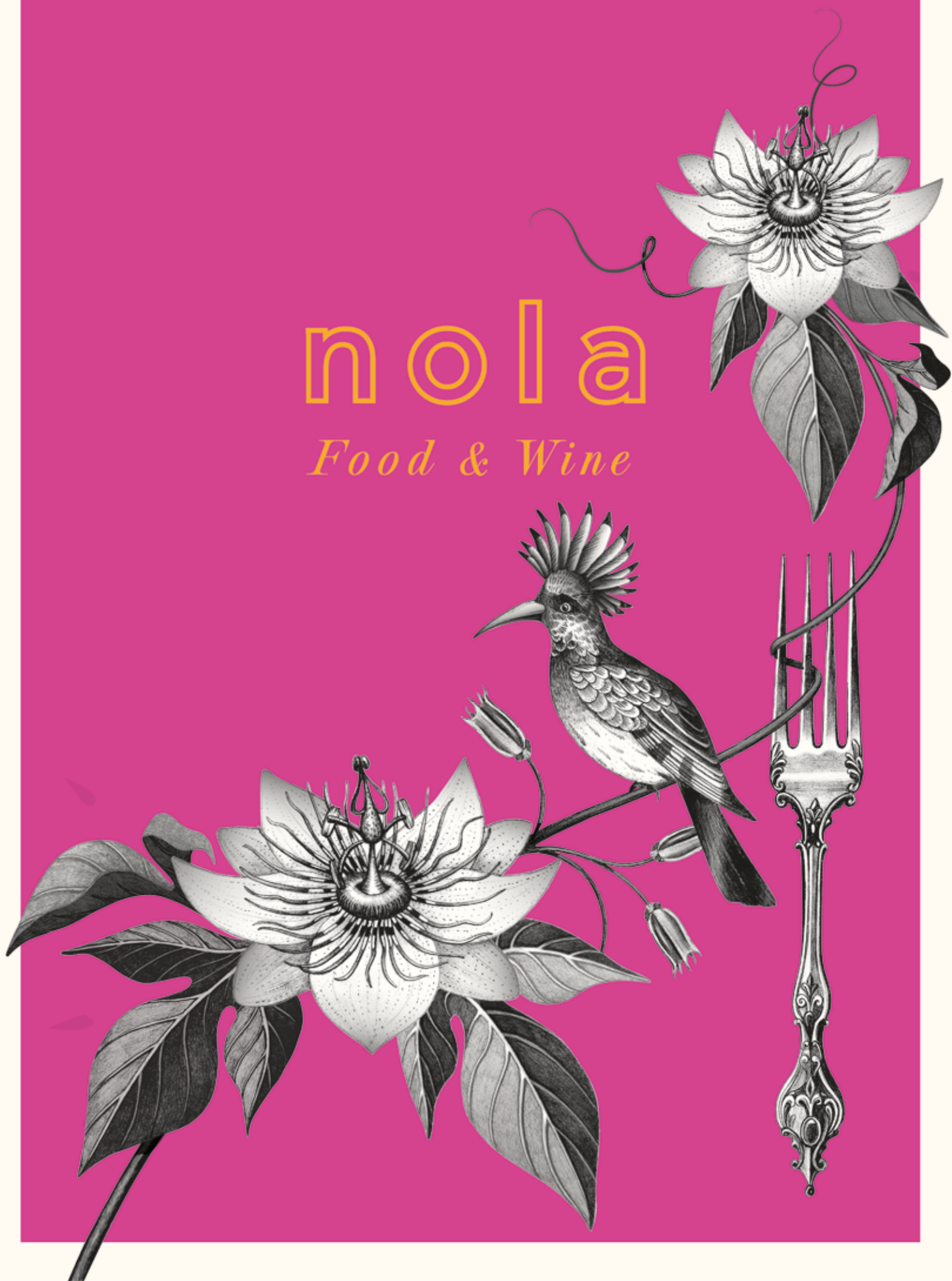


nola

Food & Wine





- N o l a -

Housed in the old congregational chapel on Lendal, NOLA is styled in a 1920s Art Deco Theme, and takes culinary inspiration from *New Orleans, Louisiana*.

