

Nola Eatery and Social House is a New Orleans inspired venue offering Southern American food with a healthier more modern take, in a convivial setting complemented by a diverse and colorful beverage component.



Decadent but not in an obvious way. We are heavily rooted in a complex mélange of cultures, hot, fun and always ready to "laissez les bons temps rouler".

STARTERS & SHARING

A BAKED CAMEMBERT
OVEN BAKED IN FILO WITH DRUNKEN FIGS 68

A.S MUSSEL POT
STEAMED IN WHITE WINE, SHALLOTS
& FRESH HERBS 85

S LOUISIANA CRAB CAKES
PAN-FRIED CRAB CAKES
WITH SPRING ONIONS & CILANTRO
REMOULADE SAUCE ON THE SIDE 72

S CRAB & TUNA CEVICHE
MARINATED IN LIME, FRESH CORIANDER
& SPRING ONIONS 77

V EMPANADAS
STUFFED WITH SPICY BLACK EYED PEAS
& MOZZARELLA CHEESE 42

V HOT SPINACH CHEESE DIP
OVEN BAKED
SERVED WITH SOUR-DOUGH CRUTONS 35

V.S GUACAMOLE
SPICY AVOCADO DIP WITH TORTILLA CHIPS
OR CAJUN SHRIMPS 37/60

S BAYOU SHRIMP BEIGNETS
SHRIMPS FLAVORED WITH CAJUN SPICES
IN A BLACK EYED PEA BEIGNET BATTER
SERVED WITH GUACAMOLE 64

P MUFFALETTA PLATTER
CHEF'S SELECTION OF COLD CUTS
INSPIRED BY NOLA'S ORIGINAL 135

FRENCH QUARTER CHEESE PLATTER
A VARIETY OF AGED CHEESES FOR 2 OR 4
SERVED WITH PLUM CHUTNEY & CROSTINI 60/115

QUIRKY BOWLS FILLED WITH A VARIETY OF
INGREDIENTS AND SAUCES SERVED ASIDE
FOR GOOD MEASURE

SALADS

N NOLA SALAD
MIXED GREENS WITH APPLES, AVOCADO, ROASTED
PECANS, SAUTEED MUSHROOMS & PARMESAN
SERVED WITH HONEY MUSTARD DRESSING 44

CAJUN SHRIMP OR CHICKEN SALAD
MIXED GREENS, WITH PINEAPPLE,
CAJUN SPICED SHRIMPS OR CHICKEN
WITH WHITE WINE DRESSING 58/50

COBB SALAD
CRUNCHY LETTUCE, TURKEY BACON, CHICKEN,
TOMATOES, AVOCADO & BLUE CHEESE
SERVED WITH SHERRY VINAIGRETTE 46

BELL PEPPER & GOAT CHEESE SALAD
ROASTED BELL PEPPERS, WILD ROCKET LEAVES,
ENDIVES & WARM GOAT CHEESE
WITH AGED BALSAMIC VINEGAR 49

THE CAJUN GRILL

(INCLUDES ONE SIDE DISH OF YOUR CHOICE)

HALF CHICKEN 90

QUARTER CHICKEN 49

S JUMBO PRAWNS 105

FLANK STEAK (240 G.) 85

RIB EYE STEAK (260 G.) 108

TENDERLOIN (240 G.) 116

SAUCES

A BÉARNAISE

SOUTHERN MAPLE BBQ

A MARCHAND DE VIN

CREOLE MUSHROOM

A REMINDER OF HOW GOOD SIMPLE
VEGGIES AND TATERS CAN BE

SIDES

TATERS 18

SWEET POTATO & SQUASH MASH

TRUFFLE MASH

HOT CRUSHED POTATOES WITH ROCK SALT

HAND CUT FRIES

CREOLE POTATO SALAD

VEGGIES 20

**OLD-STYLE DIXIE COLE SLAW / CURLY KALE /
CORN ON THE COB / WILD MUSHROOMS**

SANDWICHES & BURGERS

(INCLUDES ONE SIDE DISH OF YOUR CHOICE)

