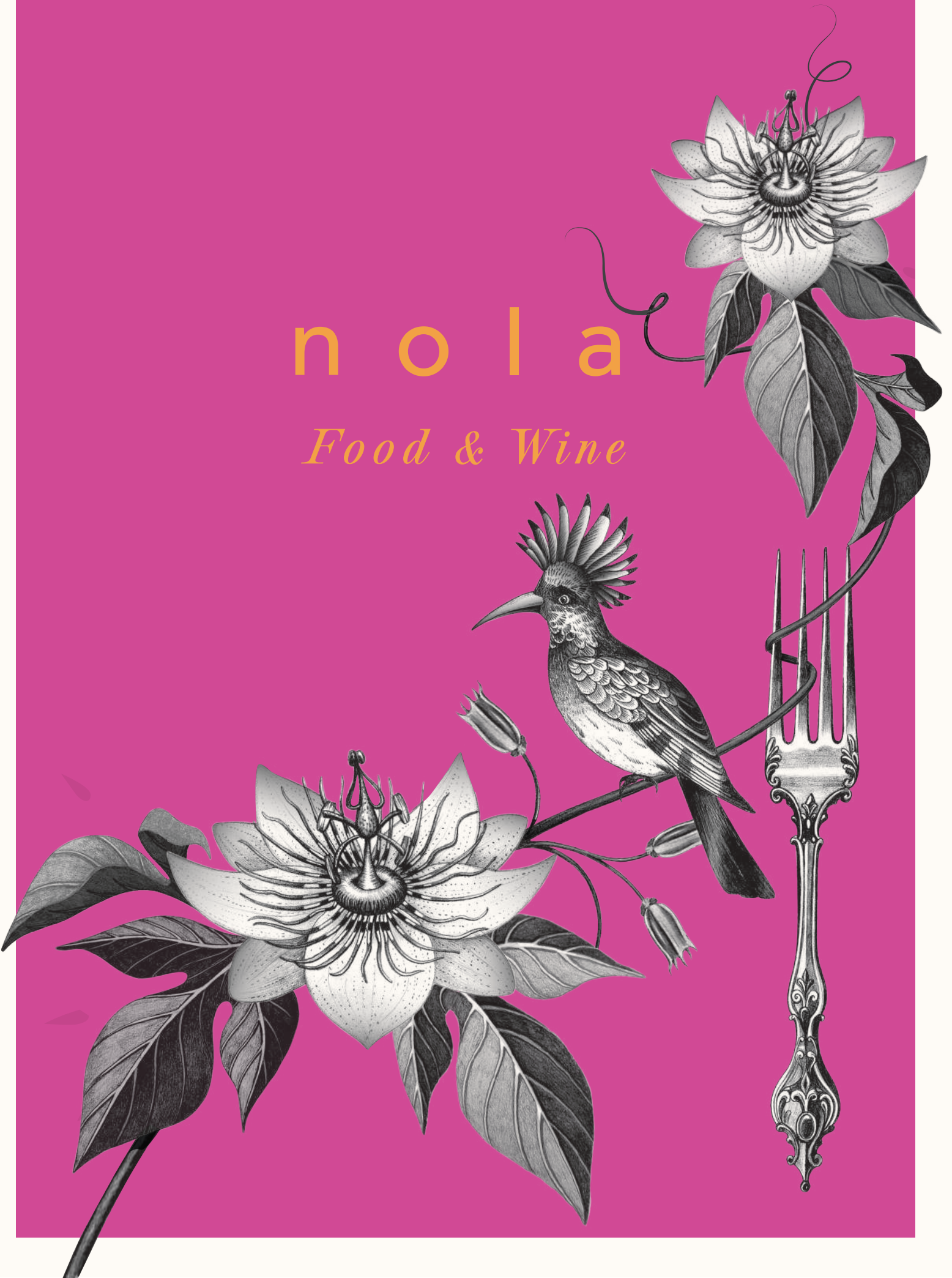


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*Food & Wine*





## - N o l a -

Housed in the old congregational chapel on Lendal, NOLA is styled in a 1920s Art Deco Theme, and takes culinary inspiration from *New Orleans, Louisiana*.

Our food menu offers an exciting mix of Cajun inspired dishes and tastes from around the globe, served on smaller plates, giving each guest a chance to be more adventurous in choice. We recommend ordering two dishes with a side, per person.

Our very specially selected range of wines, cocktails & drinks is designed to complement the food menu.

