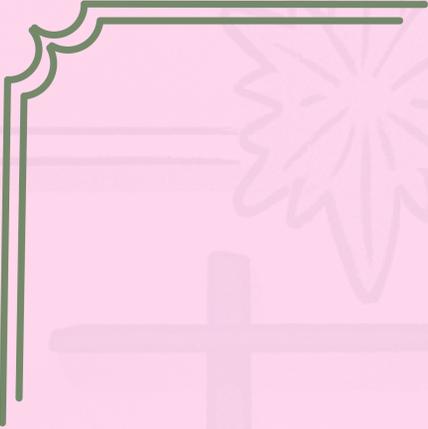


NOSH

Welcome to

NOSH



NOSH

Food Menu

Welcome to NOSH

We are excited that you are here to experience breakfast, brunch, and afternoon high Tea just like never before.

Our dishes are curated specially for every one of our guests with a finer palate in mind, and served with passion. Taking you through a symphony of flavors, one dish at a time, with our artisanal Coffees and sparkling Cocktails in hand, all within a distinctive and intriguing ambiance.

Anticipating a great experience, we hope you will love it!

NOSH Team



Brunch

Breakfast and Brunch THE USUAL SUSPECTS

French Toast 18.0
Buttermilk Pancakes 18.0
Belgian Waffles 18.0
Crapes. 19.5

Served with
Cream Cheese & Fresh Berries | Cream
Cheese & Berry Compote / Banana slice,
Maple syrup, Nutella Chocolate Sauce
(choose 1)

Full English 20.0

Eggs as you like, Baked Beans, Bacon, Grilled
Tomato, Sauté Mushroom, Sauté Potato,
Chicken Sausage, Toast Bread

Omelette (3 eggs) 19.0

Plain /Vegetable /Carbonara 22.0
Mushroom, Tomatoes, Spinach & Cheese (choose 3)
With Toast OR Potatoes

Bennys

NOSH's Just Benny 16.5

Thick slices of toast topped with
smoked Salmon, Veggies &
Hollandaise sauce

Croissant Benny

Two poached eggs topped with Hollandaise Sauce,
Arugula on a bed of freshly baked pastry with

Smoked Salmon 23.0

Bacon 20.0

Tiger prawns 25.0

Eggs Benny

Two poached eggs topped with
Hollandaise Sauce, Rocket salad on a
bed of brioche roll with

Smoked Salmon 21.0

OR Bacon 19.0

Toast Lovers

Smashed Avo
Croissant Toasted

Eggs as you like, Avocado spread on a toast with

Smoked Salmon, 23.0

Bacon 20.0

Turkey Ham 22.0

Allergens:

Contains Gluten • Contains Dairy



Dietary: Vegetarian / Vegan



Spice Level: Medium Hot



All Prices In ₺ | Cashless

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Sandwiches

Crispy Chicken Burger 23.0

Creamy cheddar cheese, Caesar dressing, gherkins and French fries

Cheese Burger 21.0

Beef patty, cheese, lettuce, tomato, gherkin, caramelize onion. Served with French fries

NOSH's Lobster Thermidor 29.0

Poached Lobster Meat in Rich spicy creamy sauce, Stuffed in Brioche loaf, Micro salad, fries

Fresh and Famous

Caesar Salad 23.0

Roman & iceberg lettuce, bread croutons, cherry tomatoes, soft boiled egg, Caesar dressing and Parmesan shavings

House Salad 21.0

Lettuce, tomato, cucumber, onions, berries, carrot, black olive, sweet corn

NOSH's Famous Loud Quack Salad 29.5

Arugula, toast almond flakes, carrot, raisins & pulled Guinea fowl

Quinoa Salad 25.0

Lettuce, cherry tomato, cucumber, onions, avocado, feta cheese, soft eggs

Chia Pudding 15.0

Mix berries

Parfait Bowl 19.0

Granola, Yoghurt, Mix Berries

Sizzling and Simmering

Beef A Cavalo 45.0

Grilled Ribeye Steak with Sunny side egg on top, Potato O'Brien, Peppercorn corn sauce

Herbs Couscous Pillaf and Spicy Tomato Concasse

Pan Seared Butter Salmon 44.0
Fish

Grilled jumbo prawn 37.0

Braised half chicken 35.0

Allergens:

Contains Gluten • Contains Dairy

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Seafood Pasta 36.0

Mix prawns, calamari, shrimps cooked in choice of tomato or creamy sauce, permesan cheese

