

SUSHI ROLLS

Spicy Tuna Roll 6pcs	S G E	105
Crispy Salmon Cheese Roll 6pcs	S D G N	95
California Maki Roll 8pcs	S G E	120
Scallop Jalapeño Roll 6pcs	S G	110
Prawn tempura Roll 6pcs	S G	115
Wagyu Maki Roll 8pcs	G E D	135
Wagyu Gunkan 2pcs	G E D	85

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

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

DESSERTS (available from 12pm)

Pistachio Ice Cream	D N	75
with caramelized pistachios and olive oil		
Crème Brûlée	D E	65
with mixed berries		
Warm Cookie	G E D N	75
with vanilla ice cream and milk chocolate sauce (12 min cooking time)		
Novikov Tiramisu	D G E	75
Chocolate fondant	D N G E	80
with dulce de leche and vanilla ice cream (12 min cooking time)		
Warm Date Cake	D G E	75
dark Caramel Sauce and Banana Yogurt Ice Cream		
Syrniki Pancakes	D G	75
cottage cheese, berry compote, sour cream		
Exotic Fruit plate		105
seasonal fruits		
Selection of Sorbet and ice cream		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

STARTERS

Bread G <i>with tapenade</i>	18
Marinated olives V <i>Nocellara</i>	25
Wagyu Steak Sandwich D G <i>with cheese, rocket and truffled mayonnaise</i>	135
Zucchini fritti D G <i>fried courgettes</i>	45
Minestrone soup G <i>seasonal vegetables</i>	45
Borsch soup <i>with sour cream</i>	78
Calamari <i>citrus mayonnaise</i> D G	62
Bruschetta <i>with fresh tomatoes and burrata</i> D G	70
Novikov Cafe Tacos G <i>wagyu beef & truffle</i>	75
Escargots D <i>with butter sauce and toast</i>	110
Burrata <i>with tomatoes & basil</i> D	98
Tomato Carpaccio <i>with shallots, parsley, basil, capers and olives</i>	60
Grilled Prawns <i>lemon, garlic and basil butter</i> S D	125
Warm mixed Seafood S D <i>scallops, prawns, squid and octopus with butter sauce or olive oil</i>	130
Prawn Tempura S G <i>with sriracha mayo</i>	145
RAW BAR	
Gillardeau N° 2 oysters S <i>per unit</i>	50
50gr Novikov caviar <i>with blinis and sour cream</i> D E	530
Salmon Tartare <i>with avocado</i> G S	80
Beef Carpacio <i>with parmesan</i> D	105
Sea Bass Carpaccio <i>Jalapeno dressing</i>	95
Hamachi Carpaccio <i>with truffle dressing</i> G	145

SALADS

Mixed salad V <i>with radish, carrot, zucchini, asparagus, pomegranate and lemon dressing</i>	60
Mimosa salad <i>with tuna, eggs, carrots and soft cheese</i> G D E	70
Crispy duck salad <i>with Sakura mix, pine nuts, pomegranate and duck sauce</i> G N D	150
Novikov Cafe salad <i>with lettuce, avocado, cucumber sesame seeds and balsamic dressing Add: Prawns 35</i> S	75
Greek salad <i>with feta cheese and cucumber</i> D	70
Beetroot salad <i>with goats cheese & walnuts</i> N D	70
Truffle salad <i>with Sakura cress, avocado, tomatoes and truffle</i> G	95
Quinoa salad <i>sweetcorn, tomato, parmesan, olives and citrus dressing</i> D	65
Caesar salad <i>with Parmesan, egg & croutons</i> D S G E <i>Chicken or prawn</i>	87
King crab salad <i>with datterini tomato, avocado and citrus dressing.</i> S	185
Olivier salad <i>with marinated salmon, eggs and potato</i> E	72
Asian crab salad <i>Novikov classic</i> G S	155
Pumpkin Salad N D <i>with walnuts, parmesan, kale and balsamic dressing</i>	70

PASTA AND RISOTTO

Mushroom Risotto D	99
Seafood Risotto <i>with prawns, squid and octopus</i> D S	180
Beef Lasagna D G E	100
Fusilli <i>tomato sauce and basil</i> G E	82
Fettuccine <i>with wagyu beef bolognese</i> D G E	115
Strozzapreti <i>with truffle and parmesan</i> D G E	195
Spaghetti <i>with crab and zucchini</i> S G	125
Linguine <i>with pesto, burrata and basil</i> D G E N	115
Canadian Lobster Linguine <i>with tomato sauce</i> G S E	210
Beef Pelmeni D G	140
Macaroni G <i>with duck ragu and peas</i>	135
Trotolle D G E <i>with salmon and caviar</i>	125
Raviolini D G E <i>with pumpkin and butter sauce</i>	120
Pappardelle D G E <i>with Chanterelle mushrooms</i>	135

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
Mixed Fish Grill S D <i>Sea bass, Sea bream, squid, prawns, langoustines (for 2 people)</i>	550
Sea Bream Papillote <i>with Ratatouille</i>	155
Cod Fillet <i>with black cabbage orzo</i> D G	145
Grilled Sea Bass fillet <i>with salmoriglio sauce</i>	180
Dover Sole <i>Grilled or Meunière</i> D G	375
Alaskan King Crab Leg S D <i>with wasabi glaze (Novikov classic)</i>	420
Grilled Octopus D G <i>with french style potatoes</i>	165
MEAT	
Grilled baby chicken G <i>with lemon, mustard and honey</i>	155
Veal Milanese D G <i>classic or with cheese and tomato</i>	320
Roasted Chicken thighs <i>with sweet potato and creamy sauce</i> D	145
Veal Scallopina <i>lemon sauce</i> G	160
Grilled Lamb chops D <i>with cumin yoghurt</i>	255
Slow braised Beef cheeks G <i>with baby potatoes</i>	155
Beef Stroganoff D G	165
Grilled Beef fillet <i>220g, with mashed potatoes and Portobello mushrooms</i> D	280
Grilled Wagyu Sirloin 9+ <i>300g, Blackmore, Australian</i> G	510
Grilled Beef Rib-eye <i>350g, Australian, with Chimichurri</i>	350
Beef Fillet Tagliata D <i>220g, rocket and parmesan</i>	215
SIDE ORDERS	
Green salad V	30
Pilaf rice V	35
Chips <i>with truffle mayo 55</i> D G	35
Broccoli <i>plain or spicy sauce</i> V	35
Sauteed Potatoes <i>with crispy onions and chives</i> D	35
Mashed potatoes D <i>plain 35, truffles 55</i>	
Grilled Asparagus V <i>with olive oil and salt</i>	60