

# NOVIKOV

## ITALIAN RESTAURANT

### Fish Market

King Crab Legs  
Whole Live King Crab  
Lobster  
Black Spot  
Turbot

### Meat Market

Black Angus T-Bone for two £125.00  
Black Angus Beef Rib Eye steak for two £125.00

### In Season

Scottish Girolles, Wild Mushrooms, Black Truffle,  
Beetroot, Bull's Heart Tomato

## Special dishes

Novikov Royal Caviar  
(Large Buttery Pearls) £79.00 per 50gr

Novikov Hybrid Caviar  
(Richness & Smoothest Flavour)  
£75.00 per 50gr

Novikov Gold Osetra  
(Walnuts & Creamy Flavour) £70.00 per 50gr

Seasonal salad with vegetables £15.50 ✓

Warm salad with Scottish girolles, rocket,  
parmesan £15.00 ✓

Caesar salad in pizza dough £28.00

Wood oven pizza with black truffle,  
Fior di latte & soft cheeses (20gr) £43.00 ✓

### Starters

Selection of starters from the buffet £19.00 ✓

Burrata with datterino tomatoes & olive oil £18.50 ✓

D.O.P Buffalo mozzarella from Campania  
with datterino tomatoes & basil £18.00 ✓

Rocket salad from Lazio with 24 Month aged Parmesan  
& balsamic vinegar £12.00 ✓

Warm aubergines with buffalo mozzarella £18.50 ✓

Baked aubergine parmigiana £18.50 ✓

Quinoa Salad with seasonal vegetables, mix frill salad  
& parmesan £15.00 ✓

Greek Style tomato salad with feta cheese £15.50 ✓

Scottish salmon tartar with yogurt dressing,  
pomegranate & quail eggs £16.50

Yellow fin tuna tartar & Gold Osetra caviar (10gr)  
£37.50

Sea bass carpaccio with taggiasca olives & lemon  
dressing £19.50


Scarlet Mediterranean prawn's carpaccio with lemon  
dressing £43.50


Trio of smoked swordfish, eel & salmon  
with fennel & lemons £16.50

King crab salad with avocado & datterino Sicilian  
tomatoes £47.50

Seafood salad with scallops, Sicilian prawns, squid,  
octopus, fresh chilli & sweet paprika £52.00

Warm octopus & potato salad with French beans &  
datterino tomatoes £35.00

Finely sliced raw beef with Parmesan shavings & wild  
rocket £18.00 

Piedmont style finely sliced veal fillet with black truffle  
tuna sauce £28.50 

30 Month aged Parma ham "Pio Tosini" served with  
melon £19.00

Spanish Bellota Ham "5J" tomato bruschetta  
(60gr) £26.50

Selection of Italian charcuterie £14.50

Selection of Spanish charcuterie £13.50

Cured beef from Valtellina D.O.P & lemon dressing  
£12.00

### Deep Fried

Baby calamari, sweet paprika & tartar sauce £19.50

Tiger prawns with tartar sauce £19.50

Courgettes & aubergines £14.50 ✓

### Pasta, Risotto & Soup

Tonnarelli "in the Parmesan wheel"  
with black pepper.

Min 2 pers. £26.00 per person ✓

Tagliolini with slow cooked tomatoes from Foggia &  
garlic £18.50 ✓

Buffalo ricotta & spinach ravioli £21.00 ✓

Potato gnocchi with goat's cheese, horn peppers &  
black olives £18.00 ✓

Orecchiette with octopus, black olives,  
rocket & datterino tomatoes £26.50

Reginette pasta lamb ragu, chili & courgettes £18.00

Sardinian gnocchetti with royal Osetra caviar,  
salmon & chives (10gr) £38.00

Minestrone £13.50 ✓


Tagliolini with pecorino cheese sauce & crushed black  
pepper £16.50

Risotto with mixed wild mushrooms £19.50

Spaghetti with clams, bottarga, garlic  
with chilli & olive oil £26.50

Linguine with native lobster & datterino tomato £54.00

Tagliolini with white crab meat & courgettes £24.50

Tagliatelle with Bolognese sauce £18.00 

Side Vegetable from Buffet £3.50 ✓

Side Dishes £7.00 ✓

Mixed grilled vegetables

Green beans

Spinach with butter

Mixed salad

Datterino tomato salad

Mashed potatoes

Broccoli

Garden peas

Roast potatoes with rosemary

Sauces £5.00

Peppercorn sauce

Gravy sauce

Mushrooms sauce

Crudaiola 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, however we cannot fully guarantee that  
the food in this premises will be free from allergens.

### Dear Guest,

Please feel welcome to take pictures in the restaurant.  
However, for privacy reasons, please refrain from taking  
pictures which involve other guests

### Main Course Fish

Roasted sea bass fillet served with sweet & sour  
roasted peppers & salmoriglio sauce £38.00

Fresh Scottish langoustines, parsley  
& olive oil £54.00

Scarlet Mediterranean prawns, parsley  
& olive oil £56.00

Dover sole meuniere with capers & lemon or grilled  
15oz / 480gr £53.00

Grilled sea bream fillet from Mediterranean Sea  
£19.50

Grilled salmon £19.50


Fish and vegetables skewer  
(scallop, prawns, salmon, octopus) £42.00

Sea bass fillet wrapped in foil & baked,  
with datterino tomatoes & clams £48.00

Warm native lobster salad Catalan style  
with cherry tomatoes & celery £54.00

Whole sea bass grilled, roasted or salt crusted &  
crudaiola sauce £11.00 per 100gr


### Main Course Meat


Chilean Wagyu sirloin 7.8oz / 220gr £69.50 


Spanish sirloin served with rocket  
10.6oz / 300gr £42.00

Beef fillet tagliata with rocket, Parmesan & Worcester  
dressing 220gr £54.50

Grilled U.S. grain-fed beef rib-eye steak  
matured 28 days with onion relish 350gr £53.00

Scottish lamb cutlets with new season tomatoes &  
mint sauce 8oz / 250gr £43.50 

Grilled grass-fed Irish veal cutlet  
12.3oz/350gr £52.00 

Oven baked corn-fed baby chicken served with  
rosemary, garlic & olive oil sauce £19.50 

Wood roasted whole suckling pig from Segovia &  
baked apples Whole £324.00 - per portion £54.00

Wood roasted whole kid goat, carasau bread & dried  
cherry tomatoes  
Whole £350.00 - per portion £56.00

Roasted baby lamb leg with herbs breadcrumb  
£38.00

Roasted baby lamb shoulder cooked in the clay with  
garlic & rosemary £49.50

Porchetta from Lazio slow cooked in wood oven  
£19.00/£24.00

All prices are inclusive of VAT  
A discretionary service charge of 13% will be added to the total bill



Name of Wifi: NOVIKOV GUEST  
Username: novikov - Password: novikov2