

MENU

Albir Centre Altea Beach Altea Boulevard Calpe Moraira

Breakfast (until 13:00 h)

Toast with serrano ham and tomato	€ 3,35
Toast with tomato & olive oil	€ 2,75
Toast with york ham & cheese	€ 3,35
Toast with tomato & avocado	€ 3,65
Greek yoghurt with fresh fruit of the season & honey	€ 5,95
Greek yoghurt with granola by Nola & honey	€ 5,45
Pancakes with honey or chocolate served with fresh fruit	€ 9,95
Fried eggs with ham & cheese	€ 8,95
Bagel with scrambled eggs & bacon	€ 6,95
Bagel with cream cheese, smoked salmon and avocado	€ 8,45

Complete breakfast with:

Boiled egg, mini greek yoghurt with fruit, ham, cheese, jam & butter
with mini baguettes, coffee & fresh orange juice (min. 2 people). € 15,95

Complete breakfast deluxe with:

Scrambled eggs, fresh avocado, serrano ham, smoked salmon, tomato & fresh cream cheese with mini rolls, fresh orange juice & coffee (min. 2 people) € 17,45 p.p.



Baguette or sourdough sandwich (until 17:00 h)

Cold

BLTC, Bacon, Lettuce, Tomato, Cheese & mayonaise	€ 7,65
Homemade tuna salad with fresh paprika	€ 7,65
Carpaccio of beef served with Parmezan cheese, pinenuts, pesto & rocket	€ 8,25
Hummus with grilled vegetables	€ 7,65
Smoked salmon with creamcheese & avocado	€ 8,95
Warm	
Brie & bacon with walnuts & honey	€ 8,45
Grilled goatcheese with a fig chutney and pinenuts	€ 8,95
Cajun chicken fillet & jalapeños	€ 8,45
2 croquettes served with mustard	€ 7,45
Focaccia Ham and Gouda cheese with mayonnaise mustard	€ 4,95
Focaccia Goat cheese with honey and pine nuts	€ 6,95
Foccacia Gouda cheese with chorizo and jalapeños	€ 5,50



Salads Big Small

Salad with marinated chicken	€ 11,25 € 7,95
Salad gamba tempura	
Salad grilled goatcheese	
Pasta salad with tuna and spinach	€ 11,25 € 7,95
Quinoa salad with avocado	€ 11,25 € 7,95

Pokebowls

Pokebowl served with chicken	€ 15,95
	£ 16 95
Pokebowl served with tuna	€ 16,95

Pastas

Pasta bolognese	€ 12,95
Pasta carbonara	£ 12 0E
Pasta with fresh spinach, gorgonzola & pinenuts	€ 15,95
Seafood pasta	€ 15,95
Pasta with fresh vegetables & cajun chicken	€ 14,95

Option for penne or spaghetti or GLUTEN FREE!



Do you have any allergies? Please let us know! | Prices are in euro's and are VAT included

Sharing Food (until 19.00 h)

Tapas

Tapas by Nola (5 tapas)	
Beef tenderloin carpaccio, Mini chicken satay, Patatas bravas, Fried cod, Gamba ajillo	€ 22,65
Family Tapas (8 tapas)	
Gamba tempura 3x, Mini bucket with mussels, Fried goatcheese with fig compote, Patatas bravas,	
Bitterballen with mustard, Marinated chickenwings, Gamba ajillo, Crab croquettes with tartarsauce	€ 29,95
Tapas del mar	
Gamba ajilo, Mini bucket with mussels, tuna tataki, Smoked salmon Bon bon,	
Bruchetta with tuna salad, Crab biscuit with tartar sauce	€ 27,95
Snacks	
Small croquettes (12x) served with mustard	€ 7,75
Nachos with cheddar, guacomole and chili sauce	€ 8,65
Nachos chili con carne with cheddar & guacomole	€ 11,95
Marinated chicken wings (6x)	€ 6,95
Gamba tempura (8x) served with sweet chili sauce	€ 17,95
Fries with fried egg and Iberico ham	€ 9,95
Bread & Dips	
Mini focaccia (1x) served with alioli	€ 3,85
Mini focaccia (2x) served with alioli, pesto and tomato salsa	€ 6,95
Foccacia with pesto, sun-dried tomatoes, truffle oil, foie and burrata (to share)	€ 17,95