*Please see our separate cocktail menu.*

*Live Jazz  
on Tuesdays, Fridays & Sundays*

## Sparkling Wine & Champagne



750ml 125ml

### *Pirani Prosecco D.O.C V*

Italy **33.95 | 9.00**

Beautiful straw yellow, with elegant perlage. Soft notes of apple. Very easy drinking. SWA Commended.

### *Pirani Prosecco Rosé Doc V*

Italy **38.95** (bottle only)

Brilliantly pink in colour with soft, enveloping aromatic notes. Pure pleasure in a glass.

### *La Cuvée Laurent-Perrier Vg*

France **69.95 | 12.95**

Laurent-Perrier's signature champagne, La Cuvée is delicate yet complex with crisp notes of citrus fruit & white flowers.

### *Cuvée Rose Laurent-Perrier Vg*

France **115.00** (bottle only)

An iconic rosé Champagne with great depth and freshness. Hints of fresh strawberries, raspberries and wild cherries.

### *Dom Perignon*

France **250.00** (bottle only)

Stylish and seductive, open and expressive with delicate ripe stone fruit, floral touches and minerality. A beautiful palate, with hints of honey lead to a polished finish with a touch of crisp grapefruit.

**For all other drinks including cocktails, soft drinks, beers, spirits and liqueurs, please see our drinks menu.**

V Vegetarian Vg Vegan

White Wine



*Via Alta  
Sauvignon Blanc  
Reserva Vg*

Chile **30.95 | 8.50 | 10.50**

A fresh, zesty Sauvignon Blanc with wonderful aromatic aromas, hints of citrus and floral notes.

*Morador Blanco Vg*

Spain **26.95 | 7.25 | 9.25**

A bright straw yellow with aromas of ripe apricot, peach and lychee lead into a smooth, fresh, dry, well-balanced palate with delicate fruity notes.

*Farfalla  
Pinot Grigio*

Italy **28.95 | 8.00 | 10.00**

Clean, simple, fresh; apple & pear. Easy drinking. Great for any occasion.

*Turtle Bay  
Sauvignon Blanc*

New Zealand **38.95** (bottle only)

A vibrant and lifted Sauvignon Blanc that's brimming with gooseberry, and lemon and lime flavours.

Crisp and light with a dry, zesty finish.

*Inkosi  
Chenin Blanc V*

South Africa **28.95 | 8.00 | 10.00**

Off-dry, bursting with citrus and pineapple aromas. Well balanced, with refreshing clean finish.

*Domaine Sancerre Vg*

France **59.95** (bottle only)

Delicate white flowers and orange blossom aromas with a touch of exotic fruit on the palate. Crisp and fresh with a citrusy finish. Focused, ripe and mineral, very rounded and lengthy. A great match with goat cheeses & fish.

Rose Wine



*Morador  
Rosado Vg*

Spain **26.95 | 7.25 | 9.25**

A bright raspberry pink colour with an intensely fresh nose of ripe strawberry fruit & flowers gives way to a well-balanced palate, medium-dry and delicious.

*Cramele Recas  
Pinot Grigio  
Blush Vg*

Romania **29.95 | 8.50 | 9.50**

Lively raspberry and floral aromas with fresh strawberry and apple notes on the palate.

*Chateau L'Oasis  
Provence Rosé*

France **39.95** (bottle only)

Exceptionally light and vibrant; Provence Rose that's a copper pink with layers of crushed raspberry & cranberry notes. Dry, refreshing incredibly moreish.

Red Wine



*Altozano  
Tempranillo  
Cabernet Sauvignon*

Spain **29.95** (bottle only)

A wonderful Rioja-Esque red with notes of black cherry and hints of violet. Layers of bramble fruit and cocoa with a soft, fruit-driven finish.

*Luna Azul Merlot*

Chile **28.95 | 8.00 | 10.00**

This attractive Merlot displays varietal aromas of dark berry cassis & liquorice. With a fleshy palate and mouth filling with flavours of plum, sweet spice and a hint of chocolate.

*Morador Tinto Vg*

Spain **26.95 | 7.25 | 9.25**

A brilliant red-garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berries and a delicate hint of vanilla.

*Primitivo Maestro  
Puglia IGT*

Italy **35.95** (bottle only)

Full and round with soft sweet tannins. Hints of fruit compote, dark chocolate, cinnamon and oriental spices on the palate.

*La Grupa  
Malbec Vg*

Argentina **35.95 | 9.00 | 12.00**

An up-front ripe red fruit nose with sweet hints of spice, leading into a voluminous structure of cherries and plum.

