

SUSHI ROLLS

Spicy Tuna Roll 6pcs	S G M	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 M E D	135
Wagyu Gunkan 2pcs	G M E D	85

Sashimi platter 3pcs each
salmon, tuna and yellow tail 185

DESSERTS (available from 12pm)

Pistachio Ice Cream	D N	75
<i>with caramelized pistachios and olive oil</i>		
Crème Brûlée	D E	65
<i>with mixed berries</i>		
Milk Cake	G D E	65
<i>with tres leches</i>		

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

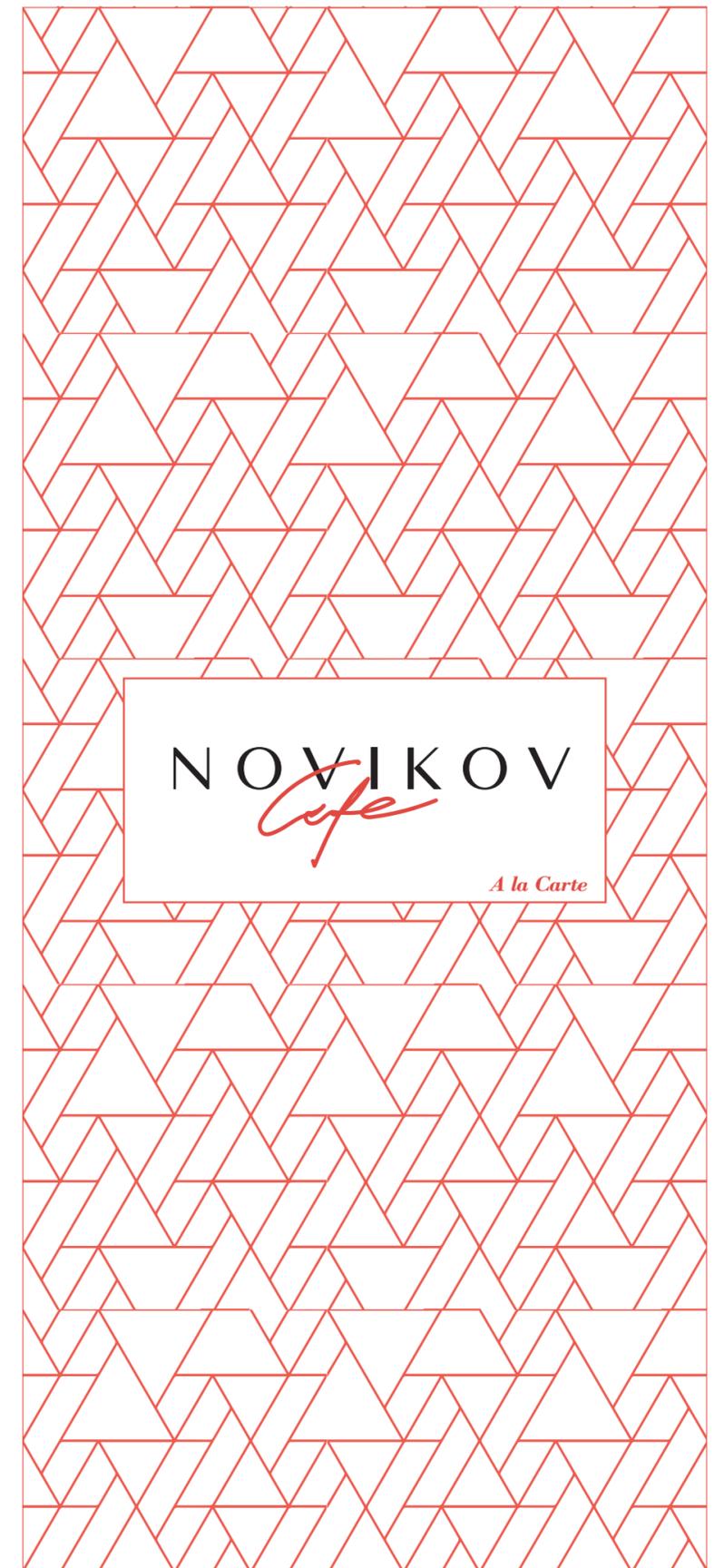
Novikov Cafe Dessert Platter (available from 12pm) 375
Crème Brûlée, Tiramisu, Chocolate Fondant, Pistachio Ice Cream, Date Cake and San Sebastian served with a selection of ice creams and sorbets D G N E

