

Noura
café

Food & Drinks Menu

Japanese Selection

Salads



Crispy Spicy Salmon \$26

salmon, panko crispy, spicy mayo, black tobiko topping



Crispy Spicy Tuna \$25

tuna, panko crispy, spicy mayo, black tobiko topping



Crazy Crab \$13

crazy crab, cucumber, carrots, tobiko, mayo

Temaki



Crispy Spicy Salmon \$12

[1 piece]



Crispy Spicy Tuna \$11

[1 piece]



Crazy Crab \$9

[1 piece]

Sashimi



Salmon \$9

[3 pieces]



Tuna \$8

[3 pieces]



Crab \$6

[3 pieces]

Nigiri Sushi



Nigiri Salmon \$9

[2 Pieces]



Nigiri Tuna \$8

[2 Pieces]



Nigiri Shrimp \$7

[2 Pieces]



Nigiri Crab \$6

[2 Pieces]

Ura Makis



Sesame California \$7
crab, avocado, cucumber,
sesame wrap
[4 pieces]



Crispy Crazy \$7
crab, crispy wrap, avocado,
crazy crab topping
[4 pieces]



Crispy Crab Salmon \$11
crazy crab, crispy, avocado,
salmon wrap
[4 pieces]



Salmon Avocado \$12
salmon, crab, avocado wrap,
tobiko topping
[4 pieces]



Spicy Salmon \$15
salmon, Japanese mayo, wasabi,
layu, togarashi, spicy salmon topping
[4 pieces]



Salmon Philly \$15
salmon, Philadelphia, avocado,
furikake wrap, salmon topping
[4 pieces]



Tuna Avocado \$11
tuna, crab, avocado wrap,
tobiko topping
[4 pieces]



Spicy Shrimp \$14
shrimp, crispy, spicy shrimp
topping
[4 pieces]



Spicy Tuna \$15
tuna, Japanese mayo, wasabi, layu
togarashi, spicy tuna topping
[4 pieces]



Spicy Mango \$10
shrimp, crazy, avocado, mango wrap
spicy mango topping
[4 pieces]

Hosomaki



Mango Avocado \$6
[4 pieces]



Salmon \$10
[4 pieces]



Tuna \$9
[4 pieces]



Shrimp \$8
[4 pieces]



Crab \$7
[4 pieces]



Breakfast

Sunny Side Up	\$7
Scrambled Eggs	\$7
Plain Omelet	\$7
Custom Omelet (selection of cheese, ham, turkey, mushroom)	\$10
Add avocado \$4	
Croissant (plain, cheese, thyme, chocolate)	\$4
Add Jam (strawberry or apricot) \$1	
Mini Croissants Basket (plain, cheese, thyme, chocolate)	\$5
Mini Manakish Basket (two thyme, two cheese)	\$5
Cheese & Turkey Platter	\$14
Grilled Halloumi & Vegetables Platter	\$12
Labneh & Vegetables Platter	\$9
Avocado Tartine (open faced)	\$13

Breakfast Formulas

Petit Déjeuner Continental \$16

Coffee or Tea
Orange Juice or Lemonade
Bread Basket, with butter & jam (strawberry & apricot)
Mini Croissants or Mini Manakish Basket

Petit Déjeuner Noura \$20

Coffee or Tea
Orange Juice or Lemonade
Bread Basket, with butter & jam (strawberry & apricot)
Mini Croissants or Mini Manakish Basket
Sunny Side Up or Plain Omelet or Scrambled Eggs

Yogurt Bowls

Yogurt Granola Bowl (greek yogurt, honey, granola, dry fruits, pumpkin seeds)	\$13
Avocado Honey Bowl (avocado yogurt base, honey, roasted slivered almonds, coconut powder)	\$14
Peanut Butter Banana Bowl (peanut butter infused greek yogurt, honey, peanut butter, banana, hazelnut)	\$15
Strawberry Mango Bowl (strawberry infused greek yogurt, honey, strawberry, roasted slivered almonds, mango)	\$16

Appetizers

Salted Edamame	\$8
French Fries	\$6
Fried Calamari (peanuts, sweet chili sauce)	\$16
Crispy Spicy Shrimp	\$18
Salmon or Tuna Avocado Tartare	\$26
Trio Mini Burgers (beef, chicken, shrimp)	\$17
Smoked Salmon	\$22
Salmon or Tuna Tataki	\$22

