# -8C-APPETIZERS-8>-

### HOT

Chicken Croquettes Yellow pepper and olives emulsion.	\$425.00	Glazed Pork Belly Apple honey glazed, yucca mash.	\$525.00
Ropa Vieja Croquettes Chipotle alioli and honey alioli.	\$460.00	Firewood Feta Roasted peppers, and tomatoes sauce. Toasted bread	\$575.00
Japanese Rice Croquette  Beef carpaccio topping, truffle oil, parmesan and scallions.	\$450.00	Japanese Burrito Wrapped in soya leaves, stuffed with tempor shrimp, avocado, cream cheese, mango and	
Peruvian Patties Filled with pork, ginger, peppers, scallions, and cantonese sauce. Purple cabbage "pico de gallo"	\$445.00	Shrimp Dumplings Sweet ponzu sauce, baby radish and sesame essence.	\$620.00
Stuffed Mofonguitos Avocado cream sauce.	\$445.00	Rock Shrimp Tacos Guacamole, mango and coleslaw.	\$625.00
Noah's Style Fried Chicken Miso and honey cream.	\$445.00	Parmesan Shrimps Yucca mash and lime touches.	\$650.00
Yucca Bites Pork belly and pico de gallo.	\$475.00	Charcoal Octopus White beans hummus, endive salad, fennel leaves and tomato.	\$975.00
Eggplant Gratin  Mozzarella, neapolitan sauce, and smoked smashed eggplants.	\$525.00	Wood Oven Octopus Smoked garlic and yucca mash, roasted tor and cilantro pesto.	<b>\$995.00</b> mato



Nori Crunch Salmon Sushi rice, avocado, spicy mayo	\$585.00	Mango Ceviche Calamari, shrimp, white fish and avocado.	\$690.00
and salmon tartare.			
Beef Carpaccio Arugula and parmesan.	\$590.00	Ceviche "Cítrico"  Marinated mahi mahi, coriander sauce, lem	<b>\$690.00</b>
Tuna Tartare Cones	\$630.00	and orange, served with tortilla chips.	
Chili and ponzu sauce, served in spring roll cone.		Shrimp Ceviche Marinated shrimp, onion, avocado,	\$690.00
Tuna Serrano Spicy	\$650.00	parsley oil, alioli, and "leche de tigre".	
Fresh tuna, jalapeño, avocado, garlic chips, ponzu and spicy sesame oil.	7000.00	Carretillero Ceviche Calamari, shrimp and fresh fish with pimier	\$690.00 **
Passionate Tuna Yuzu and passion fruit vinaigrette and tamed avocado.	\$790.00	"leche de tigre" and sweet potatoes mash.	
and tamed avocado.	SCHOOL STATE		

- SOUPS -

Pumpkin \$375.00

Lentils \$395.00



### SUSHI





#### Chicken Roll \$460.00

Sweet plantains, avocado, cucumber and eel and honey sauce.

#### Cibao Roll \$560.00

Panko shrimp, crab, cream cheese, avocado, sweet plantain, honey and eel sauce

#### Batavaki Roll \$495.00

Masago rice, salmon, japanese butter, avocado and cream cheese.

#### Spicy Tuna Roll \$545.00

Tuna tartare, spicy mayo and chives.

#### Dinamita Roll \$555.00

Tempura shrimp, avocado, lettuce, salmon, cream cheese and jalapeño topping.

#### Crispy Roll \$590.00

Fried shrimp, cream cheese, chives, smoked salmon, avocado and honey sauce, panko fried.





#### Acevichado Roll \$625.00

Shrimp, cream cheese, avocado, creamy ceviche and togarashi.

#### Noah Roll \$595.00

Cream cheese, king crab, avocado, tuna tartare with crispy sweet potato.

#### Fire Roll \$585.00

Salmon, avocado and cucumber. Crab and shrimps, spicy Mayo and eel sauce.

#### Volcancito Roll \$590.00

Fried roll with salmon tartar, leek, tobiko and spicy mayo.

#### Salmon Futomaki \$595.00

Creamy salmon tartare shari, tobiko, nikkei marina sauce and vegetable kimchie.



## -88 SALADS 88-

#### Traditional Caesar's Salad \$425.00

#### Monterrey Salad \$475.00

Romaine lettuce, grilled chicken, mozzarella cheese, pico de gallo, tortilla strips and southwest dressing.

#### Passion Fruit Salad \$540.00

Mixed greens, spinach, radish, cucumber, cranberry, candied almonds, parmesan cheese, grilled chicken, cantaloupe and passion fruit dressing.

#### Goat Cheese Salad \$565.00

Arugula, tomato concassé, goat cheese croquettes, parmesan cheese, and pear-vanilla dressing.



### FROM OUR WOOD OVEN

#### Pizza Margherita \$465.00

Mozzarella, pomodoro and fresh basil.

#### Goat Cheese Pizzeta \$485.00

Caramelized onions, almonds and truffled honey.

