

Cafe NOMA

1 Collins Diboll Cir 70124-4603 · +15045395510 · Updated: Jan 14, 2026

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SOUP ¹

Soup of the Day

AVAILABLE OPTIONS

cup: \$6.00

bowl: \$8.00

BIG SALADS ³

Green Goddess Salad

\$13.00

romaine lettuce, watermelon radishes, red onion, feta, tomatoes, almonds, with green goddess dressing [GF/V]

Winter Salad

\$14.00

cranberries, mandarin oranges, orange-balsamic vinaigrette, red onions, pepitas, over spinach [V/VEG]

NOMA Ranch Salad

\$14.00

roasted chicken, marinated artichokes, tomatoes, Nueske pork lardons, blue cheese, and ranch dressing over romaine [GF]

NOMA COMBO ¹

1/2 ANY SALAD + CUP OF SOUP

\$14.00

MARKET BOWLS ³

Buddha Bowl

\$14.00

avocado, sweet potatoes, edamame, farro, spinach, chimichurri, sesame seeds, toasted chickpeas [V/VEG]

Rainbow Bowl

\$15.00

black forbidden rice, tofu fritters, snow peas, roasted beets, five-spice carrots, eggplant, white sesame, green onion, and teriyaki sauce.

VEG

Spicy Shrimp Poké Bowl

\$15.00

spicy boiled Gulf shrimp with cucumber, pickled carrots, avocado, seaweed, sesame seeds, radishes, almonds, edamame, Sriracha mayo, and ponzu, over quinoa

FLATBREADS ³

Margherita

\$16.00

herb-roasted tomatoes, spinach-basil pesto, fresh mozzarella [V]

Butternut Squash & Kale

\$16.00

roasted butternut squash, lemon ricotta, kale, garlic oil, balsamic reduction v

Curry Chicken**\$16.00**

curry chicken, mint chutney, mozzarella, curried tomato sauce

PANINIS + SANDWICHES 4**Turkey Club****\$15.00**

house-roasted turkey, Havarti, herb-roasted tomato, bacon, mayo, tarragon mustard, pressed on ciabatta

Chickpea Salad Sandwich**\$12.00**

golden raisins, onions, celery, vegan "mayo," dill, Creole mustard [V/Veg]

Fried Chicken Banh Mi**\$14.00**

fried chicken breast, garlic aioli, cilantro, pickled carrots, cucumbers, jalapeños on French bread

Grilled Ham & Gruyere**\$14.00**

Chisesi ham, Gruyere cheese, Creole mustard, griddled on brioche

FRIES 3**Thai Fries****\$8.00**

sweet & spicy pad Thai sauce, chopped peanuts, green onion, lime, Sriracha mayo [V]

Truffle-Parmesan-Garlic Fries**\$9.00**

[GF / V]

Naked Fries**\$6.00**

simply salted [GF / V / VEG]

PASTRY SELECTIONS 8**Butter Croissant****\$4.00****Filled Croissant****\$4.75****Ham & Cheese Croissant****\$6.50****Assorted Muffins****\$3.75****Apple Danish****\$4.75****Fruit Danish****\$4.45****Vegetable Quiche****\$8.00**

asparagus, caramelized onions, goat cheese

Meat Quiche**\$8.00**

fontina cheese, italian sausage, roasted red peppers

SWEET SELECTIONS 8**Assorted Cookies****\$4.00**

Seasonal Doberge Cake	\$5.75
Triple Chocolate Cherry Mousse	\$8.00
gluten free	
Chess Pie	\$6.00
Warm Pear Galette	\$8.00
Layered Apple Coffee Cake	\$5.75
Macarons	\$5.50
Strawberry • Salted Caramel	
Chocolate Bonbons	\$10.00
CARAMEL CHICORY • KING CAKE • BANANAS FOSTER • STRAWBERRY CHEESECAKE • SATSUMA	

COFFEE & TEA 11

New Orleans Drip Coffee

Premium Brand Drip Coffee

Iced Coffee

Espresso

Latte

Cappuccino

Macchiato

Americano

Hot Chocolate

Hot Tea

Iced Tea

SPECIALTY COCKTAILS 3

Seasonal Mule **\$12.00**

ask about our seasonal, hand-crafted mule

Bloody Mary **\$12.00**

Vodka, seasoned tomato juice, olives & green beans, lemon & lime

Paloma **\$12.00**

Tequila, Grapefruit juice, Lime, Simple Syrup, Soda

MOCKTAILS 2

Snowflake**\$6.00**

N/A Sparkling, white cranberry, ginger-spiced syrup

Pomegranate Mint Soda**\$7.00**

Pomegranate, Lime, Mint

WINE 9**Cono Sur, Sauvignon Blanc****AVAILABLE OPTIONS**

glass: \$9.00

bottle: \$36.00

Benvolio, Pinot Grigio**AVAILABLE OPTIONS**

glass: \$9.00

bottle: \$36.00

Decoy, Chardonnay**AVAILABLE OPTIONS**

glass: \$10.00

bottle: \$40.00

Opera Prime, Brut Sparkling**AVAILABLE OPTIONS**

glass: \$9.00

bottle: \$36.00

Torresella, Prosecco Rosé**AVAILABLE OPTIONS**

glass: \$9.00

bottle: \$36.00

Fleurs de Prairie, Languedoc Rosé**AVAILABLE OPTIONS**

glass: \$12.00

bottle: \$48.00

Nielson, Pinot Noir**AVAILABLE OPTIONS**

glass: \$11.00

bottle: \$44.00

Bonanza, Cabernet Sauvignon**AVAILABLE OPTIONS**

glass: \$10.00

bottle: \$40.00

Baron De Ley, Rioja Tempranillo**AVAILABLE OPTIONS**

glass: \$11.00

bottle: \$44.00

BEER 6**Abita Amber****\$6.00****Stella Artois, Belgium Lager****\$7.00****Gnarly Barley, Jucifer IPA****\$7.00**

Urban South, Paradise Park Lager	\$6.00
Miller Light	\$5.00
High Noon, Hard Selzer	\$7.00

AND MORE! 5

Housemade Basil Lemonade	\$4.00
Soda	\$3.00
Coke • Diet Coke • Sprite • Dr. Pepper • Barqs Root Beer	
Pelligrino Saprking Water	\$4.00
Bottled Water	\$2.25
Kids Juice Box	\$2.50

MAIN 3

Grilled Cheese	\$9.00
American cheese, on brioche, with simply salted fries	
Flatbread Pizza	\$8.00
red sauce, shredded mozzarella	
Chicken Tenders	\$9.00
flash-fried chicken, with simply salted fries	