NOYA

Ristorante & Bar

English menu

NOYA'S PHILOSOPHY

THE SUN, THE SCENT OF LEMONS, THE ITALIAN WAY TO ENJOY LIFE – LA DOLCE VITA IN ITS MOST BEAUTIFUL FORM!

This light, carefree feeling where everyday life seems far away for a moment. Warm evenings, colorfully filled tables, and hours you'd love to hold onto. Good food shared, conversations that grow louder and warmer, and sunbeams on your face that simply make you happy.

It's the little things that feel like a vacation: the first sip of wine, the scent from the kitchen, being together with people you love.

A place to arrive, take a deep breath, and enjoy – as if you were somewhere in Italy for a moment.

Benvenuti da Noya Ristorante & Bar.

NOYA

Ristorante & Bar

ANTIPASTI

A touch of Italy to share: Our antipasti invite you to taste, enjoy, and relax.

VITELLO TONNATO ..... 14,9 €
Pink-roasted veal rump, tuna cream, capers, arugula, cherry tomatoes, Parmesan

BEEF CARPACCIO ..... 14,9 €
Wafer-thin sliced, arugula, cherry tomatoes, Parmesan

BRUSCHETTA ..... 7,9 €
Three toasted slices of white bread, marinated tomatoes, Parmesan, basil

SCAMPI ALLA GRIGLIA ..... 15,9 €
Grilled king prawns, cherry tomatoes, garlic

vegan | vegetarian

OUR NOYA TAPAS

Small delicacies, great joy of life – our tapas sets as a selection of 3, 6, or 9 for sociable moments of pleasure.

SET OF 3 ..... 7,9 €
Bruschetta, country ham, olives

SET OF 6 ..... 13,9 €
Vitello tonnato, bruschetta, olives, marinated prawns, country ham, Milanese salami

SET OF 9 ..... 19,9 €
Vitello tonnato, bruschetta, marinated prawns, country ham, Milanese salami, Grana Padano, Caprese skewers, olives, stuffed hot peppers

Allergens and Additives:
An overview of all allergens and additives is available for you. Just ask or scan the QR code.

INSALATA

YOUNG, CRISP LEAF SALAD ..... 10,5 €
Choice of our Saarland vinaigrette, yogurt dressing, or balsamic vinaigrette

With juicy grilled chicken strips ..... 17,9 €
Shaved Grana Padano, tomatoes, garden cucumber

With tender beef strips ..... 19,9 €
Fried mushrooms, garden cucumber, tomatoes

With fried prawns ..... 20,5 €
Tomatoes, garden cucumber, lemon aioli

With marinated grilled vegetables ..... 16,9 €
Fresh goat cheese, roasted nuts, pesto

With tuna ..... 16,9 €
Tomatoes, garden cucumber, shaved Grana Padano, red onions

PASTA-BOWLS

Pasta, but thought of lighter: our bowls bring favorite Italian ingredients into a new form – once fresh and green as cold Vesuvio Verde, once warm, spicy, and full of depth as Mare e Terra.

VESUVIO VERDE ..... 18,9 €
Served cold – Mezzi Rigatoni, basil pesto, fresh goat cheese, grilled vegetables, cherry tomatoes, arugula, pine nuts, burrata

MARE E TERRA ROSSO ..... 22,5 €
Served warm – Mezzi Rigatoni, pomodoro, garlic, Argentine beef rump, prawns, basil, mushrooms, Grana Padano, cherry tomatoes, burrata

vegan | vegetarian

PASTA

For all pasta dishes, you have the choice between Spaghetti and Mezzi Rigatoni.

AGLIO, OLIO E PEPERONCINO ..... 13,9 €
Plenty of young, fresh garlic, peperoncino

PASTA AI POMODORINI ..... 13,9 €
We cook our salsa al pomodoro endlessly slowly from the best Italian tomatoes, fully ripe and kissed daily by the sun, with cherry tomatoes and marinated arugula

BOLOGNESE ..... 15,9 €
Pasture-raised beef braised with root vegetables, Grana Padano, olive oil, and basil

GAMBERETTI ..... 20,5 €
Fruity tomato white wine sauce, garlic, onions, peperoncino, prawns

PASTA AL PEPE ..... 19,9 €
In creamy pepper sauce with grilled beef rump strips

RAVIOLI ALLA PARMIGIANA ..... 17,5 €
Parmesan filling, cherry tomatoes, marinated arugula, pine nuts

PASTA ALFREDO ..... 18,9 €
Tender cooked chicken breast, Parmesan cream sauce, garlic, Italian herbs, lemon zest

Missing that certain something? Refine your favorite pizza or pasta dish with creamy burrata for only 3,90 €!

PIZZA

Sometimes a slice of pizza is enough to briefly be in Italy: oven-warm, fragrant, with melting mozzarella and ingredients that taste like sun, evening, and good company. Upon request, we also prepare your pizza with vegan mozzarella.