#### Arugula Pizza \$525.00

Prosciutto, pomodoro and parmesan.

#### Pizza Noah \$575.00

Champagne sauce, goat cheese, prosciutto and arugula.

#### Pizzeta Carbonara \$595.00

Our style with mushrooms, pancetta, carbonara sauce, parmesan and baby arugula.

#### Veggie Pizza \$525.00

Pomodoro, mozzarella and assorted vegetables.



### PASTAS 8%-



#### Ravioli Caprese \$550.00

Mozzarella, tomatoes and basil, on a fresh tomatoes sauce.

#### Noah Pasta \$585.00

Sautéed chicken, onion, garlic, white wine and aurora sauce

#### Firewood Ravioli \$590.00

Filled with short rib ein pumpkin and truffled sauseed. Firewood gratin.

#### Strogonoff Pasta \$750.00

Tenderloin, mushroom sauce with aglio e olio linguine.



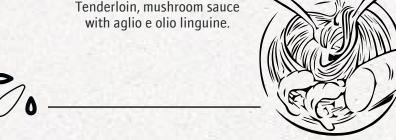
Parmesan cheese, home made bacon.

#### Shrimp Pasta \$725.00

Shrimp and citric butter.

#### Pasta al Cartoccio \$750.00

Shrimps, calamari and red snapper, on a basil and fresh tomatoes sauces.





## •%8 RICES AND RISSOTTO 8>>-

#### Merlot Risotto \$775.00

Grilled tenderloin, traditional merlot wine risotto.

#### Goat Risotto \$890.00

Avocado, riped plantains, truffles essences.

#### Porcini Risotto \$795.00

Shrimp, arugula, wild mushroom.

#### Mar Caribe Risotto \$890.00

Prawns, shrimps, pomodoro sauce and parmesan.

#### Korean Rice \$760.00

Sauteed angus, galbi style, honey and lemon carrots, spinach, poached egg, radish and truffie flavors.

#### Concón de Chivo Liniero \$825.00

Stewed goat over crispy rice, riped plantains, avocado and goat sauce.

#### Chahan Rice

Crispy oriental rice, poached egg.

Tenderloin \$725.00 Shrimp \$750.00 Chicharrón \$695.00

#### Tenderloin Risotto \$895.00

Cooked at low temperature. Spring risotto, parsley oil, brocoli, peas and green beans.



### **SEAFOOD**

#### Thai Shrimp \$890.00

Coconut and bell pepper sauce. Spiced rice.

#### Coconut Dorada \$1,350.00

Served with turmeric, sweet plantains and almonds rice.

#### Flamed Salmon \$960.00

Pesto mashed potatoes and cheese sauce.

#### Oven Baked Salmon \$950.00

Mashed blue cheese yucca, tomatoes tapenade, arugulaand parmesan cheese

#### Dorada Conffit \$1.295.00

Capper butter, vegetables and pea purée.

#### Dorada Noah \$1.350.00

Scallions, mirín, soy and sesame oil. Roasted tomatoes, bok choy and sautéed potatoes.

#### Seafood Cazuela \$825.00

Slow cooked seafood and lobster bisque.



Angus Burger	
Shiitake Pork Tenderloin	.\$650.00
Grilled Chicken Breast	\$625.00
Crispy Chicken Breast Stuffed with manchego cheese and riped prosemary mashed potatoes and chorizo cre	<b>\$675.00</b> clantains, eam.
Breased Pernil  Cooked for 12 hrs, creamy rice with seasonal mushrooms.	\$750.00
<b>Dijon Ossobuco</b>	\$890.00
Gourmet Goat  Deboned and marinated in rum, pigeons peas rice, yucca fritters and avoca	
Angus Tenderloin	.\$1,195.00
Flat Meat Wok	. \$1,100.00
Flat Meat "Escabechado"	
<b>Picanha</b>	. \$1,395.00
Cognos 10 oz Dibovo	00 20E 00

# SPECIALTIES



#### Noah's Pork \$690.00

Oven cooked pork, shreded and sautéed with onions and peppers, sweet potato mash and black beans cream

#### **Wood Fire Pork Ribs \$990.00**

Slow cooked pork ribs glazed with wood fire roasted oranges. Served with potatoes a la diabola.

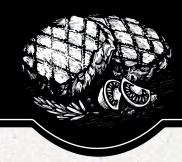
Balsamic Tenderloin \$1,300.00

Truffle oil, balsamic sauce, celery root purée, mushrooms and oyster sauce.

#### 96 Hours Short Rib \$1,550.00

Arugula and potatoes mash, peas and pancetta, mirin and oporto reduction

320z Tomahawk \$3,995.00 Sauted baby potatoes and wild arugula salad. (ask for availabilty)



### SIDES - \$275

Thai Rice

Cognac 16 oz Ribeye .....

Creamed potatoes and herbed butter.

- Parmesan Risotto
- Quinoa Salad
- Garlic Yucca

- Wild Arugula Salad
- Celery Root Purée
- Truffled Fries