

# Young Nola

LOUISIANA INSPIRED CUISINE  
WITH  
WEST AFRICAN ROOTS

## MENU

# FOR THE IMPATIENT ONES

## SMALL PLATES

- \* Fried Okra with Honey Buffalo Sauce (V) - **£9.5**
- \* Louisiana Chicken Strips – Honey Buffalo or Signature Sauce - **£9.5**
- \* Bayou Fried Shrimp – Sweet Scotch Ginger - **£11.5**
  - \* Cajun Oyster Mushrooms (V/GF) - **£11.5**
  - \* Cornmeal Grits & Creole Shrimps - **£11.5**
    - \* Nola Cajun Roasted Wings - **£9.5**
    - \* Cajun Lemon Pepper Butter Wings - **£10**
      - \* Honey Buffalo Wings - **£10**

## SAUCES - £2

- \* Young Nola Signature (Mayo based)
  - \* Honey Buffalo
  - \* NOLA Smoked BBQ
    - \* Louisiana Hot
    - \* Scotch Pine Ginger

## DESSERT

- \* Candied Yams + Vanilla whipped Cream - **£8**
- \* Roasted Pear Cobbler + Cinnamon Ice Cream - **£8**

## LARGE PLATES

- \* Louisiana Fried Chicken Wings w Fries & Corn Bread - **£19.5**
  - \* Seafood Gumbo - **£26**
  - \* Add Chicken Sausage - **£4**
  - \* Chicken Gumbo - **£24**
  - \* Switch to Gumbo Jollof - **£4**
  - \* Large Mac & Gold - **£16.5**
  - \* Add Cajun Sautéed Shrimp - **£9.5**
  - \* Pulled Beef Short Rib - **£25**
  - \* Cajun Chicken - **£23**
- \* Red beans & Rice w Pan-Fried Cajun Oyster Mushrooms (V) - **£24**
- \* Louisiana Slow Cooked Beef Short Rib - **£19.5**

## SIDES

- \* Fries - **£6**
- \* Cajun Fries - **£6.5**
- \* Cornbread - **£5**
- \* Honey Butter - **£6.5**
- \* Creole Jollof Rice - **£7.5**
- \* Green Pear Salad - **£7**
- \* Mac & Gold - **£8.5**
- \* Smoked Turkey Collard Greens - **£7.5**

# FOR THE PATIENT ONES

## SMALL PLATES

\*  
The **Fried Okra** goes best with our Honey Buffalo sauce - **£9.5(V)**

\*  
Louisiana inspired the flavor of these **Chicken Strips** - safe for white folks - no bones. I'll give you either the **Honey Buffalo** or my **signature sauce** to go with it. To my troublesome customers, please don't hassle our lovely staff to change the accompanying sauce. The answer is already no.  
Enjoy for - **£9.5**

\*  
The **Bayou Fried Shrimp** goes OFF paired with **Sweet Scotch Ginger** sauce or with the **Young Nola Signature** sauce - **£11.5**

*Young Nola* © COLOURS HOXTON

\*

The **Cajun Oyster Mushrooms** are loved by a lot more than just Vegans. One day I almost finished my entire stock just nibbling for fun, so grab some before I do, cause I'll look you straight in the eyes and tell you it's sold out because I ate it! And what? - **£11.5**(VG)(GF)

\*

If you know about **Cornmeal Grits n Sautéed Creole Shrimp** give it a go, if you don't leave it and my Google reviews alone - **£11.5**

\*

**Nola Dry Roasted Wings** which I flash fry to finish for that extra crisp, of which you can catch them in one of the flavors below and thank me later - **£9.5**

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\*  
You can try it drenched in my sweetish & spicyish  
**Cajun Lemon Pepper Butter Sauce** for - **£10**

OR

You can go with the good all **Honey Buffalo** also for  
- **£10**

(One flavor per order please don't confuse us in  
the kitchen with all your mixing and matching  
nonsense)

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## LARGE PLATES

The **Louisiana Whole Fried Chicken Wings** <sup>\*</sup> on the bone will make you call home! I serve it with **Cornbread, Cajun or plain Fries** and some Honey Buffalo Sauce: I once served this to a group of 40 distinguished gentlemen, who after eating proceeded to shake my hand like 50 times. I was baffled. Because of ordinary chicken? So for me, the most powerful bird can't be Eagle as they say; it's gotta be **CHICKEN!** That bird is something else. That's why I sell it for just - **£19.5** It's not too much, just pay and enjoy

The **Seafood Gumbo** <sup>\*</sup> is the famous rich New Orleans guided stew loaded with bell peppers, onions, celery, soft crab pieces, shrimps mixed seafood and finished with **Corn Bread - £26**

