

## FOR THE TABLE

Padron Peppers, Rose Harissa	9
Mezze Platter; <i>Hummus, baba ganoush, cacik, lavas bread</i>	12
Steamed Edamame; Spicy/salted	6

## SMALL PLATES

Burrata <i>Smoked almond, sweet potato, chilli oil</i>	14
Grilled Halloumi	8
Chicken Karrage <i>Crispy Asian marinated chicken thigh</i>	16
Gyoza <i>Kimchi/chicken</i>	12
Tuna Tartare <i>Raw tuna, avocado, quail egg</i>	14
Beef Tataki <i>Raw beef fillet, caramelised onion ponzu</i>	15
Hamachi Tataki <i>Raw hamachi, shiso leaf sauce</i>	21
Deep Fried Squid	11
Tempura Prawns	13
Baked Aubergine <i>Nutbourne tomato, Gran Padano, pine nut, chilli</i>	11
Highland Beef Roll <i>Seared Highland fillet, garlic, Gran Padano</i>	21
Grilled Seared Lamb Cutlet <i>Rose harissa chickpea puree</i>	18
Korean Chicken Wings	10

Please inform us about any dietary requirements or allergies and we will be happy to assist you

All prices include VAT.

An optional service charge of 12.5% will be added to your bill

## MANGAL GRILL

Chicken Shish <i>Smoked yoghurt</i>	19
Lamb Kofte	22
British Lamb Chops	27
Lamb Kafes	75
T-Bone (500g) <i>32 day house aged Highland beef</i>	42
Sirloin (300g) <i>32 day house aged Highland beef</i>	38
Novahawk (700g) <i>Thick bone in ribeye 32 day house aged Highland beef</i>	70
Highland Fillet Mignon (400g)	40
Dry Aged Beef Melt <i>Minced beef stuffed with gouda, red Leicester, mature cheddar</i>	30
Dry Aged Highland Beef Burger <i>3 cheese fondue, house seasoned fries</i>	21
Nova Mix Grill <i>Kofte, shish, lamb chops, lamb cutlets, beef fillet</i>	50
Highland Short Rib (600grms/1.2k) <i>Apple bba glaze, fennel and pomegranate slaw</i>	35 / 80

## SIDES

Asparagus <i>Garlic Butter</i>	11
Fries <i>House seasoning</i>	8
	12
	11
Truffle Mac & Cheese	16
Creamed Spinach	9
Sauces	
<i>Black garlic and bonito butter</i>	4
<i>Smoked chilli and lime butter</i>	4
<i>Green peppercorn</i>	4
<i>Aged beef fat bearnaise</i>	4

## 24 CARAT GOLD

Novahawk	350
Lamb Chops	89
Fillet Mignon	150
Beef Melt	85

## CLAY POTS

All served with rice and assorted Asian vegetables

Chicken Teriyaki	24
Beef Bulgogi	39
Kimchi Rice <i>Fried egg</i>	22
Spicy Mixed Seafood	42

## GRILLED & SEARED

Nasu Miso	13
Black Cod	36
Chicken Teriyaki	21

## SALADS

Rainbow	Sides 8 - to share 14
Nova	
Kimchi	
Anatolian	
Greek	
Goat's Cheese	

## SEAFOOD PLATTER

85

<b>NIGIRI</b> 2pcs <i>Tuna, salmon, seabass, hamachi and unagi</i>
<b>SASHIMI</b> 2pcs <i>Tuna, salmon, seabass, hamachi and unagi</i>
<b>BOTAN PRAWNS</b> 5pcs
<b>UNI</b> <i>Sea urchin</i>
<b>CRAB SALAD</b>
<b>SALMON AVOCADO ROLL</b> 8pcs
<b>PRAWN TEMPURA ROLL</b> 8pcs

## SUSHI / SASHIMI

<b>Sashimi</b> (3 piece)	
Hamachi <i>Yellow tail</i>	16
Maguro <i>Tuna</i>	15
Sake <i>Salmon</i>	12
Suzuki <i>Seabass</i>	13
Ama Ebi <i>Sweet prawns</i>	9
Unagi <i>Grilled eel</i>	8
<b>Nigiri</b> (2 piece)	
Hamachi <i>Yellow tail</i>	19
Maguro <i>Tuna</i>	22
Sake <i>Salmon</i>	18
Suzuki <i>Sea bass</i>	16
Ama Ebi <i>Sweet prawns</i>	12
Unagi <i>Grilled eel</i>	11
<b>Special Roll</b> (8 pieces)	
24 Carat Gold Loaded Futomaki	49
Soft Shell Crab Roll	30
Seared Seabass Roll	22
Kimchi Roll	20
Rainbow Roll	26
<b>Maki</b> (6 pieces)	
Pirikara <i>Tuna</i>	16
Pirikara <i>Salmon</i>	14
California Roll	18
Seared Salmon	20

NOVA  
RESTAURANT



## DESSERTS

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Chilled 80% Dark Chocolate Fondant, Hazelnut Praline, Coffee Ice Cream	11
Turkish Tea Panna Cotta, Rosewater and Muscavado Crisp	11
Novalaska - Mango and Raspberry Sorbets in Flaming Italian Meringue <i>(serves 2 - 3 persons)</i>	22
Passionfruit Cheesecake, Mango and Chilli Salsa	10
Rocky Road - Chocolate Mousse, Toasted Marshmallows, Dark Chocolate Ice Cream	12
Mochi <i>(3 pieces)</i>	10
Taro Cake, Lemon Sorbet <i>(serves 2 persons)</i>	18
Baklava, Milk Ice Cream <i>(serves 2 persons)</i>	18
Pettit Fours of the Day <i>(min 2 persons)</i>	9
Gold Coated Baklava <i>in memory of Ama</i>	55

## COFFEE & TEA

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Espresso	3
Double Espresso	4
Americano	4
Cappuccino	4
Café Latte	4
Turkish Coffee <i>served with Rosewater Lokum</i>	6
Turkish Tea	3
Earl Grey Tea	4
Green Tea	4
Fresh Mint Tea	4

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