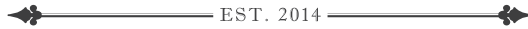




NOLA

EATERY & SOCIAL HOUSE





RAW

OYSTER PERLE NOIRE 1PC
Lemon, Tabasco, Mignonette Sauce 45

SEA BREAM CARPACCIO
Truffle Vinaigrette 95

TUNA TARTARE
Tomato Vinaigrette, Avocado,
Sourdough Crostini 95

BEEF TARTARE [d]
Prime Striploin, Shallots, Parsley,
Cornichon, Chives, Yuzu, Toasted Brioche,
Homemade Potato Chips 102

SKEWERS & BITES

CHAR GRILLED CALAMARI
Char Grilled Scallion, Chimichurri Sauce 65

CORNFLAKES CHICKEN [d]
Cajun, Truffle Mayo 56

WAGYU BEEF
Cajun Glaze, Scallion,
Cured Egg Yolk,
Crispy Garlic 102

HORS D'OEUVRE

CHAR GRILLED BROCCOLI [vg,n]
Macadamia, Cabbage Oil 45

MUSHROOM FLATBREAD [v,d]
Portobello Mushroom, Mozzarella,
Wild Rocket 48

GUACANOLA [vg]
Avocado, Lime, Tomato, Onion,
Cilantro Cress, Tortilla Chips 53

BAKED CAMEMBERT [v,d,a]
Filo, Drunken Figs, Plum Chutney 76

HOT SPINACH CHEESE DIP [v,d]
Sourdough Crostini 46

VEGETARIAN EMPANADAS 2PCS [v,d]
Spicy Black Eyed Peas, Mozzarella, Sesame,
Roasted Bell Pepper Dip 34

BURRATA [d]
Candy Tomato Cherry, Anchovies,
Roasted Red Bell Pepper, Basil,
Extra Virgin Olive Oil 76

FRIED CALAMARI
Patagonian Calamari, Spicy Coating,
Tartar Sauce 61

BAYOU SHRIMP BEIGNETS
Beer Batter, Cajun, Horseradish Dip 79

BEEF EMPANADAS 2PCS [d,n]
Black Angus Brisket, Plantain, Pine Nuts,
Raisins, Greek Yogurt & Cinnamon Dip 44

**ARTISANAL
CHARCUTERIE BOARD** [d,n]
Cheese 132 | Cheese & Cold Cuts 170

SALAD

NOLA [v,d,n]
Mixed Greens, Green Apple, Avocado, Roasted Pecans,
Mushrooms, Parmesan, Honey & Mustard Vinaigrette 50

BABY GEM [n]
Baby Gem, Smoked Salmon, Kohlrabi, Peanuts,
Whole Grain Mustard Vinaigrette 59

LENTILS [v,d,n]
Hazelnuts, Pecans, Pomegranate, Cranberry,
Scallion, Parsley, Green Apple, Goat Cheese, Mustard,
Apple Cider & Maple Vinaigrette 52

COBB [d]
Iceberg Lettuce, Chicken, Eggs, Blue Cheese, Tomato,
Avocado, Turkey Bacon, Sherry Vinaigrette 58





CAJUN GRILL

JUMBO PRAWNS
135

SPRING CHICKEN
102

FLANK STEAK 250g
125

STRIPLOIN 250g
250 days grain fed
165

WAGYU 9+ RUMP STEAK 180g
230

COW BOY STEAK for sharing
250 days grain fed
490

NOLA BURGER [d]

Black Angus Brisket,
Brioche Bun, Cheddar, Tomato,
Caramelized Onions, Gem Lettuce,
Cornichon & Dill Mayo
85



SIDES & SAUCES

Asparagus 35, Potato Purée 31,
Hand Cut Fries 31,
Mac n' Cheese 31, Green Salad 31,
Truffle Fries 41, Truffle Mash 41

Au Poivre 20, Béarnaise 15, Chimichurri 15

LES GRAND PLATS



WILD MUSHROOM ORZO [v,d]
Selection Of Seasonal Mushrooms, Parmesan 78

TRUFFLE RIGATONI [v,d]
Corn Sauce, Garlic, Aged Parmesan,
Seasonal Truffle 151

VEGAN JAMBALAYA [vg]
Bell Peppers, Mushrooms, Corn, Tomato,
Okra, Scallion, Parsley, Creole Rice 65

SEAFOOD JAMBALAYA
Shrimps, Mussels, Cod Fish, Calamari, Bell Pepper,
Tomato, Okra, Scallion, Parsley, Creole Rice 89

MUSSELS POT [a]
Organic Mussels, White Wine, Shallots, Herbs,
Fries, Toasted Baguette 115

BLACKENED SALMON [a]
Cajun Coating, Zucchini, Vermouth 120

SEA BASS ORZO [a,d]
Wild Fennel 125

BRAISED SHORT RIBS [d,a]
Dark Beer, Potato Purée 145

CREOLE MEATBALLS [d]
Tomato, Cajun, Potato Purée 87

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