

Appetizers

MARINATED MIXED OLIVES AND LOMBARDO PEPPER V, GF, LF	6
FRENCH FRIES OR DEEP-FRIED SWEET POTATOES chili mayo VG, GF, LF	9
HUMMUS WITH SPRING VEGETABLES roasted pumpkin seeds V, GF, LF	13 <i>Great to share!</i>
CHICORY SALAD WITH GOAT CHEESE raspberry vinaigrette / hazelnut granola VG, GF	16
SHRIMPS WITH TOMATO-BROCCOLINI SALAD chili, mint and cilantro vinaigrette with honey from our rooftop garden GF, LF	17
NOHO ROMAN SALAD WITH ROASTED CHICKEN crispy ciabatta / homemade Caesar's sauce / parmesan	15
BEEF TARTARE aioli with anchovy / brioche / parmesan	18

Inquire with the staff for detailed information regarding allergen content.
V – vegan; VG – vegetarian; GF - no added gluten; LF - lactose free

MAIN COURSES

ROASTED BELL PEPPER AND TOMATO PUREE SOUP	9
hemp oil / roasted pumpkin seeds V, GF, LF	
CLUB SANDWICH AND FRENCH FRIES	17
ketchup <i>Great to share!</i>	
RISOTTO WITH ASPARAGUS	17
herbs / roasted pine nuts V, GF, LF	
NOHO BEEF BURGER	17
chili mayo	
NOHO BEEF BURGER WITH FRENCH FRIES	20
chili mayo	
BAKED FILLET OF HALIBUT	25
blanched spring vegetables / creamy tarragon-carrot sauce GF	
GRILLED BEEF STEAK 250 G	31
French fries / chimichurri sauce GF	

Inquire with the staff for detailed information regarding allergen content.

V – vegan; VG – vegetarian; GF - no added gluten; LF - lactose free

DESSERTS

OUR VEGAN COCONUT ICE CREAM	9
fresh berries	
V, GF, LF	
RHUBARB CRUMBLE CAKE	9
vanilla ice cream	
VG	
LIME POSSET	9
fresh strawberry / mint jelly	
VG, GF	

Inquire with the staff for detailed information regarding allergen content.
V – vegan; **VG** – vegetarian; **GF** - no added gluten; **LF** - lactose free