MARGHERITA 11,9 €
Tomatoes, fior di latte, basil

NAPOLI 13,0 €
Tomatoes, fior di latte, anchovies, olives, capers, onions

SALAME 15,9 €
Tomatoes, fior di latte, salami

COTTO 15,9 €
Tomatoes, fior di latte, ham

COTTO E SALAME 15,9 €
Tomatoes, fior di latte, ham, salami

VERDURE GRIGLIATE 18,5 €
Tomatoes, Mediterranean grilled vegetables, pesto, fresh goat cheese

vegan | vegetarian

BUFALINA ..... 17,5 €
Tomatoes, cold plucked Mozzarella di Bufala DOP, basil, cherry tomatoes

RUCOLA ..... 17,5 €
Tomatoes, fior di latte, Italian country ham, Grana Padano, arugula, cherry tomatoes

CAPRICCIOSA ..... 17,5 €
Tomatoes, fior di latte, Prosciutto Cotto, salami, artichokes, mushrooms, black olives

PESTO ..... 17,5 €
Basil pesto, dried tomatoes, burrata, pine nuts, Grana Padano

TONNO ..... 15,9 €
Tomatoes, fior di latte, tuna, onions, aioli

GAMBERETTI ..... 19,5 €
Tomato, fior di latte, prawns, pesto, aioli

VEGANA ..... 17,5 €
Basil pesto (vegan), grilled vegetables, pine nuts, dried tomatoes

SALAME PICCANTE E JALAPEÑOS ..... 16,9 €
Tomatoes, fior di latte, spicy salami, jalapeños, garlic

GRILL DISHES

MEAT

GRILLED CHICKEN BREAST ..... 19,9 €
With tomato sauce, green beans and French fries

ARGENTINE RUMP STEAK ..... 32,0 €
With green beans and French fries

ARGENTINE BEEF FILLET ..... 38,0 €
With green beans and French fries

SCALOPPINA ALLA PARMIGIANA ..... 23,5 €
Crispy baked schnitzel, refined with hearty Bolognese and gratinated with mozzarella. Served with Pasta Pomodoro with fresh basil.

FISH

SALMON FILLET ..... 26,0 €
Grilled on the skin with green beans, baked potatoes, lemon aioli

SEA BREAM FILLET ..... 25,5 €
Grilled on the skin with green beans, baked potatoes, lemon aioli

vegan | vegetarian

ADD ONS

extra Burrata	3,9 €
Italian side salad	4,0 €

DESSERT?

Treat yourself to a sweet finish. Just ask for our dessert menu!

APERITIF

Campari Orange, Soda		6,5 €
Martini Bianco (4 cl)		5,5 €
Martini Rosso (4 cl)		5,5 €
Prosecco Spumante, Romeo & Juliet, Veneto	(0,1 l) 5,5 €	(0,75 l) 30 €
Prosecco Rosé „Lele“, V8+, Veneto	(0,1 l) 6,0 €	(0,75 l) 34 €

SPRITZ DRINKS

Aperol Spritz	6,5 €
Limoncello Spritz	6,5 €
Lillet Spritz	6,5 €
Hugo Deluxe	6,5 €
Sarti Spritz	6,5 €

NON-ALCOHOLIC CHEERS

Vibrante Spritz		6,5 €
Crodino Spritz Rosso / Biondo		6,5 €
Studio Spumante 0,0 % Kolonne Null	(0,1 l) 6,2 €	(0,75 l) 38 €

DRINKS

DRAFT BEERS

	0,3 l	0,5 l
Karlsberg Ur-Pils	3,5 €	5,5 €
Radler, Cola-Beer	3,5 €	5,5 €
Karlsberg Wheat Beer (Weizen)		5,5 €
Radler Wheat, Cola-Wheat		5,5 €

BOTTLED BEERS

	0,33 l	0,5 l
Peroni Nastro Azzuro	4,0 €	
Peroni Nastro Azzuro 0,0 %	4,0 €	
Karlsberg Radler non-alcoholic	3,5 €	
Karlsberg Grapefruit / Fresh non-alcoholic	3,5 €	
Karlsberg Wheat Beer (Weizen) non-alcoholic		5,5 €

SOFT DRINKS

	0,2 l	0,4 l	0,75 l
Table water sparkling / still	2,4 €	3,4 €	
San Pellegrino			7,5 €
San Pellegrino Aqua Panna			7,5 €
Afri Cola	2,6 €	4,4 €	
Afri Cola Zero	2,6 €	4,4 €	
Bluna Orange oder Lemon	2,6 €	4,4 €	
Afri Cola Mix	2,6 €	4,4 €	
Ginger Ale	2,6 €	4,4 €	
Bitter Lemon	2,6 €	4,4 €	
Tonic Water	2,6 €	4,4 €	