Our food menu offers an exciting mix of Cajun inspired dishes and tastes from around the globe, served on smaller plates, giving each guest a chance to be more adventurous in choice. We recommend ordering two dishes with a side, per person.

Our very specially selected range of wines, cocktails & drinks is designed to complement the food menu.

Please see our separate cocktail menu.

*Live Jazz
on Tuesdays, Fridays & Sundays*

Sparkling Wine & Champagne



Pirani Prosecco D.O.C V

Italy **33.95 | 9.00**

Beautiful straw yellow, with elegant perlage. Soft notes of apple. Very easy drinking. SWA Commended.

Pirani Prosecco Rosé Doc V

Italy **38.95** (bottle only)

Brilliantly pink in colour with soft, enveloping aromatic notes. Pure pleasure in a glass.

La Cuvée Laurent-Perrier Vg

France **69.95 | 12.95**

Laurent-Perrier's signature champagne, La Cuvée is delicate yet complex with crisp notes of citrus fruit & white flowers.

Cuvée Rose Laurent-Perrier Vg

France **115.00** (bottle only)

An iconic rosé Champagne with great depth and freshness. Hints of fresh strawberries, raspberries and wild cherries.

Dom Perignon

France **250.00** (bottle only)

Stylish and seductive, open and expressive with delicate ripe stone fruit, floral touches and minerality. A beautiful palate, with hints of honey lead to a polished finish with a touch of crisp grapefruit.

For all other drinks including cocktails, soft drinks, beers, spirits and liqueurs, please see our drinks menu.

V Vegetarian Vg Vegan

White Wine



*Via Alta
Sauvignon Blanc
Reserva Vg*
Chile **30.95 | 8.50 | 10.50**

A fresh, zesty Sauvignon Blanc with wonderful aromatic aromas, hints of citrus and floral notes.

Morador Blanco Vg
Spain **26.95 | 7.25 | 9.25**

A bright straw yellow with aromas of ripe apricot, peach and lychee lead into a smooth, fresh, dry, well-balanced palate with delicate fruity notes.

*Farfalla
Pinot Grigio*
Italy **28.95 | 8.00 | 10.00**

Clean, simple, fresh; apple & pear. Easy drinking. Great for any occasion.

*Turtle Bay
Sauvignon Blanc*
New Zealand **38.95** (bottle only)

A vibrant and lifted Sauvignon Blanc that's brimming with gooseberry, and lemon and lime flavours. Crisp and light with a dry, zesty finish.

*Inkosi
Chenin Blanc V*

South Africa **28.95 | 8.00 | 10.00**

Off-dry, bursting with citrus and pineapple aromas. Well balanced, with refreshing clean finish.

Domaine Sancerre Vg
France **59.95** (bottle only)

Delicate white flowers and orange blossom aromas with a touch of exotic fruit on the palate. Crisp and fresh with a citrusy finish. Focused, ripe and mineral, very rounded and lengthy. A great match with goat cheeses & fish.

Rose Wine



*Morador
Rosado Vg*
Spain **26.95 | 7.25 | 9.25**

A bright raspberry pink colour with an intensely fresh nose of ripe strawberry fruit & flowers gives way to a well-balanced palate, medium-dry and delicious.

*Cramele Recas
Pinot Grigio
Blush Vg*
Romania **29.95 | 8.50 | 9.50**

Lively raspberry and floral aromas with fresh strawberry and apple notes on the palate.

*Chateau L'Oasis
Provence Rosé*
France **39.95** (bottle only)

Exceptionally light and vibrant; Provence Rose that's a copper pink with layers of crushed raspberry & cranberry notes. Dry, refreshing incredibly moreish.

Red Wine



*Altozano
Tempranillo
Cabernet Sauvignon*
Spain **29.95** (bottle only)

A wonderful Rioja-Esque red with notes of black cherry and hints of violet. Layers of bramble fruit and cocoa with a soft, fruit-driven finish.

