

# NOÛCHE

Chill-Out Lounge

## SALADS

<b>Arugula con Camarones</b>	40.00
Rocket lettuce, coconut shrimps, black olives, cherry tomato, mushroom, mango, roasted pumpkin seeds and olive oil dressing	
<b>Noche's Caesar</b>	45.00
Romaine, bacon, tortilla chips, blackened chicken breast and chipotle Caesar dressing	
<b>Salmon Tartar</b>	55.00
Fresh marinated salmon with passion fruit, dill, avocado and topos	
<b>El Carpaccio</b>	60.00
Beef tenderloin marinated with lemon, capers, red onion, habanero olive oil and fresh citrus fruit	

## MARTINI CEVICHE

<b>Ceviche Peruano 'Our Signature'</b>	40.00
Sea Bass, avocado, corn, red onion, jalapeño, coriander and green plantains	
<b>Ceviche de Camaron</b>	45.00
Shrimps, tomato, red onion, coriander, avocado and sangrita sauce	
<b>Tuna Ceviche</b>	50.00
Tuna with lime, fennel, avocado, celery, spring onion and chili cracker	

## WARM APPETIZERS

<b>Artichoke Croquettes</b>	20.00
Potato, herbs and pequin chile cheese fondue	
<b>Meat Balls Chino Latino</b>	30.00
Meat balls with our Latin-Asian sauce	
<b>Jalapeñitos</b>	30.00
Stuffed jalapeños chilies with aged cheddar cheese and dried beef	
<b>Fajita Wrapper</b>	30.00
Crispy Chicken Rolls with coriander salsa	
<b>Chili Con Carne</b>	30.00
Traditional bean stew with minced meat and pita	
<b>Empanada al Horno</b>	30.00
Baked pastry stuffed with wild mushrooms, Gouda cheese and tomatillo sauce	
<b>Nachos Pancho Villa</b>	30.00
Nachos served the traditional way with al pastor chicken, cheddar cheese, tomato salsa, black beans, guacamole and sour cream	
<b>Gambas al Ajillo</b>	35.00
Shrimps, garlic, lemon and black olive tapenade crostini	
<b>Calamares y Camarones</b>	35.00
Deep fried calamari and prawns with tortilla flour and spicy roasted garlic sauce	
<b>Jalapeño Crab Cakes</b>	40.00
Crab cakes, avocado chutney with cucumber and pineapple sauce	
<b>Chicken Quesadillas</b>	40.00
Flour tortilla, coriander pesto, cheddar cheese, guacamole and tomato pico de gallo	

## SOUPS

<b>Black Bean Soup</b>	30.00
Avocado, sour cream, tortilla chips and diced haloumi	
<b>Mariscos Tortilla Soup</b>	35.00
Tortilla soup with shrimps, calamari and mussels, avocado, onion, coriander and chilli sauce	

## SIGNATURE BURGERS

<b>Campestre Burger</b>	50.00
U.S. Angus beef burger, beef salami, mushrooms, chimichurri and Gouda cheese	
<b>Noche's 'Famous' Burger</b>	55.00
U.S. Angus beef burger, crispy bacon, mushrooms, pickles and cheddar cheese	
<b>Tejana Burger</b>	55.00
U.S. Angus beef burger, crispy bacon, onion rings, cheddar cheese, chipotle mayonnaise and avocado	
<b>Rocket Blue</b>	60.00
U.S. Angus beef burger, turkey ham, caramelized-balsamic onions, mozzarella cheese, blue cheese and rocket lettuce	

## FROM THE GRILL

*Served with a grilled vegetable skewer*

<b>Chicken Breast</b>	85.00
<b>U.S. Angus Sirloin</b>	95.00
<b>U.S. Angus Rib Eye</b>	110.00
<b>Sea Bass Wrapped in a Banana Leaf</b>	95.00
Seasoned with curry and coconut	
<b>Canadian lobster</b>	195.00
Seasoned with lemon, garlic and fresh parsley	

## SIGNATURE SKEWERS

<b>U.S. Angus beef tenderloin skewers</b>	95.00
<b>Seafood Skewers (Shrimps, Calamari, Salmon)</b>	95.00

## SIDE ORDERS

<b>Jacket potato sour cream   potato wedges   French fries</b>	10.00
<b>Caribbean salad   garlic mash   creamy spinach</b>	15.00

## DESSERTS

<b>Crispy Bananas</b>	20.00
Deep-fried tortellini stuffed with banana, coconut ice cream and passion fruit sauce	
<b>Merengue de Frutas</b>	20.00
Seasonal fruit salad, basil essence, meringue and custard lemon	
<b>New Tres Leches Cake</b>	25.00
Vanilla cake, cinnamon cigars, citrus tres milk foam and berry marmalade	
<b>Cacao and Frutillas</b>	25.00
Chocolate cake, dulce de leche, mango jelly and mixed berries	

All prices are in UAE dirhams and are subject to 10% service charge and 6% tourism fee