Homemade soups

Creamy fish soup	€ 7,45
Tomato soup	€ 7,45
Onion soup with homemade cheese crouton	€ 7,45
Winter soups December 21 to March 20	
Pea soup with salty cream	€ 7,45
Mushroom soup.	€ 7,45
Spring soups March 21 to June 20	
Roasted zucchini soup	€ 7,45
Asparagus soup from French green asparagus	€ 7,45
Summer soups June 21 to September 20	
Homemade gazpacho (cold soup)	€ 7,45
Roasted carrot soup with garlic croutons	€ 7,45
Autumn soups September 21 to December 20	
Pumpkin soup	€ 7,45
Winter vegetable soup	€ 7,45

All our soups are served with bread



Starters

Ceviche with mango, citrus, fresh herbs and sea bass	€ 15,65
Steak tartare from tenderloin	€ 16,95
Avocado tartare served with a lime mayonnaise	€ 11,45
Salmon sashimi marinated with beets and herbs	€ 10,25
Homemade asparagus croquettes served with an apricot sauce (3x)	€ 9,35
Homemade crab croquettes served with tartarsauce	€ 9,75
Burrata served with tomato, edamame beans and roasted pistachio nuts	€ 13,45
Gamba tempura (5x) served with sweet chilli sauce	€ 16,95
Carpaccio of beef with Parmezan cheese, pine nuts & rocket	€ 14,95
Gambas ajillo (5x) served with bread	€ 9,75
Foccacia with pesto, sun-dried tomatoes, truffle oil, foie and burrata (to share)	€ 17,95



Maincourses

Refill of your side dish is free. If you prefer a different side dish, please indicate this when placing your order.

Meat

Homemade hamburger by Nola served with fries & mayonaise:	
- The famous Nola Burger	€ 14,95
- Fire & flames Burger with onions & spicey sauce	€ 15,35
- Burgundy Burger with goatcheese & bacon	€ 17,25
- Green Burger (vega)	€ 14,95
Chicken satay (of chickenbreast) served with fries & salad	€ 18,45
Slowly cooked lamb knockle served with a wok of vegetables and potatoes	€ 21,35
Beef tenderloin served with a wok of vegetables and potatoes	
1. Choose your flavour: Original or 'On fire' with a spicey gravy	
2. Choose your size:	
- Beef tenderloin Small 150 grams	€ 21,75
- Beef tenderloin Medium 200 grams	€ 28,75
- Beef tenderloin Large 300 grams	€ 43,75
Chicken curry served with white rice & atjar	€ 16,95
T-Bone 500 grams served with a wok of vegetables and patatoes.	€ 26,95
Duck leg confit with a port sauce served with a wok of vegetables and potatoes	€ 17,95
Marinated spare ribs with dips served with salad and baked potato	€ 16,45
Choose your marinade: BBQ or sweet?	
All sauces are served separate: Peppersauce, mushroomsauce	€ 0,95

Fish

Mussels with white wine sauce served with bread or fries (if available)	€ 14,95
Grilled seabass fillet served with a wok of vegetables and patatoes	€ 19,95
Baked sole fish served with fries and salad	€ 19,45
Fish curry served with white rice & atjar	€ 17,45
Fish & Chips (codfish) served with salad	€ 19,45
Salmon fillet with caramelized onions & rocket served with woked vegetables and potatoes_	€ 21,50
Turbot with a shrimp sauce served with a wok of vegetables and potatoes	€ 21,65
Tuna tataki served with wasabi mayonnaise	€ 21,75
Fresh seasonal fish	DP
All sauces are served separate: Tartarsauce, white wine sauce	€ 0,95

For sharing 2 persons

Spareribs 1kg

Choose your marinade: BBQ or sweet?