Add Chicken Sausage - **£4**

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\*  
The **Chicken Gumbo** I only brought back because I gotta friend that doesn't eat seafood. So say thanks to Steve! He's from Jamaica so doesn't eat just anywhere, outside of his house. I went boneless with the chicken this time and it includes smoked Chicken Sausages - **£24**

\*  
**Gumbo Jollof** - exchange the white rice in your Gumbo for our Creole Jollof; the Nigerian roots showed out here. Haha don't have this for lunch, you'll get fired for sleeping. + **£4**

\*  
My **Large Mac & Gold** has the tendency to pull you in - feel free to ask for a bag to go and beware, my dish makes you move slow mo, especially with the extra cornbread I've put on the side of this dish, stop playing - **£16.5 (V)**

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With **Cajun Sautéed Shrimps** - **£25**

With **Pulled Beef Short Rib** - **£25**

With **Cajun Butter Chicken** - **£23**

\*

**Pan Fried Cajun Oyster Mushrooms** with creole red beans, chick peas & sweet potato stew dashed with white rice, blessed with Cornbread... Vegans, leave the cornbread out. Finally I've got something for y'all veggie gang folks - **£24**

\*

My **Slow Cooked Louisiana Beef Short Rib** gave us a good reputation on the roof, so in order not to mess it up I won't serve this everyday. You Might wanna call or check our social media pages first because it takes me 6-9 hours to make this bad boy. I serve it with our Louisiana style Red Sauce and it comes with a slice of good ol **Corn Bread**. I didn't make it a meal so you can create your own from Sittin Sideways the boys in a daze, just below. I've got 300g for you for - **£19.5**  
You can't lie that's not a good deal

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# OFF THE SMOKER

(FRIDAY - SUNDAY ONLY) (BEGINS MAY 2026)

We start smoking between 4am and 6am.

First meats coming off the smoker will be 2pm or 4pm. First come first serve. Best call to check if this is why you're coming; however we will always prioritize the faces we see over the voices we hear.

- Smoked Beef Short Rib - £26

- Smoked BBQ Oxtail - £25

- Smoked Goat Rib - £24

- Smoked ½ Chicken & CornBread - £24

- Smoked Aubergine; Smoked Sweet Potato & Smoked Mixed Pepper Plate - £22 (smoked in the same area as meats sorry)

- Beef Short Rib - Oxtail - Smoked Goat - Smoked chicken - £79

All served with our in house Young Nola BBQ sauce or Young Nola Signature sauce

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## SITTIN SIDWAYS

**Fries - £6** (VG) (GF)

**Cajun Fries** all day every day but the simple folks can go plain. Not judging you I promise - **£6.5** (VG)  
(GF)

**Mac & Gold** is young Nola's star of the show. Can't call it Mac & cheese cause it simply just isn't -  
**£8.5** (V)

**Mixed Leaf Roasted Pear Salad - £7** (VG) (GF)

Our infamous **Corn Bread - £5** (V)

With **Honey Butter - £6.5**

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**Creole Jollof Rice** because we had to! My mother gave me this recipe, Lord bless her! Check out my Creole finishing to it though - **£7.5** (V) (GF)

**Smoked Turkey Collard Greens** in memory of the influencer that smoked us for serving turkey, we will never stop - **£7.5** (GF)

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## DESSERT

\*  
Candied Yams served with Vanilla Whipped Cream  
- £8 (V)

\*  
Roasted Pear Cobbler served with Cinnamon Ice-Cream - £8 (V)

## SAUCES £2

Young Nola Signature (mayo based)

NOLA Smoked BBQ

Honey Buffalo

Louisiana Hot

Scotch Pine Ginger

Creole Too Hot just leave it alone

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## GRAVY £3

Young Nola Beef Gravy

For the future OR a surprise special of the day!

- Louisiana Style Fried Chicken Strips & Sweet Potato Pancakes served with Maple Gravy or citrus Crème Fresh
  - Oxtail Mac & Gold
- Our infamous **Po Boy Sandwiches** with a choice of:
  - Pulled Beef Short Rib
  - Buffalo Fried Chicken
  - Bayou Fried Shrimp
  - Stramed Cajun Crayfish tails
- Pan fried Oyster Mushrooms & Steamed Aubergine

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## SEAFOOD BOILS

I believe I've got the best seafood boils in the country. But here's the truth: quality like this can't be a daily thing. I see some doing it every day and I have to ask, what are you actually serving sis?

Real seafood boils aren't a joke; they're a ritual. I buy fresh on the day, cook on the day, and only cook when I'm inspired. We feast when it's ready, and when it's done, it's done!

This isn't a fast-food scheme; it's a dedication. I don't have a schedule for this; I cook when the Lord says. Stay locked into our socials to know when the next cook-out drops. Once that pot is empty, it's over until the next time I'm in the zone. Catch it if you can.

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Stay in touch with our social media and you'll know  
when we do them.

@youngnolacreole

@youngnolafc

*Young Nola*