



**NOYA**

LIFE. LOVE. LEVANTE.





# NOYA

*Share the food, share the love!*

Golden evening sun floods the room, we dance, we laugh and share food. Friends and family share stories and listen – the best cocktails in town in their glasses. This warm shimmer of friendship goes particularly well with the cuisine of Levante, because hospitality is a pillar of the communities in all countries around the eastern Mediterranean.

The culture of small appetisers – mezze – comes from this desire to share and enjoy together. Whether hummus, grilled aubergines or salmon with za'atar and pomegranate seeds: We make the best mezze and they taste even better when shared!

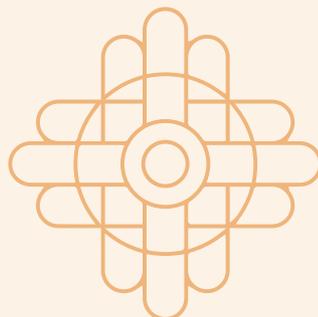
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We of course also cook flavourful main courses with plenty of vegetables or choice meat and fish. At the weekend, we give the big NOYA brunch a fresh Levante twist. From Monday to Friday, you can enjoy our breakfast buffet with homemade labneh and simit – combined with the best regional jams, specialities made from organic eggs and small works of art from Brot & Sinne.

And for lunch we serve you the NOYA lunch with alternating daily specialities from our kitchen.



# PRE-STARTERS



## NOYA Bread and Dips

€ 9.5

Simit (circular bread encrusted with sesame seeds) and challah (small yeast braid) with three dips:  
Labneh | fresh, spicy lentil cream | spicy paprika cream (A|G|N)

# HUMMUS TO START

We make our hummus super fresh daily from chickpeas, olive oil and lemon.  
We serve it with freshly baked pita bread.

Classic hummus, super creamy  (H|N)

€ 6.9

Beetroot hummus  (E|H|N)

€ 7.9

Green hummus 

€ 7.9

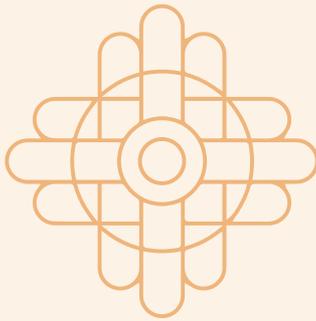
with coriander | parsley | lemon | chilli (H|N)

## Hamshuka

€ 9.9

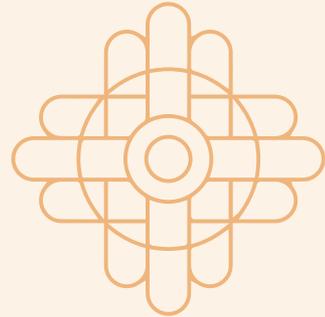
Creamy hummus with spicy ground beef

Turmeric | cumin | chilli | mint (H|N)



WE'RE SO  
GLAD YOU'RE HERE!

# MEZZE TO START

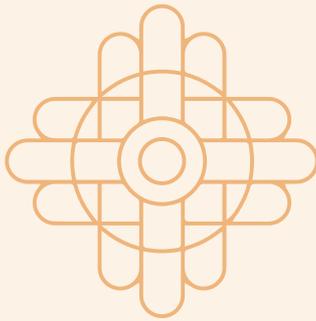


Chickpeas and tomatoes 🍷 Salad with crisp garden cucumber   yellow bell pepper   stalk celery (H O L)	€ 5.9
Kohlrabi and black olives 🍷 Salad with pine nuts   pesto   balsamic (E O 13)	€ 5.9
Tabbouleh 🌿 Bulgur salad with roasted almonds and sultana   tomatoes   cucumbers   Parsley   yoghurt (A E G L O)	€ 6.5
Beetroot and feta 🌿 Lemon   tomato   mint   pine nuts   fresh herbs (E G)	€ 9.0
Labneh 🌿 Three cream cheese balls   spicy aubergine ragout   sesame   parsley   sumac (G N)	€ 5.9
Za'atar salmon house-pickled salmon and house-made za'atar spice with lemon   pomegranate   cherry tomatoes   mint   coriander   olive oil (D G N)	€ 10.9

## BREAD

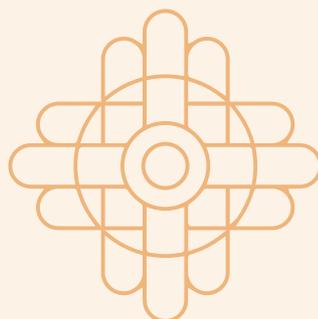
All baked goods are baked for us by Brot & Sinner with lots of love, extensive experience and the best regional ingredients.

Simit   airy round bread encrusted with sesame seeds 🍷 (G N)	€ 1.8
Pita   particularly flavourful made from regional spelt flour 🍷 (G)	€ 1.9
Handmade sourdough bread 🍷 Extra-crispy baked, fresh from regional flour (G)	€ 1.8



ENJOYMENT  
IS AN ART.

