

noah

FOLLOW US ON SOCIALS

Instagram: @noahbycharleshope

Facebook: Noah by Charles Hope

WI-FI DETAILS:

Network: CharlesHope_NOAH

Password: charleshope2025

WHY NOAH

The restaurant and bar is named Noah because Noah is one of our twin boys, and one of the reasons the Charles Hope aparthotel brand exists today. Our children inspired us to create spaces where families and travellers could feel truly at home, so it felt natural that our first bar and restaurant in Cape Town would carry his name.

Family is at the heart of what we believe a hotel, bar, or restaurant should stand for. We want Noah to feel like an extension of our home: a relaxed space with comfortable sofas, family-style sharing dishes, and games for guests of all ages. Our aim is to welcome you the way we would welcome friends or family, with warmth, comfort, and a sense of belonging.

BAR SNACKS

Free Range Kalahari Biltong | 95

Marinated Local Olives | Rosemary, Garlic, Lemon | 65

Spiced Nuts | Almonds, Cashews, Brazil Nuts, Garam Masala | 95

Charcuterie | Prosciutto Crudo, Salame, Mortadella,

Gherkin, Olives, Grilled Artichokes, Fig Jam | 250

Cheese Board | Cremezola, Brie, Cheddar, Goats Cheese, Gherkin,

Olives, Grilled Artichokes, Fig Jam, Crackers | 200

Blistered Padrón Peppers | Olive Oil, Sea Salt | 75

SMALLS

Oysters with Shallot Mignonette | 45 Each | 250 Half Dozen | 480 Dozen

Cucumber Mignonette Oysters | Dill, Shallots, Champagne Vinegar | 50 Each |

270 Half Dozen | 575 Dozen

Tuna Tartare | 165

Woodfired Flat Bread | 35

Taramasalata | 50

Tzatziki | *Hummus* | *Whipped Feta* | 45

SALADS

Caesar Salad | Romaine Lettuce, Croutons, Boiled Egg, Parmesan, Anchovies | 140

Add Chicken 30 / Bacon 30

Rocket & Parmesan | Toasted Pine Nuts, Dijon Vinaigrette | 100

Greek Salad | Tomato, Cucumber, Red Onion, Olives, Feta, Oregano | 95

Watermelon & Feta | Mint, Lime, Extra Virgin Olive Oil | 120

Burrata | Fire Roasted Tomatoes, Pesto, Extra Virgin Olive Oil | 195

Chef Salad | Lettuce, Carrot, Cucumber, Heirloom Tomatoes, Red Onion,

Vinaigrette | 100

Fresh Tuna Steak | Mixed Greens, Cucumber, Avocado, Tomatoes, Red Onion | 210

PIZZAS

Neapolitan Base, 48 Hours Proved

Caprese | Fior de Latte, Tomato, Basil | 165

Potato, Italian Sausage | Fior de Latte, Onion | 225

Parma Ham, Rocket | Fior de Latte, Balsamic Reduction, Parmesan | 210

Marinated White Anchovy | Bocconcini, Green Olive, Red Chilli Oil | 215

Three Cheese | Ricotta, Gorgonzola, Parmesan, Hot Honey, Lemon Zest | 195

Noah Famous Crust Dippers | Pesto Aioli | 'Nduja | Garlic & Herb | White Truffle | 45

TAPAS – MEAT

Lamb Rib Cutlets | Chermoula | 290

Crispy Pork Belly | Pedro Ximénez Pinto Beans | 245

Albondigas | Smoky Beef & Pork Meatballs, Tomato Sauce | 200

Piri Piri Baby Chicken | Charred Lemon | 235

Rib-eye (250g) | 315

Sirloin (250g) | 285

Rump (250g) | 255

Chimichurri | Mushroom Sauce | Green Peppercorn Sauce | 55

TAPAS - SEAFOOD

Charred Calamari | Garlic, Lemon | 145

Mussels | White Wine, Garlic, Lemon, Parsley | 175

Mozambican Prawns | Garlic, Lemon, Fried Basil | 245

Fish of the Day | Smoked Grapes, Capers, Lemon Dressing | 245

Charred Octopus | Romesco, Lemon | 255

TAPAS - VEGETABLE

Charred Broccolini | Longstem Broccoli, Cafe de Paris Butter | 95

Roasted Aubergine | Pine Nuts, Pomegranates, Tahini Dressing, Flatbread | 95

Smashed Baby Potatoes | Green Chilli Pistou, Smoked Paprika, Creme Fraiche | 85

Roasted Cauliflower | Coconut Cream, Crispy Curry Leaves, Lemongrass | 105

Red Pepper Gnocchi | Romesco, Green Olives, Basil Pesto | 120

Roasted Mushrooms | Three Varieties, Parmesan, White Sauce, Truffle Oil | 110

Roasted Heirloom Carrots | Honey Butter Glaze, Lemon | 85

TAPAS – CHEESE

Baked Halloumi | Honey, Lemon, Oregano | 95

Baked Feta | Honey, Lemon, Oregano | 95

DESSERTS

Affogato | 95

Crème Brûlée | 95

Homemade Ice Cream (of the Day) | 95

Basque Cheesecake | Vanilla Bean Burned Cheesecake | 105

Tiramisu | Savoiardi Crumb, Espresso, Black Whiskey Cream, Cacao | 95

S'mores | Vanilla Marshmallow, Dark Chocolate, Biscoff Biscuits | 95



ROLL THE DICE CHALLENGE

Feeling lucky? Roll the dice and see what happens.

Roll a six and your food menu is on us.

Available Monday–Friday | 15:00–18:00

One roll per table · Max table size: 6 · Max comp value: R1 000

Don't forget to ask your server about today's chef's specials.

On Sundays, Noah comes alive — music on, the street closed, fires lit,
and a relaxed, neighbourhood atmosphere throughout the day.

GOT A MINUTE?

If you enjoyed your experience
with us, we'd really appreciate
it if you could leave us a review.