Luna Azul Merlot
Chile **28.95 | 8.00 | 10.00**

This attractive Merlot displays varietal aromas of dark berry cassis & liquorice. With a fleshy palate and mouth filling with flavours of plum, sweet spice and a hint of chocolate.

Morador Tinto Vg
Spain **26.95 | 7.25 | 9.25**

A brilliant red-garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berries and a delicate hint of vanilla.

*Primitivo Maestro
Puglia IGT*
Italy **35.95** (bottle only)

Full and round with soft sweet tannins. Hints of fruit compote, dark chocolate, cinnamon and oriental spices on the palate.

*La Grupa
Malbec Vg*

Argentina **35.95 | 9.00 | 12.00**
An up-front ripe red fruit nose with sweet hints of spice, leading into a voluminous structure of cherries and plum.

*Châteauneuf
Du Pape
38 Parcelles*

France **63.95** (bottle only)
A rich and rustic red, brimming with stewed berry fruits, spice, worn leather and sandalwood. Layers of hedgerow fruits mingle with toasty oak leading to a lengthy finish.

Are you a wine lover?
Ask to see our fine wine specials.

Our food menu is designed to be served in petite portions, giving you the chance to explore a variety of flavours. We recommend ordering two dishes with a side, per person.

Choose two dishes + one side

19.95, per person

SUNDAY TO THURSDAY 12-7pm | FRIDAY 12-5pm

(NOT TO BE APPLIED IN CONJUNCTION WITH ANOTHER OFFER)

Fish

Grilled Oysters

OYSTERS TOPPED WITH A SPICY GARLIC BUTTER, AND GRILLED WITH PARMESAN SHAVINGS 9.95

Crispy Fried Calamari

SALT & PEPPER FRIED CALAMARI SIMPLY SERVED WITH TARTAR SAUCE AND LEMON 9.95

Garlic Chilli Prawns

PAN FRIED PRAWNS IN A GARLIC BUTTER FINISHED WITH FRESH CHILLI AND HERBS 9.95

Mussels

FRESH MUSSELS COOKED IN A SPICY TOMATO BROTH WITH WHITE WINE AND A TOUCH OF CAYENNE, SERVED WITH SOURDOUGH 9.95

BBQ Haddock Goujons

BBQ SPICED FRIED HADDOCK GOUJONS SERVED IN A SOFT TACO WITH A NEW ORLEANS REMOULADE 7.95

Pan Seared Scallops

BUTTERY PAN SEARED SCALLOPS SERVED ON A LEEK CREAM WITH SAGE AND BACON 10.95

Chargrilled Octopus

CHARGRILLED OCTOPUS TENTACLE ON A SAFFRON AND MUSSEL RISOTTO 12.95

Teriyaki Glazed Salmon

GRILLED TERIYAKI GLAZED SALMON SERVED ON A CRUNCHY ASIAN SLAW WITH CRISPY SEAWEED 10.95

Cajun Monkfish

CAJUN RUBBED MONKFISH CHEEKS ON TENDERSTEM BROCCOLI, WITH LEMON BUTTER 12.95

Crab Arancini

TWO SAFFRON RISOTTO BALLS FILLED WITH LUMPFISH CRAB MEAT, SERVED WITH CHILLI AIOLI 7.95

MARINATED OLIVES 3.95

WARM BAKED SOURDOUGH 3.25

Dishes may contain allergens. If you have any diet requirements, please ask a member of our team

Meat

Pulled Beef Bao

SLOW COOKED BEEF BRISKET, PULLED WITH BBQ SAUCE, SERVED IN A STEAMED BAO BUN WITH PICKLED MUSTARD, CORIANDER, RED ONION & CHILLI SLAW **9.95**

