

CHEF'S SUGGESTIONS

Baby goat <i>with pilaf rice</i>	255
Slow Braised Lamb Shoulder <i>with sour cherry sauce</i>	185
Mixed Fish Grill <i>Sea bass, tuna, squid, prawns, langoustines (for 2 people)</i>	550
Whole Grilled Lobster <i>with lemon and parsley butter (subject to availability)</i>	320

DESSERTS

Vanilla Crème Brûlée D <i>with blackberries</i>	75
Coconut and Lime Parfait <i>with BBQ pineapple and tropical sorbet</i> V	60
Chocolate & peanut butter fondant <i>with double milk ice cream (12mn cooking time)</i> D N G	80
White Chocolate Cheesecake <i>Mango & Pineapple Compote</i> D G	75
Warm Date Cake <i>Dark Caramel Sauce and Banana Yogurt Ice Cream</i> D G	75
Apple Tarte Tatin <i>with caramel sauce and vanilla ice cream (for 2 people)</i> D G	125
San Sebastian Cheesecake <i>Blueberry Compote, Hazelnut Chocolate, Dark Chocolate</i> D G	70
Selection of Ice cream and sorbet D	15 per scoop
Exotic Fruit plate <i>Seasonal fruits</i>	85

Novikov Cafe Dessert Platter	375
<i>Crème Brûlée, Coconut Parfait, Chocolate Fondant, White Chocolate Cheesecake, Date Cake and San Sebastian served with a selection of ice creams and sorbets</i>	

V vegan N nuts S shellfish D dairy G gluten
some dishes may carry allergens and intolerances please inform our staff before ordering
5% vat charge is added to your bill

**Novikov Cafe
Dubai**

*Our aim at the restaurant is to focus on the
best dining experience from start to finish,
Inspired by traditional Mediterranean cuisine,
Utilising the abundance of great ingredients
available in this city, Our food revolves
around wood coal cooking that offers
a modern take on French techniques,
which is deliberately light,
detailed and delicious*



Username: NOVIKOV CAFE
Password: WelcomeNC22

STARTERS

Bread <i>with tapenade</i>	18
Marinated olives <i>Nocellara</i>	25
Zucchini fritti D G	45
Minestrone soup G	45
Borsch soup D G <i>with sour cream</i>	75
Calamari <i>citrus mayonnaise</i> D G	60
Bruschetta <i>with fresh Tomatoes</i> G	50
Novikov Wagyu Tacos G <i>Truffle</i>	68
Escargots D	110
Burrata <i>with tomatoes & basil</i> D	98
Tomato Carpaccio N <i>with pesto and taggiasche olives</i>	60
Grilled prawns <i>lemon, garlic and basil butter</i> S D	125
Warm mixed Seafood S <i>scallops, prawns, squid and octopus with butter sauce or olive oil</i>	130
Black rice with prawns S <i>with cherry tomatoes and rosemary</i>	115
Kunafa Prawns <i>with mango sauce</i> S D G	145
Grilled Squid 400gr <i>with chilli and garlic dressing</i>	215
Alaskan King Crab Leg <i>with wasabi glaze (Novikov classic)</i> S D	360
RAW BAR	
Gillardeau oysters per unit S	50
50gr Novikov caviar <i>with blinis and sour cream</i>	395
Thinly sliced yellow tail <i>with truffle dressing and caviar</i> G	195
Tuna Carpaccio <i>with wasabi mayonnaise</i>	100
Beef Carpaccio <i>truffle and parmesan</i> D	98
Sea Bass Carpaccio	95

SALADS

Mixed Salad <i>with tomatoes, carrot, fennel, pomegranate and rocket</i>	50
Mimosa salad <i>with tuna, eggs, carrots and soft cheese</i> G	70
Olivier salad <i>with marinated salmon, eggs and potato</i>	70
Radish and cucumber salad <i>with poached egg</i>	65
Greek salad <i>with feta cheese and cucumber</i> D	67
Beetroot salad <i>with goat cheese and toasted seeds</i> D	65
Truffle salad <i>Novikov classic</i> G	75
Caesar salad <i>chicken or prawn</i> D S G	85
Crab salad <i>with datterini tomato, avocado and citrus dressing.</i> S	158
Duck salad <i>Novikov classic</i> G N D	135
Asian crab salad <i>Novikov classic</i> G S	155

PASTA AND RISOTTO

Risotto of mushroom D	99
Saffron Risotto <i>with prawns and burrata</i> D S	125
Lasagna Genovese <i>with potatoes and pesto</i>	85
Gnocchi <i>with salmon and caviar</i> D G	95
Fusilli pasta <i>tomato sauce and basil</i> G	82
Fettucine pasta <i>with beef bolognese</i> D G	99
Baked Macaroni <i>with provola cheese and basil</i> D G	105
Raviolone Del Monferrato <i>with pumpkin and truffles</i> D G	185
Strozzapreti pasta <i>truffle and parmesan</i> D G	195
Spaghetti pasta <i>with crab</i> G S	155
Mafaldine pasta <i>with veal ragout</i> D G	99
Canadian Lobster Linguine <i>with tomato sauce</i> G S	210

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FISH

Grilled Scottish Salmon <i>yuzu yogurt</i> D	128
Grilled Tuna <i>with aged balsamic</i>	150
Sea Bream Papillote <i>with Ratatouille</i>	155
Grilled Octopus <i>with french style potatoes</i> D G	165
Red Mullet fillet <i>with clams and bisque sauce</i> S	175
Sea Bass fillet <i>Mediterranean style</i>	180
Dover Sole <i>grilled or Meunière</i> D G	375
MEAT	
Grilled baby chicken <i>with lemon, mustard and honey dressing</i>	155
Classic Veal Milanese G	160
Veal Scallopina <i>lemon sauce or mushroom sauce</i> G	160
Grilled Lamb chops <i>cumin yogurt</i> D	255
Beef Stroganoff D G	155
Grilled beef fillet <i>with potatoes and mushroom sauce</i> D	280
Grilled Wagyu Sirloin 9+ <i>300g, Blackmore, Australian</i> G	510
Grilled Beef Rib-eye <i>300g, Australian, with Chimichurri</i>	350
SIDE ORDERS	
Green salad V	30
Heirloom tomato salad <i>with onions and oregano</i> V	40
Pilaf rice V	35
Chips <i>with truffle mayo 55</i> D G	35
Root vegetables <i>sauteed carrots and potatoes with rosemary</i>	42
Grilled vegetables V <i>zucchini, peppers and aubergines</i>	40
Broccoli <i>plain or spicy sauce</i> V	35
Sauteed Potatoes D <i>with crispy onions and chives</i>	35
Mashed potatoes D <i>Plain</i> 35 <i>Truffles</i> 55	