Spicy Linguine Carbonara Pasta 29.0

Creamy pasta with bacon, egg, green peas, parmesan cheese

There's Love in Sharing

NOSH's Tower 120.0

A trio tower of Nova Lox: Cured sliced Smoked Salmon fish & Turkey ham, Tuna salad, Beef tomato & Cucumber , Grapes, Strawberry served with Bread Basket, Butter, Cream cheese, Preserves Caviar (optional) 15.0

Something Sweet to Finish

New York Style Cheesecake 19.0

Berry compote
Salted caramel
LotuS

Tropical Mix and Whipped cream 15.0

Seasonal Fruits & Whipped cream

Chocolate Mousse Layered Black Forest 19.0

Chocolate Cookies 18.5

Served homemade Salted caramel ice cream

Tiramisu 18.0

Celebration Plates

35.0

Assorted mini, macarons and meringue

55.0

Glazed choc dome cake

All with candle and personalized name

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Extras

CINNAMON BUTTER	3.0
PRESERVES	3.0

SIDES

FRIES	7.0
PRAWN	15.0
EGG	5.0
BACON	5.0
AVOCADO	4.0
CHICKEN SAUSAGE	4.0
PORK SAUSAGE	4.0
CROISSANT	6.0
BREAD BASKET	25.0
GRILLED BRAISED HALF CHICKEN	20.0
SMOKED SALMON	8.0
TUNA FISH	6.5
TURKEY HAM	7.0

Allergens:

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FULL AFTERNOON TEA 135.0

Third Course

Macarons, cheese cake, muffins, tarts,
mousse

Second Course

Scones, danishes, clotted cream and
jam

First Course

Smoked salmon sandwich, egg
sandwich, cucumber sandwich, tuna
and dill sandwich

Please request our Tea selections ranging from hot to Iced
Tea and make your choice.

Allergens:

Contains Gluten • Contains Dairy

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Drinks

Hot Beverage

Single Espresso	3.5	Spanish Latte	8.0
Double Espresso	4.5	Lotus Latte	8.0
Cafe Latte (vanilla/caramel)	7.0	Chai Latte	8.0
Cappuccino	7.5	Dirty Latte	9.5
Flat White	7.0	Matcha Latte	9.0
Americano	6.5	Rose Latte	9.5
Mocha	8.0	Special hot chocolate: French style hot chocolate and whipped cream	21.0

Iced Tea

Peach	9.0
Passion	8.5
Hibiscus and lemonade	8.0
Blueberry	8.0

Hot Tea

English breakfast (black tea)	6.5
Raspberry and cranberry	5.0
Pepper Mint	6.5
Chamomile (herbal)	4.0
Jasmine (green tea)	4.0
Lemon ginger	6.5

Cold Brew

Iced lavender latte	8.5	Iced mocha	7.0
Espresso Mont Blanc	12.0	Iced lotus macchiato	7.5
Caramel Frappe	10.0	Iced matcha latte	9.0
Affogato	8.0	Pumpkin iced spiced latte	9.0

Soft

H2O	2.5
Sparkling H2O	5.0
Soft and Mixer	3.5
Energy Drink	5.0

Milk shakes

Oreo	12.0
Lotus	12.0
Caramel	10.0
Vanilla	10.0

Fresh Juice

Fresh Squeezed Orange Juice	9.0
Hibiscus Juice	12.0

Smoothie

Banana berry	12.0
Avo Amazing	12.0
Mango Bliss	10.0
Happy	9.0

Packed Juice

CRANBERRY	12.0
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MOCKTAILS

Cucumber Sling 12.0
(Cucumber, basil, lemon juice and pineapple juice)

Easy Peasy 12.0
(Mango juice, fresh orange juice, lemon juices, and mint)

Berry Thrill 16.0

Emerald Dream 10.0
Kiwi puree, lemon juice, mint leaf

Midnight Sky 12.0
BLUEBERRY DRINK
Blueberry , lemon juice, and lychee

Cran-tastic 12.0
CRANBERRY MOCKTAIL
Cranberry, raspberry lemon juice

SIGNATURE COCKTAILS

MAIMI CHIC

16.0

(Peach schnapp. White rum, vanilla syrup, lemon juice, glitter)

GET FRENZY

16.0

(Lychee puree, white rum, apple juice, lemon juice, egg white)

EUROPEAN VIBE

18.0

(Aperol, Malibu and cinnamon)

ALL TIME FAVE

17.5

(Blueberry, lavender, lemon juice, vodka and soda)

