

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	135
with cheese, rocket and truffled mayonnaise	

STARTERS

Bread	18
with tapenade	
Marinated olives	25
Nocellara	
Zucchini fritti	45
fried courgettes	
Minestrone soup	45
seasonal vegetables	
Borsch soup	78
with sour cream	
Calamari	62
citrus mayonnaise	
Bruschetta	70
with fresh tomatoes and burrata	
Novikov Cafe Tacos	75
wagyu beef & truffle	
Escargots	110
with butter sauce and toast	
Burrata	98
with tomatoes & basil	
Tomato Carpaccio	60
with shallots, parsley, basil, capers and olives	
Grilled Prawns	125
lemon, garlic and basil butter	
Warm mixed Seafood	130
scallops, prawns, squid and octopus with butter sauce or olive oil	
Prawn Tempura	145
with sriracha mayo	
RAW BAR	
Gillardeau N° 2 oysters	50
per unit	
50gr Novikov caviar	530
with blinis and sour cream	
Salmon Tartare	80
with avocado	
Beef Carpaccio	105
truffle and parmesan	
Sea Bass Carpaccio	95
Jalapeno dressing	
Hamachi Carpaccio	145
with truffle dressing	

SALADS

Mixed salad	50
with tomatoes, carrot, fennel, pomegranate and rocket	
Mimosa salad	70
with tuna, eggs, carrots and soft cheese	
Crispy duck salad	150
with Sakura mix, pine nuts, pomegranate and duck sauce	
Novikov Cafe salad	75
with lettuce, avocado, cucumber sesame seeds and balsamic dressing	
Add: Prawns 35	
Greek salad	70
with feta cheese and cucumber	
Beetroot salad	70
with goats cheese & walnuts	
Truffle salad	95
with Sakura cress, avocado, tomatoes and truffle	
Quinoa salad	65
sweetcorn, tomato, parmesan, olives and citrus dressing	
Caesar salad	87
With Parmesan, egg & croutons	
Chicken or prawn	
King crab salad	185
with datterini tomato, avocado and citrus dressing.	
Olivier salad	72
with marinated salmon, eggs and potato	
Asian crab salad	155
Novikov classic	
Watermelon salad	70
with crumbled feta cheese and flaked almonds	
PASTA AND RISOTTO	
Mushroom Risotto	99
Seafood Risotto	180
with prawns, squid and octopus	
Beef Lasagna	100
Fusilli	82
tomato sauce and basil	
Fettuccine	115
with wagyu beef bolognese	
Mafaldine	125
with rabbit ragu	
Ravioli	125
with spinach and ricotta	
Strozzapreti	195
with truffle and parmesan	
Conchiglie	125
with crab and zucchini	
Baked White spaghetti	95
with veal ham	
Linguine	115
with pesto, burrata and basil	
Canadian Lobster Linguine	210
with tomato sauce	
Beef Pelmeni	140

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

MEAT

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

SIDE ORDERS

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