
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 75

CORNFLAKES CHICKEN *[d]*
Cajun, Truffle Mayo 74

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 66

BAKED CAMEMBERT *[a,v,d]*
Filo, Drunken Figs, Plum Chutney 84

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

VEGETARIAN EMPANADAS 2PCS *[v,d]*
Spicy Black Eyed Peas, Mozzarella, Sesame, Roasted Bell Pepper Dip 39

BURRATA *[d]*
Candy Tomato Cherry, Anchovies, Roasted Red Bell Pepper, Basil, Extra Virgin Olive Oil 83

FRIED CALAMARI
Patagonian Calamari, Cajun Seasoning, Tartar Sauce 75

BEEF EMPANADAS 2PCS *[d,n]*
Black Angus Brisket, Plantain, Pine Nuts, Raisins, Greek Yogurt & Cinnamon Dip 51

ARTISANAL CHARCUTERIE BOARD *[d,n]*
Cheese 143 | Cheese & Cold Cuts 179

SALAD

NOLA *[v,d,n]*
Mixed Greens, Green Apple, Avocado, Roasted Pecans, Mushrooms, Parmesan, Honey & Mustard Vinaigrette 64

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 72



CAJUN GRILL

JUMBO PRAWNS
157

SPRING CHICKEN
135

FLANK STEAK *250g*
144

GRILL

STRIPLOIN *250g*
250 days grain fed
190

COW BOY STEAK *for sharing 500g*
250 days grain fed
564

[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
101



SIDES & SAUCES

Asparagus 44, Potato Purée 40, Hand Cut Fries 40, Mac n' Cheese 40, Baby Gem 40, Truffle Fries 50, Truffle Mash 50

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 118

MUSSELS POT *[a]*
Organic Mussels, White Wine, Shallots, Herbs, Fries, Toasted Baguette 145

BLACKENED SALMON *[a]*
Cajun Seasoning, Zucchini, Vermouth 134

SEA BASS ORZO *[d]*
Wild Fennel 145

BRAISED SHORT RIBS *[a,d]*
Dark Beer, Cajun, Potato Purée 184

CREOLE MEATBALLS *[d]*
Tomato, Cajun, Potato Purée 108

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