Salads

Caesar – Add shrimp \$7 / Add chicken \$3	\$17
Warm Goat Cheese (mesclun, iceberg, cherry tomato, cranberries, dried figs, pomegranate)	\$19
Fresh Tuna Nicoise (romaine lettuce, black olives, cherry tomato, grilled corn, potato, mange-tout, quail eggs, artichoke hearts)	\$23
Kale Quinoa (carrots, cranberries, yellow cherry tomato, dried figs, dried apricots, almond, pumpkin seeds) – Add shrimp \$7 / Add chicken \$3	\$17
Beetroot Carpaccio (beetroot, mesclun, pomegranate, goat cheese, walnut)	\$13
Salmon Poke (carrot, cucumber, edamame, avocado, ginger, rice, red cabbage, beetroot)	\$26
Asian Beef Salad (mixed bell pepper, cabbage, noodles, sucrose, ginger, cashews)	\$23
Green Salad (mesclun, cucumbers, edamame) – Add avocado \$4	\$12
Greek Salad (feta, tomato, cucumbers, green and red pepper, black olives, romaine lettuce)	\$19
Fresh Crab (baby spinach, mache leaves, potato, pink peppercorn, radish, chili hair)	\$38

Sandwiches

Club Sandwich (chicken, smoked turkey, with fries)	\$22
Croque Monsieur (smoked turkey, with fries)	\$19
Smoked Salmon Tartine (open faced with cream cheese) Add avocado \$ 4	\$25
Halloumi (olive tapenade, wild rocca, tomato, cucumber, sundried tomato, mint, balsamic in an olive baguette)	\$16
Tuna (dill, sriracha, dill pickles, romaine lettuce, lemon oil sauce in a brown ciabatta)	\$15
Chicken Avocado (emmental cheese, wild rocca, dill pickles, light mayo in a brown ciabatta)	\$18
Shrimp Avocado (wild rocca, spicy sauce in a white baguette)	\$22
Steak Sandwich (beef filet, emmental, fresh mushrooms, wild rocca, mushroom sauce in a white baguette)	\$28
Steak Frites Sandwich (café de Paris sauce, in a white baguette)	\$28

Pasta & Risotto

Penne Arrabiata	\$14
Fettuccine Alfredo (chicken)	\$21
Ricotta & Spinach Ravioli (pesto sauce)	\$22
Porcini Ravioli	\$27
Shrimp Linguini	\$28
Gnocchi (pink sauce)	\$17
Porcini Risotto	\$18
Seafood Risotto	\$29

Pizza

Margherita (mozzarella fior di latte, tomato sauce)	\$15
Pepperoni (tomato sauce, mozzarella fior di latte, choice of beef or pork pepperoni)	\$21
Vegetarian (zucchini, eggplant, carrot, red & yellow bell peppers, fresh mushrooms)	\$19
Prosciutto Funghi (choice of ham or turkey, mozzarella fior di latte, mushrooms, tomato sauce, olives)	\$26
Bresaola (wild rocca, bresaola, tomato sauce, mozzarella fior di latte)	\$27
Truffle (black truffle paste, mozzarella di Bufala)	\$29
Four Cheese (gorgonzola, goat cheese, Parmesan cheese, mozzarella cheese)	\$21
Seafood (mixed seafood, mozzarella fior di latte, tomato sauce, oregano)	\$29

Main Course

Steak Frites (café de Paris sauce)	\$36
Grilled Chicken Breast (baby potatoes, broccoli, mushroom sauce)	\$25
Salmon Teriyaki (jasmine rice, vegetables)	\$31
Grilled Sea Bass (mashed potatoes, broccoli)	\$39
Chicken Escalope (French fries)	\$21
Prime Beef Tenderloin 220g (duchesse potato, sauteed spinach, pepper or mushroom sauce)	\$58
Wagyu Cheeseburger (lettuce, tomato, dill pickles, emmental, cheddar and burger sauce, served with fries, coleslaw)	\$29
Angus Cheeseburger (lettuce, tomato, dill pickles, onion, cheddar and burger sauce, served with fries, coleslaw)	\$20
Chicken Burger (iceberg, tomato, dill pickles, emmental, barbecue mayo, served with fries, coleslaw)	\$16
Poulet Stroganoff	\$26
Boeuf Stroganoff	\$31
Boeuf Bourguignon (served with mashed potatoes)	\$31
Grilled Shrimps	\$27