Show stopper

19.0

CLASSICS

Aperol spritz (Aperol, Prosecco and soda)	18.0
Mojito	16.0
Mai tai	15.0
Paloma	16.0
Whiskey sour	16.0
Margarita (classic, mango, passion fruit, strawberry)	16.0
Porn star martini	16.0
Espresso martini	16.0

SPECIALITIES

Nosh's white or red pitcher
of sangria 35.0

Mimosas, Bellinis and
friends: A bottle of house
bubbles, choose 3 flavors

Classic/Peach/Strawberry

Bottle: 50.0

Glass: 15.0

Tower of Tails

Mixed option of mocktails
or cocktails (choose 8)

Mocktails 85.0

Cocktails 105.0

Shots

Gin

Hendricks	10.0
Bombay sapphire	8.0

Tequila

El sueno reposado	15.0
Olmecca blanco	10.0

Rum

Barcadi	4.5
Embargo	5.5

Whiskey

Jack daniels	10.0
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Vodka

Ciroc	16.0
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Bottles

COGNAC

HENNESSY VS	190.0
HENNESSY VSOP	240.0
HENNESSY XO	900.0
MARTEL BLUE SWIFT	270.0
REMY MARTIN	180.0

WHISKEY

JAMESON	75.0
JAMESON BLACK BARREL	100.0
CHIVAS 15YRS	180.0
GLEN 15YRS	260.0
GLEN 18YRS	380.0
GLEN 21YRS	850.0

TEQUILA

OLMECA SILVER	80.0
PATRON SILVER	170.0
PATRON ANEJO	195.0
CLASE AZUL ANEJO	2000.0

VIVIR TEQUILA VS	
COFFEE LIQUEUR 70 CL	190.0
VIVIR TEQUILA BLANCO	190.0
VIVIR TEQUILA REPOSADO	215.0
CASAMIGO REPRESADO	390.0
DON JULIO 1942	750.0

VODKA

ABSOLUTE	70.0
CIROC	125.0

GIN

CAPE TOWN PINK LADY

80.0

HENDRICKS

120.0

DRUMSHANBO IRISH GIN

100.0

DRUMSHANBO IRISH GIN
CALIFORNIAN ORANGE

130.0

DRUMSHANBO IRISH GIN
BRAZILIAN PINEAPPLE

130.0

DRUMSHANBO GUNPOWDER

125.0

IRISH GIN SARDINIAN CITRUS 70CL

VICTORIA'S STAG

130.0

STRAWBERRY GIN 75CL

BUBBLES

FANTINEL THE INDEPENDENT
ROSE 65.0

FANTINEL THE INDEPENDENT
BRUT 65.0

ERMELINDA ESPUMANTE BRUTO
/ ROSE/ MEIO SECCO PROSSECCO 65.0

SUN GODDESS BY MERLOT
PROSSECO 80.0

LAURENT PERRIER DEMI SEC 250.0

MOET & CHAMDON BRUT 295.0

VEUVE CLIQUOT BRUT 300.0

VEUVE CLIQUOT RICH 340.0

GLASS 15.0

WINES

SWEET WHITE WINE

DARLING CELLARS 30.0
SWEET WHITE

GLASS 10.0

DIEMERSDAL ROSÉ 90.0

GLASS 12.0

SWEET RED WINE

DARLING CELLARS 40.0
SWEET RED

GLASS 10.0

WHITE WINE

SANTA RITA 120 SAUVIGNON BLANC. 25.0

DONA PAULA CHARDONNAY 70.0

DIEMERSDAL GRUNER VELTLINER 70.0

SANTA CRISTINA VERMENTINO 68.0

SANTA CRISTINA PINOT GRIGIO 80.0

SPRINGFIELD MISS LUCY 80.0

LOUIS LATOUR DUET VIOGNIER /
CHARDONNAY 84.0

SPRINGFIELD LIFE FROM STONE 87.0

DARLING CELLARS CHENIN

SAUVIGNON BLANC 24.0

GLASS 10.0

DRY RED WINE

APOSTLE RED BLEND	24.0
SANTA RITA 3 TRES MEDALLAS CABERNET SAUVIGNON.	21.0
COTES DU RHONE DOMAINE SAINT BERTRAND DES GARRIGUES	30.0
SANDSTONE SHIRAZ	42.0
ANTINORI NEPRICA	43.0
DONA PAULA MALBEC	43.0
SANTA CRISTINA LE MAESTRELLE TOSCANA ROSSO	45.0
SPRINGFIELD WHOLE BERRY	75.0
KANONKOP KADETTE PINOTAGE	45.0
GLASS	15.0