Served with baked potato, salad and dips € 16.95 p.p.

Baked Turbot fish (served whole)

Served with a wok of vegetables and potatoes € 21.95 p.p.

Nola's specials

Mussels, prawn tempura, tenderloin 'On fire and flame', mini chicken satay, tuna Tataki

Served with fries and salad € 22.50 p.p.



Desserts

Homemade applestrudel with vanilla ice cream	€ 7,95
Homemade brownie served with vanilla ice cream	€ 7,95
Dame blanche served with homemade granola & fair trade chocolate sauce	€ 7,95
Chocolate mouse of the season	
Chocolate mouse made of dark chocolate served with salted caramel and popcorn	€ 7,95
White chocolate mouse served with a fresh kiwi couli	€ 8,95
Homemade bananofee cake	€ 7,95
Tiramisu by Nola	€ 7,95
Homemade cheesecake	€ 7,95

KIDS menu

Pasta bolognese	€ 8,95
Mini hamburger with fries and salad	€ 8,95
Chickenfingers with fries and salad	€ 8,95
Spare ribs with fries and salad	€ 8,95
Mini Fish & Chips with salad	€ 8,95
Children's ice cream	£ 2 05

[&]quot;We have food-grade containers available for taking away uneaten food" $\,$



Beverages

Hot drinks		Beers		Gin & Tonics	
Coffee	€ 2,30	Tap Medium	€ 2,75	Bombay gin & Le Tribute Tonic	
Cappucino	€ 2,75	Tap Large	€ 4,50	served with lime	€ 9,95
Espresso	€ 2,15	Clara	€ 2,75	Gordons Gin & Le Tribute Tonic	
Double espresso	€ 3,20	El Aguila	€ 2,75	served with lime	€ 8,95
Cortado	€ 2,30	Sol	€ 3,35	Hendricks Gin & Le Tribute Tonic	
Coffee with milk	€ 2,30	Heineken longneck	€ 3,35	served with cucumber	€ 11,95
Latte	€ 2,95	Affligem Blond	€ 4,05	Puerto de India Gin & Pink tonic	
Tea	€ 2,30	Duvel	€ 4,35	served with strawberrys	€ 9,95
Fresh mint tea		Radler	€ 3,10	Gin Mare served & Le Tribute Tonic	
Hot chocolate milk	€ 3,25	0% Beer		served with rosemary	€ 10,95
Hot chocolate milk with rum	€ 4,65	Paulander H. Weissbier	€ 4,80	Le tribute Gin & Le Tribute Tonic	
Bonbon	€ 3,20	Ladron de manzanas cider	€ 3,35	served with lemon and rosemary	€ 12,35
Cold drinks		Special coffees		Spirits and liqueurs	
Fresh orange juice	€ 4,45	Carajillo	€ 2,85	Amaretto di Saronno	€ 5,10
Apple, peach, tomato, pineapple juice € 2,30		Irish Coffee	€ 6,95	Baileys	€ 5,10
Water 50 cl still	€ 3,35	Italian Coffee	€ 6,95	Cointreau	€ 5,10
Water 50 cl sparkling	€ 3,45	French Coffee	€ 6,95	Licor 43	€ 5,10
Coca cola, coca cola zero	€ 2,70	Spanish Coffee	€ 6,95	Tia Maria	€ 5,10
Sprite	€ 2,70	Coffee by Nola	€ 6,95	Ricard	€ 5,10
Fanta Orange, Fanta Lemon				Bacardi rum	€ 4,80
Lemon	€ 2,70	Summer drinks		Barcelo rum	€ 4,80
Ginger Ale, Soda	€ 2,70	Sangria 1I	€ 16,95	Tequilla	€ 4,80
Soda	€ 2,70	Sangria 0,5l		Whiskey	€ 4,80
Tonic Fever Tree		Sangria cava 1 l	€ 20,55	Whiskey Chivas / Black Label	€ 6,70
Nestea lemon		Sangria cava 0.5 l	€ 12,35	Vodka	€ 4,80
Bitterkas		Tinto de Verano	€ 3,35	Jagermeister	€ 3,35
		Pina colada	€ 9,25	Port	€ 3,35
Smoothies		Strawberry daiquiri	€ 9,25	Martini blanco / Rosso	€ 4,65
Raspberry & Mango	€ 8,95	Bloody mary	€ 9,25	Courvoisier V.S.O.P.	€ 7,05
Fresh mango	€ 8,95	Sex on the beach	€ 9,25	Soberano	€ 3,95
Tropical		Margarita	€ 9,25	Carlos 1	€ 7,05
Coconut strawberry	€ 8,95	Mojito	€ 9,25	Carlos 3	€ 4,80
Avocado vanille	€ 8,95	Strawberry mojito	€ 9,25	Magno	€ 4,80
Piña Colada	€ 8,95	Cocktail by Nola	€ 9,25	Campari	€ 4,80
Ginger banana	€ 8,95	Diana	€ 10,25	Orujo de hierbas	€ 3,95
		Aperol	€ 9,25	Sambuca	€ 5,10
		Espresso martini	€ 9,25	Drambuie	€ 5 , 10
		Selena	€ 10,25	Chupito	€ 2,50
		Nicole	€ 10,25		