Jambalaya

JAMBALAYA, MEANING 'JUMBLED'; A SPICY CREOLE RICE DISH OF PRAWNS, CHICKEN AND SPICED SAUSAGE **9.95**

Gumbo

A CLASSIC OF NEW ORLEANS; A WELL SEASONED STEW WITH SLOW ROASTED CHICKEN, PRAWNS, SPICED SAUSAGE AND DIRTY RICE **9.95**

Duck Spring Rolls

SHREDDED SLOW COOKED AROMATIC DUCK & CRISPY VEGETABLE SPRING ROLLS, WITH SWEET CHILLI DIPPING SAUCE **9.95**

Lamb Kofta

GRILLED MINCED LAMB WITH HERBS & SPICES, SERVED ON A FLAT BREAD WITH TOMATOES, CUCUMBER, OLIVES AND RED ONION **8.95**

Southern Fried Chicken Burger

SOUTHERN FRIED CHICKEN BREAST FILLET BURGER WITH HASH BROWN, CHEDDAR CHEESE & BBQ SAUCE **9.95**
(ADD STREAKY SMOKED BACON +1)

Pulled Pork Arancini

TWO PULLED PORK ARANCINI SERVED ON CHIPOTLE MAYONNAISE **7.95**

Medallion Of Beef

FILLET BEEF MEDALLION SERVED ON BUTTERED CRUSHED NEW POTATOES WITH PEPPERCORN SAUCE **9.95**

Chicken Wings

CAJUN MARINATED CHICKEN WINGS TOSSED IN YOUR CHOICE OF SAUCE:
Bourbon BBQ / Louisiana Hot **7.95**

Pork Belly

STICKY GLAZED PORK BELLY WITH APPLE PURÉE & CRISPY CRACKLING **11.95**

BBQ Baby Back Ribs

SLOW COOKED PORK LOIN RIBS MARINATED WITH BBQ SAUCE, SERVED WITH SLAW **9.95**

Classic Burger

A 6OZ SEASONED BEEF PATTY, LITTLE GEM LETTUCE, TOMATO, CHEDDAR AND LOUISIANA COME BACK SAUCE **9.95**
(ADD STREAKY SMOKED BACON +1)

MARINATED OLIVES **3.95**

WARM BAKED SOURDOUGH **3.25**



Sides

OLD BAY SEASONED FRENCH FRIES V	3.50
SWEET POTATO FRIES V	4.25
ICEBERG WEDGE, BLUE CHEESE DRESSING, AND BACON BITS	4.25
DIRTY RICE: TRADITIONAL CREOLE DISH OF WHITE RICE COOKED WITH BEEF, GREEN PEPPER, CELERY & ONION, CAYENNE & BLACK PEPPER	3.95
PAN FRIED TENDERSTEM BROCCOLI WITH CHILLI BUTTER & FLAKED TOASTED ALMONDS V	4.95
HOUSE SALAD V	4.25
ONION RINGS V	3.95
COLESLAW V	3.95

