

NŌEMA
MYK.

Bread, olive oil, olives

CONTAINS: GLUTEN, NUTS

RAW

Crab salad

local blue crab with a zesty dressing

CONTAINS: SHELLFISH, ALLIUM

Raw tuna belly

with smoked beef fat and caviar

CONTAINS: FISH

Dry-aged red snapper carpaccio

with shaved fennel and lemon oil

CONTAINS: FISH, MUSTARD

Amberjack tartare

with crispy bottarga, fresh tomato and EVOO

CONTAINS: FISH

Shrimp carpaccio

with spiced crustacean oil, feta, tomato, lemon and ouzo

CONTAINS: CRUSTACEAN, CAPSICUM, FISH, DAIRY

Beef tartare

served with crisped bread and sweet pepper cumin sauce

CONTAINS: VINEGAR, MUSTARD, GARLIC

Beef steak carpaccio

with wild artichokes, local aged gruyere cheese and smoked salt

CONTAINS: MUSTARD, VINEGAR, DAIRY

SEA

Begin

Smoked tarama

with sun-dried tomatoes

CONTAINS: FISH, GLUTEN

Crisp octopus

with oxymel balsamic vinegar, shallots and wild oregano

CONTAINS: MOLLUSK, VINEGAR

Flamed langoustines

with burnt butter, leek dust, smoked salt

CONTAINS: DAIRY, SHELLFISH, GARLIC, CRUSTACEAN

Cycladic squid

with green fava

CONTAINS: GLUTTEN, MOLLUSK

Steamed mussels

with wine, anise, garlic and parsley oil

CONTAINS: SHELLFISH, DAIRY, GARLIC, ALCOHOL

Continue

Steamed cockles

with white wine, parsley pesto and couscous

CONTAINS: SHELLFISH, DAIRY, GLUTEN, ALCOHOL

Burnt Dover sole

with wine sauce, fennel and garlic

CONTAINS: FISH, ALLIUM, DAIRY, ALCOHOL

Fire-grilled spiny lobster

with brain bisque sauce and traditional Greek pasta

CONTAINS: DAIRY, GLUTEN, CRUSTACEAN, GARLIC

Whole fish of the day

grilled on the open fire and served with a variety of sauces and salts (*price per kilo*)

CONTAINS: FISH, MUSTARD

Flamed shrimps

with tomato, feta sauce and sesame zaatar

CONTAINS: SHELLFISH, SESAME, DAIRY

Cuttlefish sauté

with sweet onion sofrito, local greens

CONTAINS: ALLIUM, FISH, CRUSTACEAN

LAND

Begin

Spiced feta spread

with olive oil and crispy bread

CONTAINS: DAIRY, GLUTEN

Aubergine charcoal-baked

noema style with cremolata

CONTAINS: NUTS, SEEDS

Lamb skewers

with chutney, cucumber and lemon oil sauce

CONTAINS: DAIRY, MUSTARD (PER PIECE)

Myconian mushroom skewers

with carob honey vinegar glaze, coriander seeds

CONTAINS: SEEDS, VINEGAR,

Beef “trimming” dolmades

with Greek yoghurt sauce and dill oil.

CONTAINS: DAIRY, NUTS

Roast pork sausage

with fresh tomato, pepper infused oil and padron peppers

CONTAINS: DAIRY, GLUTEN

Oven-charred gigantes

organic Greek lima beans with seasonal vegetables

CONTAINS: VINEGAR (VEGAN DISH)

Refresh

Nōema salad

with goat-milk feta and Kalamata olives

CONTAINS: DAIRY (VEGETARIAN DISH)

Baby plum tomatoes

with homemade unsalted cheese and thyme oil

CONTAINS: DAIRY (VEGETARIAN DISH)

Artichoke

with bagna cauda, crispy bread

CONTAINS: VINEGAR, ALLIUM, GLUTEN

Grilled kale salad

with Kariki Tinos cheese, local string beans and truffle sauce

CONTAINS: DAIRY, VINEGAR, TRUFFLE, MUSTARD

Kolokithakia

with string beans, local greens and saffron-lemon oil sauce

CONTAINS: MUSTARD, SAFFRON

Charred beetroot

with double-strained Greek yoghurt and walnut pesto

CONTAINS: DAIRY, NUTS (VEGETARIAN DISH)

Continue

Grilled corn-fed chicken

with Baked fennel, oregano and lemon oil sauce

CONTAINS: DAIRY, MUSTARD, GARLIC

1.1kg Flame-grilled dry-aged steak

with wild greens and garlic butter

CONTAINS: GARLIC, DAIRY

0.4kg Retired dairy cow

with brown roasted beef jus, caper, portulaca

CONTAINS: SEEDS, DAIRY, ALLIUM

0.5kg Rack of pork chops

slow-cooked with cinnamon-anise crust

CONTAINS: NUTS

Veal cheek Kyano

with tomato compote, orzo pasta, truffle and kyano cheese

CONTAINS: DAIRY, TRUFFLE, GARLIC

1kg Slow-cooked shoulder of lamb

with a smoky crust

CONTAINS: MUSTARD, SEEDS, GARLIC

Grilled keftedakia meat balls

with smoked yogurt and compote tomato

CONTAINS: DAIRY, GARLIC, GLUTEN

Charcoal-grilled thick lamb chops

with a raw relish of tomatoes, capers, olives, oregano and fresh mint

CONTAINS: DAIRY, VINEGAR, MUSTARD

Consider

Florina bell peppers

with vinegar and salt

CONTAINS: GARLIC, MUSTARD, VINEGAR

Baked baby potatoes

served with lemon oil, sapphire and dry oregano

CONTAINS: MUSTARD, DAIRY

Local wild greens

with lemon oil sauce

CONTAINS: MUSTARD

SWEETENED

Almond cake

with salted caramel and roasted almond
CONTAINS: DAIRY, EGG, NUTS, GLUTEN

Green pistachio ice cream

with black salt and olive oil
CONTAINS: DAIRY, EGG, NUTS

Carob and Greek coffee tiramisu

CONTAINS: DAIRY, EGG

Local seasonal fruits from our garden

Ice cream homemade flavors

sheep milk, vanilla & yogurt skin
bitter chocolate / caramel & cinnamon
CONTAINS: DAIRY, EGGS

Sorbet homemade flavors

organic lemon & brown sugar
strawberries & oximeli balsamic vinegar
mandarins & orange Leaf

Crispy meringue

with cardamon crème, citrus fruit textures
CONTAINS: DAIRY, EGGS

Greek yoghurt with beetroots

yoghurt cream with red fruits, beetroot compote and chocolate soil
CONTAINS: DAIRY, NUTS

In our dishes we use the following oils: Extra Virgin Olive Oil, Olive Oil, Sunflower Oil

All frozen products are signed with (*)

List each allergy including the sign of each allergy next to it

Customer is not obliged to pay if the notice of payment (receipt - invoice) has not been received

Prices include VAT and all legal charges.

We keep complaint forms in a separate box next to the exit.

Market Regulator: Silvio Margaritis

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@NOEMAMYKONOS