

SUSHI ROLLS

Spicy Tuna Roll 6pcs	🍣🌿🍷	105
Crispy Salmon Cheese Roll 6pcs	🍣🍷🌿🍷🍷	95
California Maki Roll 8pcs	🍣🌿🍷	120
Scallop Jalapeño Roll 6pcs	🍣🌿	110
Prawn tempura Roll 6pcs	🍣🌿	115
Wagyu Maki Roll 8pcs	🌿🍷🍷🍷🍷	135
Wagyu Gunkan 2pcs	🌿🍷🍷🍷🍷	85

Sashimi platter 3pcs each salmon, tuna and yellow tail	185
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CHEF'S SUGGESTIONS

Baby goat 🌿 with pilaf rice and bread carasau	315
Whole Grilled Lobster 🍷🍷 with lemon and parsley butter (subject to availability)	320

DESSERTS (available from 12pm)

Pistachio Ice Cream 🍷🍷 with caramelized pistachios and olive oil	75
Crème Brûlée 🍷🍷 with mixed berries	65
Warm Cookie 🌿🍷🍷🍷🍷 with vanilla ice cream and milk chocolate sauce (12 min cooking time)	75
Novikov Tiramisu 🍷🌿🍷	75
Chocolate fondant 🍷🍷🍷🍷 with dulce de leche and vanilla ice cream (12 min cooking time)	80
Warm Date Cake 🍷🌿🍷 Dark Caramel Sauce and Banana Yogurt Ice Cream	75
Syrniki Pancakes cottage cheese, berry compote, sour cream	75
Exotic Fruit plate Seasonal fruits	105
Selection of Sorbet Exotic tropical, raspberry, strawberry, mango	20 per scoop

Novikov Cafe Dessert Platter (available from 12pm)	375
Crème Brûlée, Tiramisu, Chocolate Fondant, Pistachio Ice Cream, Date Cake and San Sebastian served with a selection of ice creams and sorbets 🍷🌿🍷🍷🍷	

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-Guest
Password: Novikovcafe22

SUMMER SPECIAL

Wagyu Steak Sandwich D G <i>with cheese, rocket and truffled mayonnaise</i>	115
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STARTERS

Bread G <i>with tapenade</i>	18
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Marinated olives V <i>Nocellara</i>	25
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Zucchini fritti D G <i>fried courgettes</i>	45
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Minestrone soup G <i>seasonal vegetables</i>	45
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Borsch soup <i>with sour cream</i> D G	78
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Calamari <i>citrus mayonnaise</i> D G	62
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Bruschetta <i>with fresh tomatoes and burrata</i> D G	70
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Novikov Cafe Tacos G <i>Wagyu beef & truffle</i>	75
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Escargots D <i>with butter sauce and toast</i>	110
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Burrata <i>with tomatoes & basil</i> D	98
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Tomato Carpaccio <i>with shallots, parsley, basil, capers and olives</i>	60
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Grilled Prawns <i>lemon, garlic and basil butter</i> S D	125
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Warm mixed Seafood S D <i>scallops, prawns, squid and octopus with butter sauce or olive oil</i>	130
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Prawn Tempura S G <i>with sriracha mayo</i>	145
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Cheese Plate D G <i>Selection of 4 cheeses with jam & Sardinian flat bread</i>	185
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RAW BAR

Gillardeau N° 2 oysters S <i>per unit</i>	50
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50gr Novikov caviar <i>with blinis and sour cream</i> D E	530
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Salmon Tartare <i>with avocado</i> G S	80
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Beef Carpaccio <i>truffle and parmesan</i> D	105
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Sea Bass Carpaccio <i>Jalapeño dressing</i>	95
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Hamachi Carpaccio <i>with truffle dressing</i> G	145
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SALADS