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Vegetarian & Vegan

Vegan Jambalaya Vg

ARTICHOKE HEARTS & SPICED VEGAN SAUSAGE JUMBLED WITH PEPPERS, ONIONS AND SPICY RICE 8.95

Southern Fried Cauliflower V

SOUTHERN FRIED CAULIFLOWER FLORETS TOSSED IN A STICKY SESAME DRESSING 8.95

Vegan Burger Vg

A MOVING MOUNTAINS PLANT BASED BURGER IN A VEGAN BUN WITH LETTUCE, TOMATO, VEGAN BASED MAYO & CHEESE 9.95

Halloumi Burger V

CRUNCHY CORNFLAKE CRUSTED HALLOUMI IN A BURGER WITH HOMEMADE CHILLI JAM & COLESLAW 9.95

Oyster Mushroom Bao Vg

PAN FRIED OYSTER MUSHROOMS IN PONZU SAUCE & ASIAN SLAW IN A BAO BUN 7.95

Breaded Goats Cheese V

PANKO BREADED GOATS CHEESE WITH A MIXED FOREST FRUIT COMPOTE 6.95

Spanish Chickpea Fritters Vg

SPANISH CHICKPEA FRITTERS WITH A ROMESCO SAUCE 6.95

Mac N Cheese V

MACARONI PASTA BAKED IN A RICH CHEESE SAUCE WITH A GRATINATED CHEESE TOPPING 6.95

MARINATED OLIVES 3.95

WARM BAKED SOURDOUGH 3.25

Po Boy

Traditional Louisiana sandwich with soft New Orleans bread 9.95

Crispy Belly Pork

CRISPY BELLY PORK WITH BBQ SAUCE, ICEBERG, PICKLED RED ONIONS AND CUCUMBER

Spicy Chicken & Sausage

CAJUN RUBBED CHICKEN, SPICY SAUSAGE WITH A LOUISIANA MAYONNAISE

Duck & Vegetable

SHREDDED DUCK AND VEGETABLES WITH HOI SIN SAUCE, CRISPY ASIAN SLAW & TOASTED SESAME SEEDS

Crispy Prawn

DEEP FRIED PRAWNS, SHREDDED LETTUCE, TOMATO AND OUR OWN TARTARE SAUCE

Dishes may contain allergens. If you have any diet requirements, please ask a member of our team

Desserts

New York Baked Cheese Cake

NEW YORK BAKED VANILLA CHEESE CAKE
SERVED WITH SUMMER BERRIES **7.50**

Pecan Pie

CLASSIC AMERICAN THANKSGIVING
DESSERT, SERVED WITH VANILLA
ICE CREAM **7.50**

Chocolate Fondant Gf

A RICH AND LUXURIOUS MELT IN THE MIDDLE
CHOCOLATE CAKE SERVED WITH VANILLA
POD ICE CREAM AND RICH CHOCOLATE
SAUCE **7.50**

Mississippi Mud Pie

ONE FOR THE CHOCOLATE LOVERS;
A SILKY CHOCOLATE FILLING ON
A CHOCOLATE BISCUIT BASE TOPPED
WITH WHIPPED CREAM **7.50**

Creole Brioche Bread Pudding

BUTTERY BRIOCHE COOKED WITH BOURBON
AND SULTANAS, FINISHED WITH A CREAMY
BOURBON SAUCE **6.95**

Key Lime Pie

TANGY KEY LIME PIE SERVED WITH
BERRY COMPOTE **6.95**

Belgian Waffle

WARM BELGIAN WAFFLE TOPPED
WITH BISCOFF DRIZZLE SAUCE VANILLA
ICE CREAM AND BISCOFF CRUMBS. **6.95**

Vanilla Ice Cream Gf

1 SCOOP **1.95** | 2 SCOOPS **3.95** | 3 SCOOPS **5.95**

Raspberry Sorbet Vg

1 SCOOP **1.95** | 2 SCOOPS **3.95** | 3 SCOOPS **5.95**

Teas & Coffees

BREAKFAST	2.20
EARL GREY	2.75
SELECTION OF HERBAL TEAS	2.75
ESPRESSO	2.20
DOUBLE ESPRESSO	3.00
AMERICANO	2.50
CAPPUCCINO	3.20
LATTE	3.20
FLAT WHITE	3.50
HOT CHOCOLATE	4.50

Liqueur Coffee

KAHLUA COFFEE	8.95
BAILEYS COFFEE	7.95
AMARETTO COFFEE	7.95
IRISH COFFEE	8.95

Dessert Cocktails

BRANDY ALEXANDER	9.95
CHOCOLATE MARTINI	10.95
ESPRESSO MARTINI	10.95
GRASSHOPPER	9.95

Dessert Wine

SAUTERNES DULONG, BORDEAUX, FRANCE
500ML BOTTLE 35.95 | 75ML GLASS 5.95

GORGEOUS SUNSET YELLOW IN COLOUR WITH AN ADDITION
OF 5% MUSCADELLE ADDING AN EXTRA LEVEL OF ROUNDED
SWEETNESS ON TOP OF CITRUS, HONEY AND WHITE
FLOWER NUANCES.



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For more information including
events and entertainment visit
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