

The background is a light beige, textured surface. It features a collage of tropical elements: large, light green and yellow monstera leaves in the upper left, a large, brown, dried-looking monstera leaf in the center, and a faint, grey line-art illustration of a palm frond in the lower right. Scattered across the top left are several irregular gold-colored splatters of varying sizes.

N O U B A

R E S T A U R A N T - L I V E S H O W



Menu Signature by

Chef Ashish Purty



SALADS, CEVICHE & TIRADITOS

Shrimp tempura popcorn.....	220
<i>Tempura batter fried small pieces of prawn, spicy peanut mayonnaise</i>	
Chinese chicken salad	220
<i>Grilled five spice chicken, Chinese cabbage, coriander leaves, crispy wonton, sesame vinaigrette</i>	
Beef tataki	230
<i>Togarashi seared beef slices rolled, asparagus, cornichon, chives, miso goma, ponzu, truffle parmesan crisps</i>	
Scallop tiradito	230
<i>Thinly sliced scallop, physalis sauce, habanero jam, beetroot salad, truffle oil polenta crisp</i>	
Chicken mushroom and truffle gyoza	190
<i>Pan fried dim sum ,chicken, mushroom, truffle, blue cheese teriyaki</i>	
Poke Bowl Nikkei Style.....	200
<i>Vinegar Rice, Avocado, Mango, Red Onions, Quinoa, Nuts, Tomato</i>	
Tuna tataki.....	210
<i>Thinly sliced blow torch seared tuna with tosozu, spring onion and garlic chips</i>	
Vegetable Harumaki.....	190
<i>Mixed vegetable, rice noodle spring roll, mango basil sweet chili sauce</i>	
Salmon tiradito	230
<i>Salmon slices, tamarind sesame peanut sauce, squid ink tapioca crisp, camote</i>	
Branzino ceviche	220
<i>Diced seabass, tiger milk, habanero, onion, coriander leaves, coconut milk</i>	



SUSHI

Volcano Roll (8 pieces) **210**

Sushi with Salmon & Gambas Habanero, Grilled Avocado, leaks.

Ebi Tropical..... **220**

Sushi Prawns, sauce Kenyi, Avocado, Chives

Sushi Nigiri (3 Pieces) **180**

Sake

Maguro

Toro

Ebi

Suzuki

Kinmedai

Hotate

Unagi

Assortment nigiri platter (12 pieces) **470**

Sashimi (4 pieces) **160**

Sake

Maguro

Toro

Ebi

Suzuki

Kinmedai

Hotate

Unagi



SUSHI

Assortment Sashimi platter
(16 pieces) **470**

Classic Maki Rolls (8 pieces)

California..... **190**

Crab mixed, avocado, cucumber, tobiko, sesame seeds

Philadelphia **190**

Smoked Salmon, cucumber, cream cheese

Shrimp Tempura..... **200**

Crevette tempura, asparagus, spicy mayo

Spicy Tuna..... **210**

Spicy tuna mix, spring onion, wasabi tobiko

Rainbow..... **200**

Crab mix, avocado, white fish, tuna, salmon

Caterpillar..... **210**

Crab mix, unagi, cucumber, avocado, kabayaki sauce

Contemporary signature rolls (8 Pieces)

Veggie Futomaki..... **190**

Asparagus, avocado, cucumber, pickle carrot, scallion, shisho le

Sushi Platter Kenji
(12 pièces) **330**

Sushi Platter Nouba
(26 pièces) **620**



WOKS

Singaporean street noodles with chicken**330**

Stir fried rice vermicelli, vegetables, scrambled egg, curry powder, oyster sauce,

Mongolian beef**330**

Wok fried pieces of fillet, ginger, garlic, onion, sugar snap peas, Taiwanese sauce

Kung pao chicken with cashew nuts**290**

Stir fried chicken, bell pepper, onion, cashew nut, soy, hoisin, black vinegar

Grouper Wok.....**290**

Bream, ginger, garlic, onion, pepper, sauce gochujang spicy

Cauliflower Manchurian**290**

Battered cauliflower, onion, bell peppers, dry red chili, coriander leaves, soy, ketchup vinegar

Vegetarian Noodle**270**

Noodles wok with seasonal veggies



SIGNATURE DISHES

Hoisin miso smoked king salmon 330

Hoisin miso glazed salmon, noodles, kimchi broth

Kalbi marinated beef fillet 350

Sweet and spicy Korean marinated grilled fillet, smashed french potatoes, lemongrass hoisin

Angry chicken 310

Spicy marinated grilled chicken, sauteed baby potatoes, grilled pordon pepper, angry sauce

Gochujang miso grilled lamb chops 330

Spicy miso marinated grilled chops, sweet potato mash, asparagus, mint teriyaki molasses



MOROCCAN MENU

Assortment of Moroccan salads
& briouates **200**

Cheese, ground beef (Kefta), Chicken & candied lemon

Duo of mini Pastilla..... **220**

Chicken with almonds & See Food & vermicelli

Beldi cockerel Tagine **290**

Slow cooked mini cockerel tagine style with mess Lalla olives

Roasted traditional lamb Shank **380**

Caramelized fruits, side vegetables

Slow cooked Lamb shoulder [for 2 persons]..... **650**

Traditional Tanjia Marrakchia **330**

Beef cooked in saffron, candied lemons and cumin served with semolina

White fish Tajine /Day's Catch/ **310**

Cooked in a delicate saffron sauce.

Moroccan Set Menu..... **570/pers.**

Assortment of Moroccan salads and Briouates

Chicken Tagine or Tanjia Marrakchia

Dome with Amlou, Gazelle horn ice cream



SHARING MENU

Menu served
for a party of 4 or above

ASIAN FUSION..... 660/pers.

Amuse Bouche of the day

STARTERS :

Beef tataki

Togarashi seared beef slices rolled, asparagus, cornichon, chives, miso goma, ponzu, truffle parmesan crisps

Vegetable Harumaki

Mixed vegetable, rice noodle spring roll, mango basil sweet chili sauce

Shrimp tempura popcorn

Tempura batter fried small pieces of prawn, spicy peanut mayonnaise

Tuna tataki

Thinly sliced blow torch seared tuna with tosazu, spring onion and garlic chips

Volcano Roll (8 pieces)

Sushi with Salmon & Gambas Habanero, Grilled Avocado, leeks.





SHARING MENU

Menu served
for a party of 4 or above

ASIAN FUSION..... 660/pers.

MAINS :

Kung pao chicken with cashew nuts

Stir fried chicken, bell pepper, onion, cashew nut, soy, hoisin, black vinegar

Mongolian beef

Wok fried pieces of fillet, ginger, garlic, onion, sugar snap peas, Taiwanese sauce

Grouper Wok

Bream, ginger, garlic, onion, pepper, sauce gochujang spicy

Singaporean street noodles with chicken

Stir fried rice vermicelli, vegetables, scrambled egg, curry powder, oyster sauce,

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Stir fried rice vermicelli, vegetables, scrambled egg, curry powder, oyster sauce

DESSERTS :

Cheesecake Mango

Mango ice cream

Royal Praline Jivara

Chocolate ice cream

Paris Brest trio

Raspberry, Praliné, pistacho





DESSERTS

Cheesecake Mango 160

Mango ice cream

Royal de Jivara praliné..... 160

Chocolat ice Cream

Paris Brest trio..... 230

for 2 persons

Raspberry, Praliné, pistacho

L'arganier..... 160

Amlou Dôme, ice cream corne de Gazelle

Matcha Tres leches Cake 160

Matcha infused sponge cake

N O U B A

R E S T A U R A N T - L I V E S H O W

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