Soups

Onion	\$13
Lentil	\$11

Noura's Plats du Jour

Monday: Poulet à l'Orientale	\$25
Tuesday: Chich Barak	\$23
Wednesday: Moghrabié	\$23
Thursday: Kebbé Labnié	\$23
Friday: Sayadié	\$39
Saturday: Kebbé Arnabié	\$23
Sunday: Feuilles de Vignes Côtelettes	\$34

Desserts

N de Noura (vanilla ice cream, chocolate sauce, for two)	\$18
Tarte Mangue (mango coulis & sorbet, for two)	\$17
Basque Cheesecake (strawberry coulis, for two)	\$16
Warm Apple Tart (vanilla ice cream)	\$12
Chocolate Fondant (vanilla ice cream)	\$14
Warm Chocolate Tart (raspberry sorbet)	\$14
Crème Brûlée	\$11
Profiteroles (vanilla ice cream, almonds, chocolate sauce)	\$13
Noura pastry selection by the piece (éclair chocolat/mocha, choux à la crème, mille feuille, tarte fraises, succès chocolat/praliné, fraisier, forêt noire, bahamas, baba au rhum and many others upon availability)	\$8

Coupes Glacées

Soft Serve (merry cream: chocolate, vanilla or mixed)	\$8
Chocolat Mou	\$9
Strawberry Vanilla Vacherin	\$9
Chocolate Caramel Mylord	\$9
Ice Cream by the scoop (chocolate, vanilla, pistachio, caramel)	\$3.5
Sorbets by the scoop (strawberry, mango, lemon, raspberry)	\$3.5

Drinks

Water

Local Water Large	\$6
Local Water Small	\$4
Evian	\$9

Sparkling Water

San Pellegrino Large	\$8
Perrier Small	\$6
Tonic Water	\$5
Soda Water	\$5

Juices

Fresh Orange	\$7
Lemonade	\$7
Tomato Juice	\$7
Pineapple Juice	\$7
Apple Juice	\$7

Soft Drinks

7up	\$5
Diet 7up	\$5
Pepsi	\$5
Diet Pepsi	\$5
Ice Tea Peach	\$5
Ice Tea Lemon	\$5

Energy Drinks

Red Bull	\$8
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Drinks

Beer

Almaza	\$6
Almaza Light	\$6
Almaza Rosé	\$6
Heineken	\$8
Laziza (non-alcoholic)	\$5

Virgin Cocktails

Virgin Jamaica	\$7
Virgin Mary	\$7
Virgin Mojito	\$7
Virgin Colada	\$8

Cocktails

Kir Vin Blanc	\$9
Kir Royal	\$11
Caipirinha	\$10
Blue Lagoon	\$10
Piña Colada	\$10
Mimosa	\$11
Moscow Mule	\$10
Bloody Mary	\$11
Cosmopolitan	\$10
Jamaica	\$10
Midori Sour	\$10
Whiskey Sour	\$11
Espresso Martini	\$13
Irish Coffee	\$13
Margarita	\$12
Aperol Spritz	\$13
Dry Martini	\$12
Vodkatini	\$12
Gin Basil	\$9

Drinks

Negroni	\$15
Bellini	\$13
Mojito	\$11
Amaretto Sour	\$13

Regular Whisky

	Glass	Bottle
Dewar's White Label	\$9	\$68
J. Walker Red Label	\$9	\$79
Famous Grouse	\$8	\$69
J&B	\$8	\$68

Premium Scotch Whisky

	Glass	Bottle
J.Walker Black Label	\$12	\$109
Chivas 12 Years	\$11	\$98
J&B 15 Years	\$13	\$108
Old Par 12 Years	\$17	\$150
Chivas 18 Years	\$22	\$189
J.Walker Double Black	\$15	\$139
Dimple 12 Years	\$13	\$118

Ultra Premium Whisky

	Glass	Bottle
J.Walker Gold Reserve	\$21	\$195
J.Walker Blue Label	\$69	\$695

Malt Whisky

	Glass	Bottle
Glenfiddich 12 Years	\$13	\$120
Maccallan 12 Years	\$26	\$243
J.Walker Green Label 15 Years	\$22	\$189
Glenfiddich 15 Years	\$23	\$219
Glenmorangie 10 Years	\$20	\$171
Lagavulin 16 Years	\$27	\$260