*Châteauneuf  
Du Pape  
38 Parcelles*

France **63.95** (bottle only)

A rich and rustic red, brimming with stewed berry fruits, spice, worn leather and sandalwood. Layers of hedgerow fruits mingle with toasty oak leading to a lengthy finish.

*Are you a wine lover?*

**Ask to see our fine wine specials.**

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Our food menu is designed to be served in petite portions, giving you the chance to explore a variety of flavours. We recommend ordering two dishes with a side, per person.

*Choose two dishes + one side*

*18.95, per person*

*Sunday to Friday 12-7pm*

(NOT TO BE APPLIED IN CONJUNCTION WITH ANOTHER OFFER)

## *Fish*

### *Grilled Oysters*

OYSTERS TOPPED WITH A SPICY GARLIC BUTTER, AND GRILLED WITH PARMESAN SHAVINGS **9.95**

### *Crispy Fried Calamari*

SALT & PEPPER FRIED CALAMARI SIMPLY SERVED WITH TARTAR SAUCE AND LEMON **9.95**

### *Garlic Chilli Prawns*

PAN FRIED PRAWNS IN A GARLIC BUTTER FINISHED WITH FRESH CHILLI AND HERBS **9.95**

### *Mussels*

FRESH MUSSELS COOKED IN A SPICY TOMATO BROTH WITH WHITE WINE AND A TOUCH OF CAYENNE, SERVED WITH SOURDOUGH **9.95**

### *BBQ Haddock Goujons*

BBQ SPICED FRIED HADDOCK GOUJONS SERVED IN A SOFT TACO WITH A NEW ORLEANS REMOULADE **7.95**

### *Pan Seared Scallops*

BUTTERY PAN SEARED SCALLOPS SERVED ON A LEEK CREAM WITH SAGE AND BACON **10.95**

### *Chargrilled Octopus*

CHARGRILLED OCTOPUS TENTACLE ON A SAFFRON AND MUSSEL RISOTTO **12.95**

### *Teriyaki Glazed Salmon*

GRILLED TERIYAKI GLAZED SALMON SERVED ON A CRUNCHY ASIAN SLAW WITH CRISPY SEAWEED **10.95**

### *Cajun Monkfish*

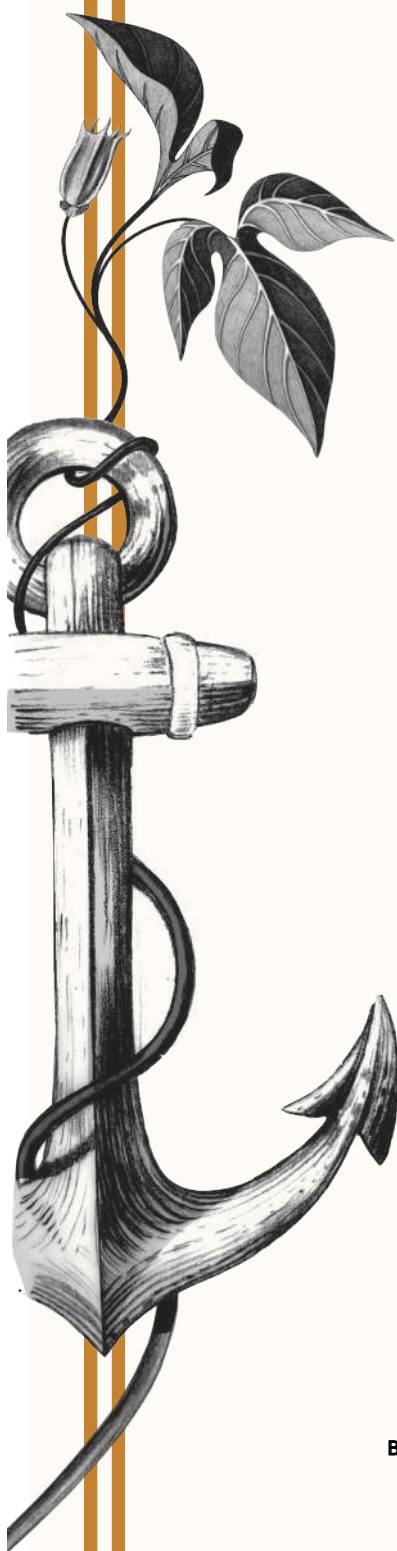
CAJUN RUBBED MONKFISH CHEEKS ON TENDERSTEM BROCCOLI, WITH LEMON BUTTER **12.95**

