

the noisy oyster

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foreplay

Fresh Saldanha Bay Oysters [Medium] served with homemade smoked Worcester Sauce. 25 each

Mignonette - 10 Horseradish - 15

Snapper - Oyster, gin and bloody Mary shot. 40

Three Grilled Oysters - Spinach, creamy horseradish, pecorino, and Panko. 95

Three Poached Oysters - lightly cooked in Guinness butter, served on creamy lettuce velouté with cured shaved beef. 90

Tartare - Tartare of beef seasoned with red onion, chilli, capers, lemon topped with a quail egg yolk, served with radish butter soldiers. 90

Smoked tuna - with sumac roasted beetroot, preserved lemon aioli and black pepper & dill wafers. 115

Chicken Liver Parfait - onion marmalade and toast. 75

Vegan Tartare - Roasted aubergine prepared in a classic style, with seaweed caviar & crisp dukkah flatbread. 80

Dips - Meze of pea and parmesan, hummus, and baba ghanoush, served with tortilla crisps. 65

Greek Village Salad - chunky tomato, red onion, cucumber, and black olives with creamy herbed feta, topped with spinach & feta Spanakopita. 80

Calamari Chapelure - pan seared baby calamari tubes and tentacles tossed with fresh lemon, basil pesto, caperberries and crisp buttery breadcrumbs. 80
(Contains nuts)

Mussels Brodetto - Local black mussels steamed with celery, leeks, and tomato, bread to mop up the juices. 80

Fish Croquettes - Hake, salt sneek and potato cakes with Gazpacho mayonnaise. 65



intercourse



Baked Whole Gurnard - Roasted whole fish baked with fennel seeds, leeks, orange, olives, butternut, and sesame seeds. 205

Seafood Laksa - Mussels, prawns, calamari, and fish cooked in a spicy coconut broth, served on egg noodles. 240 (contains nuts)

Hake Nicoise - Pan fried fillet of hake on a bed of classic green beans, peppers, olives, and new potatoes. 165

Spaghetti and Meatballs - Pork meatballs served on a tasty tomato Neapolitan sauce topped with pecorino. 145

Vegetarian Lentil Moussaka - Tomato braised lentils and roasted aubergine baked in a butternut bowl with pecorino cream and buttered croutons. 180

Pepper Steak - Flame grilled thick cut Chalmar Sirloin with Bourbon pepper sauce, Pinotage onions, blistered baby tomatoes, charred spring onions and fries. 225

Oxtail Ragu - Gnocchi with a ragu of oxtail and butter beans, topped with a dollop of sour cream. 175

Pork Belly - Roasted pork belly rolled and slow roasted with carrots, courgettes, apples, and Dijon mustard served with olive oil mash and topped with crackling. 180

Vegan Spaghetti Napolitana - Tomato braised roasted aubergine, peppers, and zucchini with spaghetti topped with preserved lemon aioli. 165

afterglow

Torte Caprese - flourless Couverture dark chocolate cake with ice cream and chocolate sauce. 70

Catalan Custard Flan with cream and candied orange zest. 80

Shaved Pecorino with homemade oat crackers, preserve and port. 75

Ensaïmada - a twist of crisp sugared apple filled phyllo with toasted nut cream and vanilla ice cream. 75
(Vegan option- no ice cream)

Affogato - ice cream topped with toasted almonds and espresso. 45

Lemon Cheesecake. 60

Spooning

Greek Coffee - americano with baklava - 40, **Caramel vodka** with a sweet treat - 45

Irish coffee - 75, **Cappuccino** - 25, **Coffee/Espresso** - 20, **Double Dom Pedro** - 75, **Gin Gimlet** - 25

Rosewater & bitter lemon ice cream float with date and ginger squares. 50