

NOVIKOV

ABU DHABI

GIRO D'ITALIA

From the sun-drenched gardens of Campania, the courgette flower blooms at the beginning of summer — delicate, vibrant and full of life.

22 June - 30 June 2026

STARTERS

- 
- Courgette Carpaccio** 70
Green, yellow and trombetta courgette shavings, lemon confit, espelette pepper, lemon zest and extra virgin olive oil
- Oven Baked Courgette Flowers** 85
Stuffed with Burrata, lemon zest, mint and black pepper, served with green courgette mash
- Grilled Trombetta Courgette** 85
Served with whipped feta, pomegranate and fresh wild herbs

PIZZA

- Courgette and Sardines Boquerones** 135
White base, courgette cream, lemon zest, sautéed courgette, crushed black pepper, boquerones and basil
- Burrata, Wagyu Beef and Courgette** 135
Finished with lemon zest and crushed black pepper

MAINS

- Spaghetti Nerano** 130
Courgette, mint, basil, Provolone del Monaco and courgette flower
- Red Mullet** 195
Served with stuffed courgette flower, courgette and tomato concasse, light bisque sauce

Our menu contains allergens.

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.