



MYCONIAN
KYMA

a member of
DESIGN HOTELS™

NŌA

TRADITIONAL GREEK CUISINE

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Embark on a journey through the flavours of Greece, from local island delicacies to world-renowned favourites of Mediterranean cuisine.

Unapologetically exploring the boundaries between contemporary gastronomy and traditional Greek comfort food, Noa features a taverna-style menu that elevates traditional fare into a delightful and delicious dining experience.

Building on a culinary philosophy that puts great ingredients front and centre, Noa sources the finest farm-to-table ingredients – handpicked daily by our executive chef – and creates elegant dishes that conjure up the unforgettable flavours and aromas of our grandmother’s kitchen and sun-kissed childhood summers at the beach.

Beautifully presented and bursting with flavour, each dish is a journey to a cherished memory – those that are treasured and those that are yet to come.



Open from 12:30pm to 11:30pm.

APPETISERS

Trio of Greek Dips

tzatziki | eggplant salad | "tarama" fish roe salad €24

Moussaka €25

Beef Tartar

Black Angus beef fillet | olive oil | egg yolk | capers | chives €29

Open Pie

with beef ragu | kasseri cheese | pecorino cheese | herbs €24

Open Pie

with tomatoes | grilled peppers | feta cheese | gruyere cheese | onions | olives €22

Zucchini

fried and served with tzatziki €21

Tomato Fritters

served with creamy Greek cheese €22

Grilled Meatballs

Black Angus Minced Beef | herbs €23



Feta in Pie Crust

with honey | nuts €22

Beetroots and Cod

yoghurt | garlic | walnuts | vinegar €27

Grilled Octopus

Octopus jus | fava | onions | capers €30

Sea bass Ceviche

Tomato | lime | onions | sea urchin | quinoa €31

Marinated Octopus

Marinated octopus | vinegar | capers | spring onions | oregano €29

Marinated Anchovies

mini bruschetta | "taramosalata" Greek fish roe salad | tomato | anchovies €28



SALADS

Greek Salad €19

Constantinople-style Salad

cabbage | carrot | celery | parsley €18

Dakos

barley rusks | fresh tomato | herbs | feta €18

Boiled Vegetables

carrots | zucchinis | potatoes | broccoli €19



MEAT MEZE

Beef cheeks Giouvetsi

beef cheeks stewed in tomato sauce served with orzo pasta €35

Grilled Beef Fillet

field mushrooms | celeriac €63

Rack of Lamb

lamb cutlets | oven roasted smashed potatoes | lemon | mustard | herbs €45

Pork Chops

grilled Iberico pork chops | served with country-style potatoes €32

Striploin Steak

Black Angus striploin "tagliata" | gruyere cheese | potatoes €55

Rooster in Light Tomato Sauce

served with traditional "hilopites" pasta €34



GYROS

(served with pitta bread | tomato | onion | tzatziki | French fries)

Pork Gyros €31

Chicken Thigh Gyros €31

Black Angus Beef Gyros €46

PASTA

Linguine

with ragu of beef in light tomato sauce €25

Country-style Penne

tomato sauce | eggplants | olives | feta cheese | herbs €24

Gluten-free Penne

tomato sauce | vegetables | herbs €22



FISH MEZE

Prawn Saganaki

tomato sauce | eggplant | feta €34

Fried Calamari

white lemon sauce | capers | pickled gherkins €27

Grilled Fresh Calamari

baby gem | carrot | squid ink tarama | Messolonghi bottarga | lemon €29

Grilled Sardines

diced fresh tomato | onion | parsley €25

Grouper

mixed greens | egg-lemon sauce €48

Fish of the Day for Two

served with seasonal vegetables €110



DESSERTS

EkmeK with Greek sweet bread “Tsoureki”

dried “tsoureki” | syrup-soaked “tsoureki” | Namelaka
“tsoureki” | chocolate cream | raspberry | Mastic ice cream
€19

Galaktoboureko Kataifi

Kataifi phyllo | fluffy semolina custard | sour cherry
compote | chocolate covered caramel almond |
Kaimaki ice cream €19

Chocolate Sphere

70% chocolate mousse | white chocolate Namelaka
cream | Illanka chocolate montée | hazelnut brownie |
apricot €19

Orange Pie

yoghurt crèmeux | white chocolate | orange marmalade |
dried orange | yoghurt nuts & berries ice cream €19

Fresh Seasonal Fruit Platter €21

Selection of Ice Creams and Sorbets €6/scoop

*Please let us know if you have any allergy or intolerance
when placing your order.*



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