# MEZZE TO START



House-made kofta 🌶️ € 12.9  
Ground lamb | Pimientos de Padrón | spicy tomato sauce | yoghurt |  
stewed cherry tomato | zhug (A|C|O)

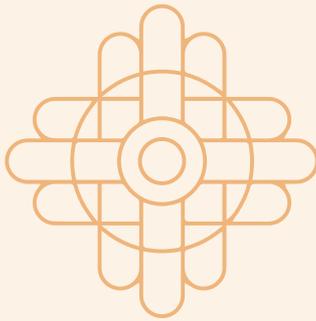
Grilled octopus € 16.9  
Roasted leek | creamy polenta | aubergine dip | preserved lemon |  
Coriander (R|G|L)

House-made NOYA falafel 🍌 € 6.5  
Chickpeas with plenty of herbs | eastern spices | tahini dip (H|L|N)

Baked sweet potato 🍠 € 6.5  
Tahini dip | sesame | roasted pistachios | lime juice (E|N)

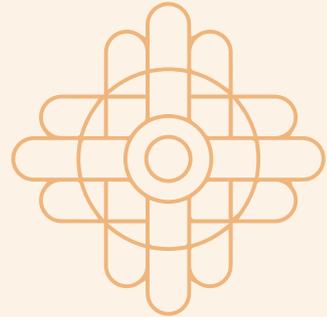
Potatoes and tamarind 🌿 € 6.5  
Baby potatoes, fried crispy | tamarind | yoghurt |  
spicy tomato sauce | red onion | sesame | coriander (G|O)

Glazed carrots 🌿 € 4.9  
Baby carrots | yoghurt | mint | pomegranate seeds | sesame (N|G)



HOME IS  
WHERE WE ARE  
TOGETHER.

# SOMETHING TO CONTINUE



Baharat and cauliflower – grilled whole 🍃

€ 13.5

Fresh and spicy zhug | Tahini dip | baharat | sesame | coriander (N)

Poached salmon

€ 17.0

Spicy herb bulgur | sumac | lime sauce (A|D|E|G|O)

Grilled seabream fillet

€ 18.0

Pearl barley | za'atar | aubergine sauce | yoghurt (A|D|E|G|O)

Yoghurt chicken 🌶️

€ 13.5

Grilled until tender as butter | baby potatoes | roasted leek | mushrooms | spicy tomato sauce | yoghurt marinade (G|O)

Beef tagliata

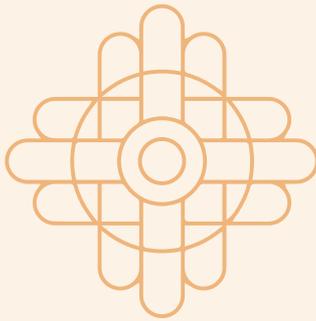
€ 19.5

Roast beef slices cooked rare | braised onions | carrots | celery | mushrooms | baby potatoes (G|L|O)

NOYA lamb

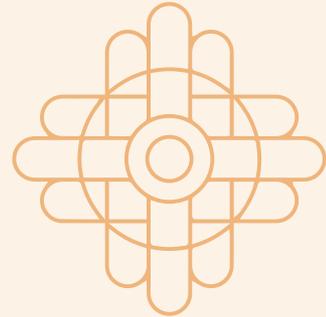
€ 21.5

Baharat braised lamb shank from Welsh pasture-raised lamb | leaf spinach | green beans | tomatoes | crispy potatoes (A|G|L|O)



THE SECRET  
INGREDIENT IS  
ALWAYS LOVE.

# SOMETHING SWEET

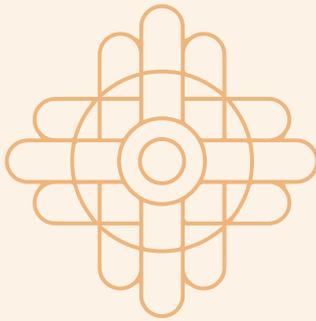


Homemade Noya sorbets 🍌 Lemon   cherry   mango-passion fruit (A E)	€ 6.5
Sayids Ferni 🌿 Delicate nougat cream   caramelised hazelnuts and pistachios (E G)	€ 7.5
Chocolate tartlet 🌿 with chocolate mousse   mango ragout   tonka bean-coconut ice cream (C G)	€ 10.9
Berry-orange tartlet 🍌 with dates   almonds   pistachio cream   cassis figs   lemon sorbet	€ 9.5
Knafeh 🌿 Crispy angel hair kataifi pastry with mascarpone filling   syrup   pistachios (freshly prepared in just 15 minutes) (A E G)	€ 10.9

## ALLERGENS / ADDITIONAL INGREDIENTS

A: Gluten	1: with preservative
B: Shellfish	2: with colourant
C: Egg	3: with antioxidant
D: Fish	4: with saccharin sweetener
E: Peanuts	5: with cyclamate sweetener
F: Soy beans	6: with aspartame sweetener
G: Dairy products	7: with acesulfame sweetener
H: Tree nuts	8: with phosphateC
L: Celery	9: sulphurised
M: Mustard	10: contains quinine
N: Sesame seeds	11: contains caffeine
O: Sulphur oxide and sulphites	12: with flavour enhancer
P: Lupines	13: blackened
R: Molluscs	14: waxed
	15: genetically modified

vegan 🍌  
vegetarian 🌿  
spicy 🌶️



CHOCOLATE DOESN'T ASK, IT  
UNDERSTANDS.