### *Crab Arancini*

TWO SAFFRON RISOTTO BALLS FILLED WITH LUMPFISH CRAB MEAT, SERVED WITH CHILLI AIOLI **7.95**

**MARINATED OLIVES 3.95**  
**WARM BAKED SOURDOUGH 3.25**

Dishes may contain allergens.  
If you have any diet requirements,  
please ask a member of our team



## Meat

### Glazed Beef Short Rib

GLAZED SHORT RIB OF BEEF SERVED IN A STEAMED BAO BUN WITH PICKLED MUSTARD, CORIANDER, RED ONION & CHILLI SLAW **9.95**

### Jambalaya

JAMBALAYA, MEANING 'JUMBLED'; A SPICY CREOLE RICE DISH OF PRAWNS, CHICKEN AND SPICED SAUSAGE **9.95**

### Gumbo

A CLASSIC OF NEW ORLEANS; A WELL SEASONED STEW WITH SLOW ROASTED CHICKEN, PRAWNS, SPICED SAUSAGE AND DIRTY RICE **9.95**

### Duck Spring Rolls

SHREDDED SLOW COOKED AROMATIC DUCK & CRISPY VEGETABLE SPRING ROLLS, WITH SWEET CHILLI DIPPING SAUCE **9.95**

### Lamb Kofta

GRILLED MINCED LAMB WITH HERBS & SPICES, SERVED ON A FLAT BREAD WITH TOMATOES, CUCUMBER, OLIVES AND RED ONION **8.95**

### Southern Fried Chicken Burger

SOUTHERN FRIED CHICKEN BREAST FILLET BURGER WITH HASH BROWN, CHEESE AND BBQ SAUCE **9.95**  
(ADD STREAKY SMOKED BACON +1)

### Pork Belly

STICKY GLAZED PORK BELLY WITH APPLE PURÉE & CRISPY CRACKLING **11.95**

### Pulled Pork Arancini

TWO PULLED PORK ARANCINI SERVED ON CHIPOTLE MAYONNAISE **7.95**

### Medallion Of Beef

FILLET BEEF MEDALLION SERVED ON BUTTERED CRUSHED NEW POTATOES WITH PEPPERCORN SAUCE **9.95**

### BBQ Baby Back Ribs

SLOW COOKED PORK LOIN RIBS MARINATED WITH BBQ SAUCE, SERVED WITH SLAW **9.95**

### Chicken Wings

CAJUN MARINATED CHICKEN WINGS TOSSED IN YOUR CHOICE OF SAUCE:  
*Bourbon BBQ / Louisiana Hot* **7.95**

### Classic Burger

A 6OZ SEASONED BEEF PATTY, LITTLE GEM LETTUCE, TOMATO & LOUISIANA COME BACK SAUCE **9.95**  
(ADD STREAKY SMOKED BACON +1)

**MARINATED OLIVES 3.95**

**WARM BAKED SOURDOUGH 3.25**



## Sides

OLD BAY SEASONED FRENCH FRIES V .....	3.50
SWEET POTATO FRIES V .....	4.25
ICEBERG WEDGE, BLUE CHEESE DRESSING, AND BACON BITS .....	4.25
DIRTY RICE: TRADITIONAL CREOLE DISH OF WHITE RICE COOKED WITH BEEF, GREEN PEPPER, CELERY & ONION, CAYENNE & BLACK PEPPER .....	3.95
PAN FRIED TENDERSTEM BROCCOLI WITH CHILLI BUTTER & FLAKED TOASTED ALMONDS V .....	4.95
HOUSE SALAD V .....	4.25
ONION RINGS V .....	3.95
COLESLAW V .....	3.95

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please ask a member of our team

Our food menu is designed to be served in petite portions, giving you the chance to explore a variety of flavours. We recommend ordering two dishes with a side, per person.