Drinks

Bourbon Whiskey

	Glass	Bottle
Jim Beam	\$9	\$78
Jack Daniel's	\$9	\$79

Japanese Whiskey

	Glass	Bottle
Nikka Malt	\$26	\$198

Irish Whiskey

	Glass	Bottle
Jameson	\$10	\$81

Gin

	Glass	Bottle
Tanqueray	\$10	\$89
Tanqueray Ten	\$12	\$110
Bombay Sapphire	\$10	\$88
Gordon's	\$7	\$59
Hendrick's	\$14	\$117
Bulldog	\$12	\$98

Regular Vodka

	Shot	Glass	Bottle
Stolichnaya Red	\$3	\$6	\$54
Stolichnaya Gold	\$5	\$9	\$72
Absolut	\$4	\$8	\$60
Russian Standard	\$3	\$6	\$54

Premium Vodka

	Shot	Glass	Bottle
Stolichnaya Elite	\$8	\$14	\$99
Ketel One	\$7	\$13	\$97
Ciroc	\$12	\$21	\$170
Belvedere	\$13	\$20	\$162
Grey Goose	\$8	\$14	\$99

Drinks

Tequila

	Shot	Glass	Bottle
Jose Cuervo Silver	\$5	\$9	\$72
Jose Cuervo Gold	\$5	\$9	\$72
R.Antigua 1800 Añejo	\$11	\$16	\$178

Rum

	Shot	Glass
Bacardi White	\$3	\$7

Vermouth

	Glass
Martini Bianco	\$8
Martini Rosso	\$8
Martini Xtra Dry	\$8
Campari	\$11
Aperol	\$11

Porto

	Glass
Porto White	\$6
Porto Red	\$6

Cognac

	Glass
Remy Martin VSOP	\$23
Hennessy XO	\$61

Drinks

Digestifs

Sambuca White

Shot

\$6

Sambuca Black

\$7

Limoncello

\$6

Goldschläger

\$8

Kahlúa

\$10

Jägermeister

\$6

Disaronno Amaretto

\$11

Fernet-Branca

\$11

Cointreau

\$10

Baileys

\$7

Peppermint

\$6

Skinos

\$7



Champagne

Laurent-Perrier Brut	\$190
Moët & Chandon Brut	\$195
Laurent-Perrier Cuvée Rosé	\$300
Moët & Chandon Rosé	\$330

Prosecco

Bottega	\$50
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Local White Wine

Ksara Blanc de Blancs	\$30
Musar Korai	\$54
Kefraya Blanc de Blancs	\$25
Ixsir Grande Reserve	\$53

Imported White Wine

Bourgogne

Chablis, Domaine du Chardonnay	\$85
Macon Villages Jaffelin	\$69

Vallée de la Loire

Sancerre, Domaine de Terres Blanches	\$98
Pouilly-Fumé Joanne D'Orion	\$104

Italy

Gavi Di Gavi Tacchino	\$61
Pinot Grigio Mirabello	\$45

Local Rose Wine

Ksara Sunset	\$28
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Local Red Wine

Ksara Chateau	\$45
Musar Jeune	\$39
Musar Jeune 1/2	\$26
Chateau Kefra'ya	\$49
Ixsir Grande Réserve	\$59

Imported Red Wine

Bordeaux Supérieur

Chateau de Terrefort Quancard	\$49
Chateau Bellecroix	\$46

Beaujolais

Brouilly Jaffelin	\$64
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By The Glass

Local Wine

Ksara Blanc de Blancs	\$7
Ksara Sunset Rosé	\$7
Ksara Chateau Red	\$10

Imported Wine

Pinot Grigio Mirabello	\$10
Chateau Bellecroix	\$13

Prosecco

Bottega	\$10
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Prices are VAT inclusive



Specialty Coffee

From the sun-kissed slopes of Colombia to the misty plantations of Malawi, our specialty coffee beans are meticulously sourced from selected origins around the world, and roasted in the heart of Beirut. Whether you crave the bold intensity of our Colombian espresso or the smooth complexity of our single-origin Malawi or Costa Rica pour-overs, indulge in the flavors perfected by our skilled baristas.

