



NOLA

EATERY & SOCIAL HOUSE

EST. 2014



RAW

OYSTER GILLARDEAU 1PC
Lemon, Tabasco, Mignonette Sauce 49

SEA BREAM CARPACCIO
Truffle Vinaigrette 99

TUNA TARTARE
Tomato Vinaigrette, Avocado,
Sourdough Crostini 112

BEEF TARTARE [d]
Prime Striploin, Shallots, Parsley,
Cornichon, Chives, Yuzu, Toasted Brioche,
Homemade Potato Chips 118

SKEWERS & BITES

CHAR GRILLED CALAMARI
Char Grilled Scallion, Chimichurri Sauce 72

CORNFLAKES CHICKEN [d]
Cajun, Truffle Mayo 72

WAGYU BEEF
Cajun Glaze, Scallion,
Cured Egg Yolk,
Crispy Garlic 109

HORS D'OEUVRE

CHAR GRILLED BROCCOLI [vg,n]
Macadamia, Cabbage Oil 52

MUSHROOM FLATBREAD [v,d]
Portobello Mushroom, Mozzarella,
Wild Rocket 53

GUACANOLA [vg]
Avocado, Lime, Tomato, Onion,
Cilantro Cress, Tortilla Chips 63

BAKED CAMEMBERT [a,v,d]
Filo, Drunken Figs, Plum Chutney 83

HOT SPINACH CHEESE DIP [v,d]
Sourdough Crostini 54

VEGETARIAN EMPANADAS 2PCS [v,d]
Spicy Black Eyed Peas, Mozzarella, Sesame,
Roasted Bell Pepper Dip 36

BURRATA [d]
Candy Tomato Cherry, Anchovies,
Roasted Red Bell Pepper, Basil,
Extra Virgin Olive Oil 81

FRIED CALAMARI
Pañagonian Calamari, Cajun Seasoning,
Tartar Sauce 72

BEEF EMPANADAS 2PCS [d,n]
Black Angus Brisket, Plantain, Pine Nuts,
Raisins, Greek Yogurt & Cinnamon Dip 48

ARTISANAL CHARCUTERIE BOARD [d,n]
Cheese 140 | Cheese & Cold Cuts 179

SALAD

NOLA [v,d,n]
Mixed Greens, Green Apple, Avocado, Roasted Pecans,
Mushrooms, Parmesan, Honey & Mustard Vinaigrette 62

BABY GEM [n]
Baby Gem, Smoked Salmon, Kohlrabi, Peanuts,
Whole Grain Mustard Vinaigrette 65

LENTILS [v,d,n]
Hazelnuts, Pecans, Pomegranate, Cranberry,
Scallion, Parsley, Green Apple, Goat Cheese, Mustard,
Apple Cider & Maple Vinaigrette 62

COBB [d]
Iceberg Lettuce, Chicken, Eggs, Blue Cheese, Corn, Tomato,
Avocado, Turkey Bacon, Sherry Vinaigrette 69





CAJUN GRILL

JUMBO PRAWNS
153

SPRING CHICKEN
135

FLANK STEAK 250g
138

GRILL

STRIPLOIN 250g
250 days grain fed
185

WAGYU 9+ RUMP STEAK 180g
240

COW BOY STEAK for sharing 800g
250 days grain fed
554

[Choice of Hand Cut Fries or
Baby Gem & One Sauce]

NOLA BURGER [d]

Black Angus Brisket Patty,
Brioche Bun, Cheddar, Tomato,
Caramelized Onions, Gem Lettuce,
Cornichon & Dill Mayo
98



SIDES & SAUCES

Asparagus 44, Potato Purée 38,
Hand Cut Fries 38,
Mac n' Cheese 38, Baby Gem 38,
Truffle Fries 48, Truffle Mash 48

Au Poivre 20, Béarnaise 15, Chimichurri 15

LES GRAND PLATS



WILD MUSHROOM ORZO [v,d]
Selection Of Seasonal Mushrooms,
Parmesan, Chives 89

TRUFFLE RIGATONI [v,d]
Corn Sauce, Garlic, Aged Parmesan,
Seasonal Truffle 158

VEGAN JAMBALAYA [vg]
Bell Peppers, Mushrooms, Coriander, Corn, Tomato,
Okra, Scallion, Parsley, Creole Rice 78

SEAFOOD JAMBALAYA
Shrimps, Mussels, Cod Fish, Calamari, Coriander, Bell
Pepper, Tomato, Okra, Scallion, Parsley, Creole Rice 110

MUSSELS POT [a]
Organic Mussels, White Wine, Shallots, Herbs,
Fries, Toasted Baguette 143

BLACKENED SALMON [a]
Cajun Seasoning, Zucchini, Vermouth 128

SEA BASS ORZO [d]
Wild Fennel 143

BRAISED SHORT RIBS [a,d]
Dark Beer, Cajun, Potato Purée 180

CREOLE MEATBALLS [d]
Tomato, Cajun, Potato Purée 104

a: Contains Alcohol, vg: Vegan, v: Vegetarian, d: Dairy, n: Nuts
All Prices Include 7% Municipality Fees, 10% Service Charge, 5% VAT