..€ 6,25

Virgin mojito...

Housewines

White

La Casa by Menade - Rueda € 3,05 per glass / € € 14,45 per bottle

Verdejo

Straw yellow with greenish edges, clean and bright. Fresh fruits and herbs. Fresh in the mouth, balanced and with controlled acidity.

Audentia Chardonnay - Valencia € 3,55 per glass / € 16,95 per bottle

Chardonnay

Gold yellow. Powerful mature fruit, citrus and vanilla flavours. A crisp firm structure and elegant, stylish finish.

Rosé

Audentia Rose - Valencia € 3,55 per glass / € 16,95 per bottle

Cabernet Sauvignon

Pale cherry. Aromas of high intensity with tones of red fruit and a touch of pepper at the end. Intense, elegant with good fruit and lively acidity.

Red

Rioja Vega Semi crianza - Rioja € 3,05 per glass / € 14,45 per bottle

Tempranillo - Grarnacha

Dark fruit on the palate with presence of slight tannins. Well structured. Very pleasant to drink.

Condado de Oriza Roble - Ribera del Duero € 3,65 per glass / € 18,00 per bottle

Tempranillo

A wine of a powerful bright crimson with touches of purple. A ripe fruit aroma of cherries, plums, sweet spices, liquorice and toasted coffee beans. On the palate the wine is fresh and juicy with well-integrated tannins and acidity. A lovely fruity finish with fine notes of spices.

White wines

Martin Códax - Rias Baixas

€ 24.75 per bottle

Albariño

Clean, bright lemon yellow with greenish reflections. Envelope, fresh and good balance. The aftertaste reminds the note of ripe citrus.

Los Lau Chardonnay - Valencia

€ 22.75 per bottle

Creamy texture with citrus touches and notes of butter and vanilla from barrel aging.

Nosso by Menade - Rueda

€ 24,95 per bottle

Verdejo 100% natural

Lustrous green tinged pate yellow in colour. Intensely floral in aroma, creamy and with lactic notes. Subtle and elegant. Rich and elegant, with impressive mouth feel, this is a wine that constantly intrigues with its ever so distinctive floral, rather bready, autolytic character. 100% natural viticulture (no sulfur, no copper in the field, or sulfites in the winery).

Valdebaron (Tempranillo Blanco) D.O Rioja

€ 28.95 per bottle

With a light straw tone, this wine shows diverse and delicate aromas of white flowers, and a firm and elegant structure on the palate with a long aftertaste.