Overview of our Specialty Coffee bean origins

Espresso-based drinks

Colombia

Altitude: 1700 M

Sensory notes: Fruity notes, Raspberry acidity, and fresh woody hints

Roast: Medium

Specialty Coffee

Colombia medium roast

Espresso	\$4.5
Double Espresso	\$6.5
Americano	\$5
American	\$5.5
Lungo	\$4.5

With Milk

Macchiato	\$5
Latte	\$6
Cappuccino	\$6
Cortado	\$5.5
Flat White	\$6
Mocha	\$6
Spanish Latte	\$6.5

Single espresso, condensed milk, choice of milk

Choose your milk

Dairy: Full fat or skimmed milk

Non-dairy: Oat or almond milk \$1.5

Specials

Lebanese coffee	\$4.5
White Coffee	\$4.5
Hot Chocolate	\$7
Matcha	\$7
Organic matcha, choice of milk	
Affogato	\$8

Noura's vanilla ice cream, single espresso shot

Prices are VAT inclusive



Specialty Tea

The amazing history of tea dates back to 2737 BC in ancient China. According to legend, Chinese emperor and herbalist Shen Nung first discovered tea by chance. Sitting beneath a tree while his servant boiled drinking water, some leaves fell into the water. As he tasted the delicious accidental infusion, tea was born and the emperor's fascination started, leading to the discovery of each type's healthful properties. This natural healthy beverage subsequently made it to Europe, Asia and Africa and became popular across the globe.

Our high-quality specialty tea is sourced from some of the best tea plantations around the world, including India, Japan, China, South Africa, Germany, and others. We take pride in our commitment to quality, authenticity and sustainability.

Specialty Tea Selection --- \$5.5

Choose from our wide selection of black tea, green tea, white tea, herbal infusions, fruit blend infusion or rooibos.

All drinks can be served hot or iced, upon preference.

Black Tea

English Breakfast

Benefits: Rise and Shine

Description & Origin: classic breakfast tea from Assam, Ceylon and Kenya

Ingredients: black tea blend.

Blue Flower Earl Grey

Effect: Wide Awake

Description & Origin: rich blend from China with a slightly citrusy and floral taste

Ingredients & Origin: blue flowers, bergamot, black tea

Green Tea

Fruity Green Tea

Benefits: Glow

Description & Origin: aromatic green tea blend from China, boasting a lofty fruit and flower bouquet

Ingredients: green tea, jasmine green tea, oolong tea, dried mango, green tea lychee, white tea, rose petals, dried goji berries and safflower

Jasmine Green Tea

Benefits: Revive

Description & Origin: floral premium green tea blend from Japan, featuring jasmine

Ingredients: green tea, jasmine

Marrakesh Mint Sencha Matcha

Benefits: Super Green

Description & Origin: vibrant green tea blend from China & Morocco, awakens all senses

Ingredients: green, spearmint and a hint of Japanese matcha

Prices are VAT inclusive

White Tea

Organic White Peony

Benefits: Cardio

Description & Origin: smooth, delicate and highly refreshing fine white tea yielding a light golden colored cup full of flavors, originating from Yunnan province in China

Ingredients: white blossoms, raw buds

Herbal Infusions

Organic Verbena Herbal Mix

Benefits: Digest

Description & Origin: refreshing and rejuvenating herbal infusion from Germany

Ingredients: mate, hibiscus, rosemary, lemongrass, liquorice root, blackberry leaves, lemon verbena, rosehip shells, aniseeds, cornflower petals, fennel

Organic Chamomile

Benefits: Soothing

Description & Origin: unique refreshing organic herbal tea, made with Croatian chamomile, renowned for its distinctive apple-like taste

Ingredients: chamomile blossoms

Ginger Lemon

Benefits: Immunity Boost

Description & Origin: refreshingly exotic and gently warming ginger lemon infusion from Germany

Ingredients: ginger, lemongrass, lemon peel, liquorice roots, peppermint

Fruit Blend Infusion

Mixed Berries

Benefits: Antioxidant

Description & Origin: caffeine-free infusion from Germany, made from an intense fruity blend with a sweet, tangy, energizing, sunny aroma

Ingredients: apple pieces, hibiscus petals, elderberries, sweet blackberry leaves, rosehip shells, strawberry slices, blackberries, raspberries and blueberries

Rooibos

Rooibos Cinnamon

Benefits: Calming

Description & Origin: bold and satisfying spicy brew from South Africa

Ingredients: rooibos, cinnamon, pink pepper, bourbon vanilla beans, clove buds and cardamom



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