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	18
<i>with tapenade</i>	
Marinated olives	25
<i>Nocellara</i>	
Wagyu Steak Sandwich	135
<i>with cheese, rocket and truffled mayonnaise</i>	
Zucchini fritti	45
<i>fried courgettes</i>	
Minestrone soup	45
<i>seasonal vegetables</i>	
Borsch soup	78
<i>with sour cream</i>	
Calamari	62
<i>citrus mayonnaise</i>	
Bruschetta	70
<i>with fresh tomatoes and burrata</i>	
Novikov Cafe Tacos	75
<i>wagyu beef & truffle</i>	
Escargots	110
<i>with butter sauce and toast</i>	
Burrata	98
<i>with tomatoes & basil</i>	
Tomato Carpaccio	60
<i>with shallots, parsley, basil, capers and olives</i>	
Grilled Prawns	125
<i>lemon, garlic and basil butter</i>	
Prawn Tempura	145
<i>with sriracha mayo</i>	
RAW BAR	
Gillardeau N° 2 oysters	50
<i>per unit</i>	
50gr Novikov caviar	530
<i>with blinis and sour cream</i>	
Salmon Tartare	80
<i>with avocado and Ponzu dressing</i>	
Beef Carpaccio	105
<i>with parmesan</i>	
Sea Bass Carpaccio	95
<i>Jalapeño dressing</i>	
Hamachi Carpaccio	145
<i>with truffle dressing</i>	
Carabinero Carpaccio	155
<i>with lemon dressing</i>	
Octopus Carpaccio	110
<i>with celery, tomato and citronette dressing</i>	

SALADS

Mixed salad	60
<i>with radish, carrot, zucchini, asparagus, pomegranate and lemon dressing</i>	
Mimosa salad	70
<i>with tuna, eggs, carrots and soft cheese</i>	
Crispy duck salad	150
<i>with Sakura mix, pine nuts, pomegranate and duck sauce</i>	
Novikov Cafe salad	75
<i>with lettuce, avocado, cucumber sesame seeds and balsamic dressing</i>	
<i>Add: Prawns 35</i>	
Greek salad	70
<i>with feta cheese and cucumber</i>	
Beetroot salad	70
<i>with goats cheese & asparagus</i>	
Truffle salad	95
<i>with Sakura cress, avocado, tomatoes and truffle</i>	
Quinoa salad	65
<i>sweetcorn, tomato, parmesan, olives and citrus dressing</i>	
Caesar salad	87
<i>with Parmesan, egg & croutons</i>	
<i>Chicken or prawn</i>	
King crab salad	185
<i>with datterini tomato, avocado and citrus dressing.</i>	
Olivier salad	72
<i>with marinated salmon, eggs and potato</i>	
Asian crab salad	155
<i>Novikov classic</i>	
Artichoke Salad	100
<i>With peas, fava beans and tomato confit</i>	

PASTA AND RISOTTO

Mushroom Risotto	99
Maccheroncini	82
<i>tomato sauce and basil</i>	
Fettuccine	115
<i>with wagyu beef bolognese</i>	
Strozzapreti	195
<i>with truffle and parmesan</i>	
Paccheri	125
<i>with crab and zucchini</i>	
Linguine	115
<i>with pesto, burrata and basil</i>	
Canadian Lobster Linguine	210
<i>with tomato sauce</i>	
Beef Pelmeni 10pcs	140
Trotolle	125
<i>with salmon and caviar</i>	
Ravioli	120
<i>with Ricotta and Spinach</i>	
Pappardelle	135
<i>With veal ragu</i>	

vegan nuts shellfish dairy gluten egg 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
<i>with Hollandaise Sauce</i>	
Sea Bream Papillote	155
<i>with Ratatouille</i>	
Grilled Sea Bass fillet	180
<i>with salmoriglio sauce</i>	
Dover Sole	375
<i>Grilled or Meunière</i>	
Alaskan King Crab Leg	420
<i>with wasabi glaze (Novikov classic)</i>	
Grilled Octopus	165
<i>with roasted potatoes</i>	

MEAT

Grilled baby chicken	155
<i>with lemon, mustard and honey</i>	
Grilled Lamb chops	255
<i>with cumin yoghurt</i>	
Slow braised Beef cheeks	155
<i>with baby potatoes</i>	
Veal Stroganoff	165
Grilled Beef fillet	280
<i>220g, with roasted potatoes</i>	
Grilled Wagyu Sirloin 9+	510
<i>300g, Blackmore, Australian</i>	
Grilled Beef Rib-eye	350
<i>350g, Australian, with Chimichurri</i>	
Beef Fillet Tagliata	215
<i>220g, rocket and parmesan</i>	

SIDE ORDERS

Green salad	30
Pilaf rice	35
French fries	40
<i>with truffle mayo 60</i>	
Broccoli	35
<i>plain or spicy sauce</i>	
Sauteed Potatoes	35
<i>with crispy onions and chives</i>	
Mashed potatoes	
<i>plain 35, truffles 55</i>	
Grilled Asparagus	60
<i>with olive oil and salt</i>	