Mixed salad <i>with tomatoes, carrot, fennel, pomegranate and rocket</i>	50
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Mimosa salad <i>with tuna, eggs, carrots and soft cheese</i> G D E	70
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Crispy duck salad <i>with Sakura mix, pine nuts, pomegranate and duck sauce</i> G N D	150
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Novikov Cafe salad <i>with lettuce, avocado, cucumber sesame seeds and balsamic dressing Add: Prawns 35</i> S	75
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Greek salad <i>with feta cheese and cucumber</i> D	70
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Beetroot salad <i>with goats cheese & walnuts</i> N D	70
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Truffle salad <i>with Sakura cress, avocado, tomatoes and truffle</i> G	95
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Quinoa salad <i>sweetcorn, tomato, parmesan, olives and citrus dressing</i> D	65
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Caesar salad <i>With Parmesan, egg & croutons</i> D S G E <i>Chicken or prawn</i>	87
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King crab salad <i>with datterini tomato, avocado and citrus dressing.</i> S D	185
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Olivier salad <i>with marinated salmon, eggs and potato</i> E	72
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Asian crab salad <i>Novikov classic</i> G S	155
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Watermelon salad D N <i>with crumbled feta cheese and flaked almonds</i>	70
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PASTA AND RISOTTO

Mushroom Risotto D	99
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Seafood Risotto <i>with prawns, squid and octopus</i> D S	180
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Beef Lasagna D G E	100
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Fusilli <i>tomato sauce and basil</i> G E	82
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Fettuccine <i>with wagyu beef bolognese</i> D G E	115
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Mafaldine <i>with rabbit ragu</i> D G E	125
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Ravioli <i>with spinach and ricotta</i> D G E	125
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Strozzapreti <i>with truffle and parmesan</i> D G E	195
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Conchiglie <i>with crab and zucchini</i> S G E	125
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Baked White spaghetti <i>With veal ham</i> D G E	95
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Canadian Lobster Linguine <i>with tomato sauce</i> G S E	210
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Beef Pelmeni D G	140
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V vegan N nuts S shellfish D dairy G gluten E egg SE sesame
some dishes may carry allergens and intolerances please inform our staff before ordering
5% vat charge is added to your bill

FISH

Grilled Scottish Salmon D E <i>with Hollandaise and salmon caviar</i>	130
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Mixed Fish Grill S D <i>Sea bass, Sea bream, squid, prawns, langoustines (for 2 people)</i>	550
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Sea Bream Papillote <i>with Ratatouille</i>	155
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Grilled Octopus <i>with french style potatoes</i> D G	165
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Grilled Sea Bass fillet <i>with salmoriglio sauce</i>	180
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Dover Sole <i>Grilled or Meunière</i> D G	375
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Alaskan King Crab Leg S D <i>with wasabi glaze (Novikov classic)</i>	420
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MEAT

Grilled baby chicken G <i>with lemon, mustard and honey</i>	155
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Veal Milanese D G <i>Classic or with cheese and tomato</i>	320
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Roasted Chicken thighs <i>with sweet potato and creamy sauce</i> D	145
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Veal Scallopina <i>lemon sauce</i> G	160
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Grilled Lamb chops D <i>with yoghurt and tenderstem broccoli with parmesan</i>	255
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Slow braised Beef cheeks G <i>with baby potatoes</i>	155
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Beef Stroganoff D G	165
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Grilled Beef fillet <i>with mashed potatoes and Portobello mushrooms</i> D	280
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Grilled Wagyu Sirloin 9+ <i>300g, Blackmore, Australian</i> G	510
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Grilled Beef Rib-eye <i>350g, Australian, with Chimichurri</i>	350
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SIDE ORDERS

Green salad V	30
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Pilaf rice V	35
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Chips <i>with truffle mayo 55</i> D G	35
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Broccoli <i>plain or spicy sauce</i> V	35
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Sauteed Potatoes <i>with crispy onions and chives</i> D	35
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Mashed potatoes D <i>plain 35, truffles 55</i>	
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Grilled Asparagus <i>with olive oil and salt</i>	60
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