Baron de Ley Semidulce - Rioja

€ 18,75 per bottle

Sauvianon blanc

Pale and bright greenish yellow color. It shows great expressiveness, with an attractive range of exotic aromas and aromatic herbs. The entry is vibrant, seductive, with a soft sensation of sweetness and a fresh final sensation of aromatic herbs

Rosé wines

Jean Leon Pinot Noir - Penedes

€ € 24.95 per bottle

Pinot Noir

A rosé with a distinctive pale pink color characterized by immense freshness and elegance. The nose displays pronounced notes of strawberry, cherry and white peach, along with echoes of citrus blossom. The palate stands out for its remarkable freshness, balanced acidity and long finish.

Red wines

Bardos Romantica crianza - Ribera del Duero

€ 24,95 per bottle

Tempranillo

This wine has a beautiful ruby red color with an edging of the same color, high layer. It is elegant and intense, notes of wild fruit appear together with spicey aromas (oregano, pepper) and balsamic touches. The palate is voluminous and enveloping, with a noble and smooth tannin and an acidity that gives it freshness. Its end is persistent with magnificent lactic memories.

Viñas del Vero Syrah colección - Somontano

€ 24,95 per bottle

Syrah

This wine surprises us from the moment we serve it in the glass and offers us its attractive violet tones on a deep layer. On the nose it is very complete, with a balance between black and red fruit, mineral tones and sweet aromas of the elegant toasting provided by the barrel in which it was aged. The mouth invites memory, for its gentle, edgeless, round, balanced passage and standing out above all for its subtlety, finesse and minerality.

22 pies Crianza - Rioja

€ 18,5 per bottle

Tempranillo

Cherry red color, good layer. On the nose it stands out for its intensity and fine aromas of red berries, on a background of elegant toasted and spicy fruit from its aging in barrels. In the mouth it is fresh, the result of its acid balance, and elegant and fine due to the maturity of its tannins. Long and persistent aftertaste.

Maria de Moya - Valencia

€ 22.75 per bottle

90% Bobal - 10% Merlot

This is an intense, aromatic red wine. A pallet full of spiciness and spices, supplemented with some coconut and vanilla, but also dried fruits. Balanced finish with a clear freshness and soft tannins.

Altamimbre Reserva - Ribera del Duero

€ 43.95 per bottle

Tempranillo

This wine has a colour of cherry red and highly intense with good depth. The taste has a strong initial impact with a strong, balanced body and harmonious tannins. Lasting in the mouth, the finish is dominated by the toasted notes, caramels and raisins.

Las Pisadas - Rioia

€ 27,30 per bottle

Tempranillo

Opaque, dark cherry red. Exquisite fruit (raspberry jam) with delicate dried fruit notes (dates) and underlying spices (clove). Flavorful and warm in the mouth, with a sensual and very pleasant midpalate.

Cava

Fl Miracle - Brut

€ 18,50 per bottle

Macabeo - Chardonnay

Straw yellow colour, with elegant and persistent bubbles. Clean and fruity aroma with prominent citrus character and an undertone of floral notes. The full bodied Chardonnay offers a magnificent presence on the palate, dry but at the same time fruity, and a lingering aftertaste with very well balanced carbonic gas.

Cava Benjamin de Codorniu

€ 4,75 per bottle

Pale straw yellow color. Fine, persistent and well integrated bubble. In the mouth it has fine bubbles with a balanced freshness.

Champagne

Moët & Chandon Imperial Ice

€ 85,00 per bottle

Ice Impérial, the first and only champagne especially created to be enjoyed over ice. A new champagne experience combining fun, fresh and free sensations while remaining true to the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

Taittinger Prestige Rose

€ 95,00 per bottle

This champagne is remarkably vibrant and sophisticated. Its taste reveals a subtle balance between the freshness and structure of the ever-present red fruit, making it full-bodied and smooth. Its strong character is also shown in its delightfully unique, intense, shimmering colour. A superbly blended rosé.