VOODOO TURKEY BURGER
JUICY TURKEY BURGER
WITH OUR SIGNATURE VODOO SAUCE
& PINEAPPLE RELISH 72

NOLA BURGER
BLACK ANGUS CHUCK BURGER
WITH FRESH OREGANO & THYME
TOPPED WITH PICKLE RELISH
SERVED IN A TOASTED BUN 75

N.A PO BOY
HOMEMADE BRIOCHE SLIDERS
WITH SLOW COOKED PULLED BEEF 55

P MUFFALETTA SANDWICH
HOMEMADE FOCACCIA STUFFED WITH PORK
MORTADELLA, PORK AIR-DRY SALAMI,
OLIVE SALAD & PROVOLONE CHEESE SLICES 86

V MUSHROOM FLATBREAD
WITH PORTOBELLO, CHAMPIGNONS,
MOZZARELLA & WILD ROCKET 42

MAINS

A BRAISED SHORT RIB
BEEF RIB SEASONED
SLOW COOKED IN BLACK BEER
SERVED WITH MASHED POTATOES 92

A.S SEAFOOD JAMBALAYA
NOLA CLASSIC
MIXED SEAFOOD WITH BEEF ANDOUILLE SAUSAGE
& COOKED WITH SPICY CREOLE RICE 70

V VEGGIE JAMBALAYA
OUR TWIST ON A CLASSIC SMOKED BELL PEPPERS,
CHUNKY MUSHROOMS & CORN
COOKED WITH SPICY CREOLE RICE 52

CREOLE MEATBALLS
FLAVORED WITH ITALIAN SAUSAGE
COOKED IN CREOLE TOMATO SAUCE
SERVED WITH MASHED POTATOES 68

CORNFLAKE CHICKEN
OVEN BAKED CORN FED CHICKEN BREAST
IN A CAJUN CORNFLAKE CRUST
SERVED WITH A ZUCCHINI & PARMASAN WAFFLE 65

A BLACKENED SALMON
IN CAJUN SPICES WITH ZUCCHINI
FLAVORED WITH MARTINI 82

A.S.N PRAWN TAGLIOLINI
FRESH PASTA WITH SAUTÉED PRAWNS
COOKED IN A BISQUE 75

A LAMB OSSO BUCO
SLOW COOKED LAMB IN PORT WINE GRAVY
SERVED WITH MASHED POTATOES 89

SEA BASS FILLET
SKILLET SAUTÉED WITH TOMATO COMFIT
& A SIDE OF KALE 120

THE MOMENT IT HITS YOUR TONGUE, ALL
BETS ARE OFF, IT'S LOVE AT FIRST BITE

DESSERTS

All 30

BAKED CHEESECAKE
ON A CRISPY BISCUIT BASE
SERVED WITH RASPBERRY SAUCE

TRIPLE CHOCOLATE BROWNIES
LAYERED WITH CHOCOLATE MOUSSE
SERVED WITH VANILLA ICE CREAM

BUTTERSCOTCH TART
SILKY BUTTERSCOTCH FILLING
TOPPED WITH CHOCOLATE GANACHE & RASPBERRY CREAM

V.N.A RUM BABA
RUM-SOAKED CLASSIC
WITH FRUITY CRÈME ANGLAISE

V MISSISSIPPI MUD MOELLEUX
WARM CHOCOLATE MUD CAKE FILLED WITH MIXED BERRIES
SERVED WITH VANILLA ICE CREAM

N OREO CHOCOLATE CHEESECAKE
CHOCOLATE CHEESECAKE ON AN OREO BASE

V SEASONAL PIE*

V SORBETS & ICE CREAM* 20

*ASK YOUR SERVER FOR TODAY'S SELECTION!