## Vegetarian & Vegan

### Vegan Jambalaya Vg

ARTICHOKE HEARTS & SPICED VEGAN SAUSAGE JUMBLED WITH PEPPERS, ONIONS AND SPICY RICE 8.95

### Southern Fried Cauliflower V

SOUTHERN FRIED CAULIFLOWER FLORETS TOSSED IN A STICKY SESAME DRESSING 8.95

### Vegan Burger Vg

A MOVING MOUNTAINS PLANT BASED BURGER IN A VEGAN BUN WITH LETTUCE, TOMATO, VEGAN BASED MAYO & CHEESE 9.95

### Halloumi Burger V

CRUNCHY CORNFLAKE CRUSTED HALLOUMI IN A BURGER WITH HOMEMADE CHILLI JAM & COLESLAW 9.95

### Oyster Mushroom Bao Vg

PAN FRIED OYSTER MUSHROOMS IN PONZU SAUCE & ASIAN SLAW IN A BAO BUN 7.95

### Breaded Goats Cheese V

PANKO BREADED GOATS CHEESE WITH A MIXED FOREST FRUIT COMPOTE 6.95

### Spanish Chickpea Fritters Vg

SPANISH CHICKPEA FRITTERS WITH A ROMESCO SAUCE 6.95

### Mac N Cheese V

MACARONI PASTA BAKED IN A RICH CHEESE SAUCE WITH A GRATINATED CHEESE TOPPING 6.95

MARINATED OLIVES 3.95

WARM BAKED SOURDOUGH 3.25

## Sides

OLD BAY SEASONED FRENCH FRIES V .....	3.50
SWEET POTATO FRIES V .....	4.25
ICEBERG WEDGE, BLUE CHEESE DRESSING, AND BACON BITS .....	4.25
DIRTY RICE: TRADITIONAL CREOLE DISH OF WHITE RICE COOKED WITH BEEF, GREEN PEPPER, CELERY & ONION, CAYENNE & BLACK PEPPER .....	3.95
PAN FRIED TENDERSTEM BROCCOLI WITH CHILLI BUTTER & FLAKED TOASTED ALMONDS V .....	4.95
HOUSE SALAD V .....	4.25
ONION RINGS V .....	3.95
COLESLAW V .....	3.95

Dishes may contain allergens. If you have any diet requirements, please ask a member of our team

## Desserts

### *New York Baked Cheese Cake*

NEW YORK BAKED VANILLA CHEESE CAKE  
SERVED WITH SUMMER BERRIES **7.50**

### *Pecan Pie*

CLASSIC AMERICAN THANKSGIVING  
DESSERT, SERVED WITH VANILLA  
ICE CREAM **7.50**

### *Chocolate Fondant Gf*

A RICH AND LUXURIOUS MELT IN THE MIDDLE  
CHOCOLATE CAKE SERVED WITH VANILLA  
POD ICE CREAM AND RICH CHOCOLATE  
SAUCE **7.50**

### *Mississippi Mud Pie*

ONE FOR THE CHOCOLATE LOVERS;  
A SILKY CHOCOLATE FILLING ON  
A CHOCOLATE BISCUIT BASE TOPPED  
WITH WHIPPED CREAM **7.50**

### *Creole Brioche Bread Pudding*

BUTTERY BRIOCHE COOKED WITH BOURBON  
AND SULTANAS, FINISHED WITH A CREAMY  
BOURBON SAUCE **6.95**

### *Key Lime Pie*

TANGY KEY LIME PIE SERVED WITH  
BERRY COMPOTE **6.95**

### *Belgian Waffle*

WARM BELGIAN WAFFLE TOPPED  
WITH BISCOFF DRIZZLE SAUCE VANILLA  
ICE CREAM AND BISCOFF CRUMBS. **6.95**

### *Vanilla Ice Cream Gf*

1 SCOOP **1.95** | 2 SCOOPS **3.95** 3 SCOOPS **5.95**

### *Raspberry Sorbet Vg*

1 SCOOP **1.95** | 2 SCOOPS **3.95** 3 SCOOPS **5.95**

### *Teas & Coffees*

BREAKFAST .....	2.20
EARL GREY .....	2.75
SELECTION OF HERBAL TEAS	2.75
ESPRESSO .....	2.20
DOUBLE ESPRESSO .....	3.00
AMERICANO .....	2.50
CAPPUCCINO .....	3.20
LATTE .....	3.20
FLAT WHITE .....	3.50
HOT CHOCOLATE .....	4.50

### *Liqueur Coffee*

KHALUA COFFEE .....	8.95
BAILEYS COFFEE .....	7.95
AMARETTO COFFEE .....	7.95
IRISH COFFEE .....	8.95

### *Dessert Cocktails*

BRANDY ALEXANDER .....	9.95
CHOCOLATE MARTINI .....	10.95
ESPRESSO MARTINI .....	10.95
GRASSHOPPER .....	9.95

### *Dessert Wine*

SAUTERNES DULONG, BORDEAUX, FRANCE

500ML BOTTLE 35.95 | 75ML GLASS 5.95

GORGEOUS SUNSET YELLOW IN COLOUR WITH AN ADDITION  
OF 5% MUSCADELLE ADDING AN EXTRA LEVEL OF ROUNDED  
SWEETNESS ON TOP OF CITRUS, HONEY AND WHITE  
FLOWER NUANCES.



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For more information including  
events and entertainment visit

*nolayork.com*