

# • APPETIZERS •

## H O T

<b>Chicken Croquettes</b> Yellow pepper and olives emulsion.	<b>\$425.00</b>	<b>Glazed Pork Belly</b> Apple honey glazed, yucca mash.	<b>\$525.00</b>
<b>Ropa Vieja Croquettes</b> Chipotle alioli and honey alioli.	<b>\$460.00</b>	<b>Firewood Feta</b> Roasted peppers, and tomatoes sauce. Toasted bread	<b>\$575.00</b>
<b>Japanese Rice Croquette</b> Beef carpaccio topping, truffle oil, parmesan and scallions.	<b>\$450.00</b>	<b>Japanese Burrito</b> Wrapped in soya leaves, stuffed with tempura shrimp, avocado, cream cheese, mango and lettuce, served with coriander sauce.	<b>\$590.00</b>
<b>Peruvian Patties</b> Filled with pork, ginger, peppers, scallions, and cantonese sauce. Purple cabbage "pico de gallo"	<b>\$445.00</b>	<b>Shrimp Dumplings</b> Sweet ponzu sauce, baby radish and sesame essence.	<b>\$620.00</b>
<b>Stuffed Mofonguitos</b> Avocado cream sauce.	<b>\$445.00</b>	<b>Rock Shrimp Tacos</b> Guacamole, mango and coleslaw.	<b>\$625.00</b>
<b>Noah's Style Fried Chicken</b> Miso and honey cream.	<b>\$445.00</b>	<b>Parmesan Shrimps</b> Yucca mash and lime touches.	<b>\$650.00</b>
<b>Yucca Bites</b> Pork belly and pico de gallo.	<b>\$475.00</b>	<b>Charcoal Octopus</b> White beans hummus, endive salad, fennel leaves and tomato.	<b>\$975.00</b>
<b>Eggplant Gratin</b> Mozzarella, neapolitan sauce, and smoked smashed eggplants.	<b>\$525.00</b>	<b>Wood Oven Octopus</b> Smoked garlic and yucca mash, roasted tomato and cilantro pesto.	<b>\$995.00</b>

## C O L D

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

## 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

## Batayaki 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.



# SALADS

## 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

### 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.

### Stroganoff Pasta \$750.00

Tenderloin, mushroom sauce with aglio e olio linguine.

### Noah Carbonara Pasta \$675.00

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.



## RICES AND RISSOTTO

### Merlot Risotto \$775.00

Grilled tenderloin, traditional merlot wine risotto.

### Goat Risotto \$890.00

Avocado, ripped 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, ripped 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, arugula and 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.



## MEATS

- Angus Burger** ..... \$575.00  
Cheddar cheese, pickles, onions and house sauce.
- Shiitake Pork Tenderloin** ..... \$650.00  
Pesto risotto and shiitake sauce.
- Grilled Chicken Breast** ..... \$625.00  
Fine herbs and beer, yellow pepper creamed potatoes.
- Crispy Chicken Breast** ..... \$675.00  
Stuffed with manchego cheese and riped plantains, rosemary mashed potatoes and chorizo cream.
- Breased Pernil** ..... \$750.00  
Cooked for 12 hrs, creamy rice with seasonal mushrooms.
- Dijon Ossobuco** ..... \$890.00  
Dijon mustard and drippings reduction, onions and chives risotto, fresh mushrooms salad.
- Gourmet Goat** ..... \$990.00  
Deboned and marinated in rum, pigeons peas rice, yucca fritters and avocado.
- Angus Tenderloin** ..... \$1,195.00  
Cooked sousvide, celery root purée and demiglace.
- Flat Meat Wok** ..... \$1,100.00  
Corn risotto
- Flat Meat "Escabechado"** ..... \$1,390.00  
Shallots and smoked mash potatoes.
- Picanha** ..... \$1,395.00  
Porcini mushroom risotto and chimichurri.
- Cognac 16 oz Ribeye** ..... \$2,395.00  
Creamed potatoes and herbed butter.

## SPECIALTIES

- Noah's Pork** \$690.00  
Oven cooked pork, shredded 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
- 32oz Tomahawk** \$3,995.00  
Sauted baby potatoes and wild arugula salad.  
(ask for availability)



## SIDES - \$ 2 7 5

- Thai Rice
- Parmesan Risotto
- Quinoa Salad
- Garlic Yucca
- Wild Arugula Salad
- Celery Root Purée
- Truffled Fries