth 128

SEA BASS ORZO [d]
Wild Fennel 139

BRAISED SHORT RIBS [a,d]
Dark Beer, Cajun, Potato Purée 175

CREOLE MEATBALLS [d]
Tomato, Cajun, Potato Purée 99

a: Contains Alcohol, **vg:** Vegan, **v:** Vegetarian, **d:** Dairy, **n:** Nuts
All Prices Include 7% Municipality Fees, 10% Service Charge, 5% VAT

