

## bowls

Iced Ajo Blanco   fermented garlic   torched trout   peach (optional V)	26
Greek salad "on the rocks"   calamari   cucumber sorbet   olives   capers   feta powder (optional VG)	24
Burrata   pomelo   soy sprouts   lotus root   tamarind & lime dressing (V)	26
Thai papaya salad   cilantro   kataifi shrimp   peanuts   palm sugar dressing (optional VG) 🍴	25
NOUMI ABC   smoky grilled asparagus, broccoli & corn   cashew   pickled radish   yuzu (VG)	24

## crus

Hawaiian Ahi Poke   red tuna   avocado   mango   seaweed   wonton chips	26
Lebanese beef tartare   fine bulgur   pine nuts   mint   labneh   flat bread	29
Fijian swordfish kokoda   lime juice   coconut milk   cilantro   chili   tomato	25
Salmon sashimi   dill   red radish   tapioca chips   golden wafu sauce	26

## crossovers

Fish pakora   heirloom carrot   peanut   roti bread   tomato jam   cucumber mint raita (optional V)	22
Black & white hummus   grilled courgette   quail egg   black cumin (V optional VG)	21
Adana Lamb Filo   carrot pesto   pine nuts   Turkish yoghurt   garden herbs (optional V)	22
NOUMI fish & crisps   dukka crumbed sardines   heirloom potatoes   crab taramosalata dip	24
Steamed dumplings (shrimp or beef or vegetable)   kimchi salad   Chinese black vinegar	5pcs 16
Assorted steamed dumplings   kimchi salad   Chinese black vinegar	9pcs 26

## grilled & co.

each dish includes one side

Salmon   okra & tomato salad   toasted quinoa   umami butter sauce	39
Nordic spiced Cod   herb emulsion   currant   horseradish almond tapioka	44
Octopus   nduja   borlotti beans   fennel salad   Amalfi lemon sauce	43
Achiote spiced king shrimp   zucchini tzatziki   arugula & mimosette salad	54
Philippine chicken adobo   cabbage   peanuts   pandan   calamansi   crispy rice	36
Pulled pork   grilled lettuce   cucumber relish   Soubise mayo (also VG)	43
Carne Asada   Black Angus beef sirloin (250g)   black bean cream   chimichurri	58
Lemon myrtle grilled kangaroo loin   coleslaw   rosella jus   macadamia	42
Yellow potato curry   roasted chickpeas   cucumber chili sambal   pickled mango (VG) 🌶️	34
Fried aubergine   nazuktan   carob syrup   fermented beet root   egg white caviar (V)	32

## sides

Sweet potato mash (V)	Lukewarm miso spinach salad (VG)
Skin-on pont-neuf potato fries (VG)	Green spelt & lentil Mejadra (V)
Steamed rice (VG)	Moroccan roasted carrots (VG)

## crossover menu for 4 diners or more

Instagrammable #noumibern



The many flavours of Noumi to share | chef's choice | served in four flights per person 78

Please inform us about possible allergies or intolerances

(V) Vegetarian (VG) Vegan

Beef: Switzerland/Uruquay Shrimps: Vietnam Octopus: East Atlantic Chicken: Switzerland Calamari: Italy Sardines: Italy Crab: Indonesia  
Tuna: Indian Ocean Swordfish: Chile Cod: Iceland Salmon & trout: Norway Lamb: Australia/New Zealand Pork: Switzerland/Italy Kangaroo: Australia