JUICES

	0,2 l	0,4 l
Apple juice	2,8 €	4,8 €
Blackcurrant juice	2,8 €	4,8 €
Orange juice	2,8 €	4,8 €
Passion fruit juice	2,8 €	4,8 €
Juice spritzer (Saftschorle)	2,6 €	4,4 €

HOMEMADE LEMONADE

	0,5 l
Elderflower-Mint	4,8 €
Mango-Passion fruit	4,8 €
Raspberry-Rosemary	4,8 €
Lemon-Basil	4,8 €

HOT DRINKS

Café Crème	3,0 €
Espresso	2,6 €
Espresso doppio	3,6 €
Espresso macchiato	3,6 €
Cappuccino	3,8 €
Latte Macchiato	4,0 €
Hot Chocolate	3,8 €

FRESH TEAS

Peppermint	3,8 €
Ginger-Lemon	3,8 €

TEA BAGS

Chamomile, Earl Grey, Wild Berry, Green Tea	3,2 €

WINES

WHITE

	0,15 l	0,3 l	0,75 l
Grauburgunder, Schmitt-Weber, Germany	6,0 €		28 €
Pinot Grigio „Romeo & Juliet", Pasqua, Veneto	6,0 €		24 €
Lugana, Cà dei Frati, Lombardy	8,5 €		38 €
Cirò Bianco, Librandi, Calabria	6,0 €		24 €
White wine spritzer		5,5 €	

ROSÉ

	0,15 l	0,3 l	0,75 l
Rosa dei Frati, Cà dei Frati, Lombardy	8,5 €		38 €
Rosalita, Due Palme, Apulia	5,5 €		24 €
Rosé spritzer		5,5 €	

RED

	0,15 l	0,75 l
Primitivo „Don Cosimo", Due Palme, Apulia	6,5 €	28 €
Montepulciano, Pasqua, Abruzzo	5,5 €	23 €
Nero d'Avola, Pasqua, Sicily	5,5 €	23 €

We are happy to inform you about the current vintage of your wine.

COCKTAILS

PINK PEARL 12,0 €
Gin MG Rosa, elderflower, lemon juice, rosemary syrup, raspberry, aquafaba

NOYALADA 13,0 €
Pineapple infused rum, pineapple liqueur, coconut syrup, pineapple juice, coconut foam

SOUTHERN T-TIME 13,0 €
Fruits infused gin, Bitter Truth Golden Falernum rum, passion fruit juice, almond syrup, lemon juice, passion fruit foam

NEGRONI 10,0 €
Campari, Vermouth Red, Gin

MAI TAI CLASSIC 10,0 €
Rum, Cointreau, lime juice, almond syrup

ESPRESSO MARTINI 10,0 €
Vodka, Kahlua, sugar syrup, espresso

SEX ON THE BEACH 9,0 €
Vodka, peach liqueur, orange juice, lemon juice, cranberry juice

BONNIE & CLYDE 12,0 €
Vodka, passion fruit liqueur, passion fruit juice, vanilla syrup, lime juice

MOSCOW MULE 12,0 €
Vodka, lime juice, ginger beer

STRAWBERRY MOJITO 9,0 €
Rum, strawberry puree, lime, mint, soda

CHOOSE YOUR SOUR 10,0 €
Spirit, lemon juice, sugar syrup, aquafaba with choice of
Whisky, Aperol, Amaretto, Limoncello, Ramazzotti Fresco, Frangelico

NON-ALCOHOLIC COCKTAILS

NO! GIN TONIC 8,0 €
Ferdinand's 0,0 %, soda

PINK SUMMER 8,0 €
Raspberry puree, lemon juice, Schweppes Tonic, soda

BERRY BERRY LADY 8,0 €
Martini Vibrante, lemon juice, sugar syrup, Schweppes Wild Berry, aquafaba

GARDEN OF EDEN 9,0 €
Mango puree, passion fruit juice, lemon juice, vanilla syrup, passion fruit foam

VIRGIN MOJITO 7,0 €
Lime, white cane sugar, ginger ale, mint

IPANEMA 7,0 €
Fresh lime juice, sugar syrup, ginger ale

GRAPPA AND DIGESTIF

Grappa Il Moscato, Nonino (2 cl)	5,5 €
Grappa Riserva 5 Years, Nonino (2 cl)	7,5 €
Limoncello (2 cl)	3,0 €
Sambuca (2 cl)	3,0 €
Marille Royal, The Mosel Destillers (2 cl)	3,5 €
Williams Christ Pear, The Mosel Destillers (2 cl)	3,5 €
Old Hazelnut (Alte Haselnuss), The Mosel Destillers (2 cl)	3,5 €
Ramazzotti (4 cl)	5,0 €
Baileys (4 cl)	5,0 €

NOYA

Ristorante & Bar