

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

- D,V MUSHROOM FLATBREAD**
WITH PORTOBELLO, CHAMPIGNONS, MOZZARELLA & WILD ROCKET 44
- D,A BAKED CAMEMBERT**
OVEN BAKED IN FILO WITH DRUNKEN FIGS 71
- S LOUISIANA CRAB CAKES**
PAN-FRIED WITH SPRING ONION & CILANTRO
REMOULADE SAUCE ON THE SIDE 81
- ✓ CHICKPEA CAKES**
SERVED WITH EGGLESS CHERVIL & LIME MAYO 42
- TUNA TARTAR**
IN TOMATO VINAIGRETTE, SERVED WITH AVOCADO & SOURDOUGH CROSTINI 83
- D,V EMPANADAS**
STUFFED WITH SPICY BLACK EYED PEAS & MOZZARELLA CHEESE 51
- D,V HOT SPINACH CHEESE DIP**
OVEN BAKED, SERVED WITH SOUR-DOUGH CROSTINI 44
- ✓ GUACANOLA**
AVOCADO DIP SERVED WITH TORTILLA CHIPS 49
- A,S BAYOU SHRIMP BEIGNETS**
BEER BATTERD & FINISHED WITH CAJUN SPICES
CREAMY HORSERADISH DIP ON THE SIDE 70
- N,D FRENCH QUARTER CHEESE PLATTER**
A MIX OF AGED CHEESES FOR 2 WITH PLUM CHUTNEY & GRISSINI 63

OUR VARIATIONS OF THE CLASSIC
PO'BOY WILL SHAKE THINGS UP

PO'BOY SLIDERS

- D MOMMA'S PO' BOY**
THREE HOMEMADE BRIOCHE SLIDERS WITH
SLOW COOKED PULLED BEEF 64
- D CHICKIE WAH WAH**
THREE PULLED CHICKEN SLIDERS WITH SPICY
CORN, COLESLAW, CHEDDAR & PICKLES 64
- D DIRTY SHRIMPS**
WITH A CAJUN KICK, TOPPED WITH LETTUCE,
ROASTED TOMATO & LIME MAYO, SERVED IN
TWO POTATO BUNS 82
- D DAT DAWG**
TWO BEEF SAUSAGE HOT DOGS WITH
APPLE-RAISIN SLAW, DIJON MUSTARD, CRISPY
CHIPS & SMOKED CHEDDAR 59
- ✓ SO VEGAN**
THREE BEANS PATTY SLIDERS WITH CRISPY
LETTUCE, TOMATO & PICKLED RADISH 52

PORK

- P MUFFALETТА PLATTER**
CHEF'S SELECTION OF PORK, BEEF & TURKEY
COLD CUTS 142
- *NOT AVAILABLE FOR TAKEAWAY

THE CAJUN GRILL

- HALF CHICKEN 95**
 - QUARTER CHICKEN 55**
 - S JUMBO PRAWNS 110**
 - (240 G.) FLANK STEAK 97**
 - (260 G.) RIB EYE 118**
 - (240 G.) TENDERLOIN 139**
 - SAUCY LAMB CHOPS 127**
- (INCLUDES ONE SIDE DISH OF YOUR CHOICE)

LOOK OUT FOR SOME DARN GOOD
VEGAN DISHES

BURGERS

- D NOLA BURGER**
BLACK ANGUS BRISKET WITH HOMEMADE
PICKLES, SPICY REMOULADE, ONION RINGS
& MELTED PROVOLONE CHEESE 79
 - D,V CHEESE VURGER**
A JUICY SLAB OF CHEESE WITH GRILLED
LETTUCE, PEPPER JAM, CHERRY TOMATO
& WHITE ONION 73
- (INCLUDES HAND CUT FRIES)

SIDES

- TATERS & VEGGIES 20**
SWEET POTATO MASH / **D** MASHED POTATO
HOT CRUSHED POTATO WITH ROCK SALT
HAND CUT FRIES / **D** MAC N' CHEESE
OLD-STYLE DIXIE COLE SLAW / GARDEN SALAD
CORN ON THE COB / WILD MUSHROOMS
- TRUFFLES 27**
TRUFFLE MASH / TRUFFLE FRIES

SALADS

- D,N NOLA SALAD**
MIXED GREENS WITH APPLE, AVOCADO,
ROASTED PECANS, SAUTEED MUSHROOMS
& PARMESAN, WITH HONEY MUSTARD
DRESSING ON THE SIDE 46
- ✓ QUINOA SALAD**
CHAR GRILLED LETTUCE, OLIVES,
GARLIC CROUTONS WITH CITRUS-BASIL
VINAIGRETTE 47
- D COBB SALAD**
CRUNCHY LETTUCE, TURKEY BACON,
CHICKEN, TOMATOES, AVOCADO
& BLUE CHEESE, WITH SHERRY
VINAIGRETTE ON THE SIDE 48
- D,V,N CAJUN BEETS SALAD**
SERVED WITH WARM GOAT CHEESE,
ROASTED PECANS & CRISPY ONION 45

MAINS

- D,A BRAISED SHORT RIB**
SLOW COOKED IN BLACK BEER, SERVED WITH
MASHED POTATOES 106
- A,S SEAFOOD JAMBALAYA**
MIXED SEAFOOD WITH CHICKEN SAUSAGE, COOKED
WITH SPICY CREOLE RICE 79
- ✓ VEGAN JAMBALAYA**
SMOKED BELL PEPPERS, MUSHROOMS & CORN
COOKED WITH SPICY CREOLE RICE 61
- ✓ SPINACH BARLEY-RISOTTO**
WITH TOMATO, ROASTED PECANS
& LEMON ESSENCE 59
- D CREOLE MEATBALLS**
SERVED WITH MASHED POTATOES 82
- D CORNFLAKE CHICKEN**
OVEN BAKED IN CAJUN CORNFLAKE CRUST, SERVED
WITH ZUCCHINI & PARMESAN WAFFLE 79
- D,S SEAFOOD GUMBO**
MUSSELS, SEA BASS, SHRIMPS, CRAB & BEEF
CHORIZO STEW WITH WHITE RICE 83
- A BLACKENED SALMON**
WITH MARTINI & CAJUN SPICES ON A BED
OF ZUCCHINI NOODLES 88
- A,S MUSSEL POT**
STEAMED IN WHITE WINE, SHALLOTS & HERBS
WITH A SIDE OF HAND CUT FRIES 97
- A SEA BASS ORZO**
COOKED IN WILD FENNEL 119

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

DESSERTS

- All 37**
- D BAKED CHEESECAKE**
ON A CRISPY BISCUIT BASE
SERVED WITH RASPBERRY SAUCE
- D,N SIZZLING BROWNIE**
SERVED WITH VANILLA ICE CREAM
- ✓ NOLA BANANA FOSTERS**
CARAMELIZED BANANA WITH VEGAN
ICE CREAM SERVED ON A SKILLET
- D NEW ORLEANS FAMOUS BEIGNETS**
SERVED WITH HOT CHOCOLATE SAUCE
- D,N MISSISSIPPI MUD MOELLEUX**
WARM CHOCOLATE MUD CAKE FILLED WITH MIXED BERRIES
SERVED WITH VANILLA ICE CREAM

SORBETS & ICE CREAMS 26
ASK YOUR SERVER FOR TODAY'S SELECTION!