

NOVIKOV

ASIAN RESTAURANT



USERNAME: NOVIKOV GUEST

APPETISERS

EDAMAME V	7
SPICY EDAMAME 🌶️	8
PADRON PEPPERS V🌶️	9

OYSTERS

GILLARDEAU N ⁰ 2 <i>1pc</i>	7
GILLARDEAU N ⁰ 2 TEMPURA <i>3pc</i>	19
GILLARDEAU N ⁰ 2 & CAVIAR <i>1pc</i>	20

NOVIKOV SELECTED CAVIAR

ROYAL 50g LARGE BUTTERY PEARLS	99
HYBRID 50g RICH AND DELICATE	95
GOLD 50g NUTTY AND CREAMY	90

NOVIKOV NEW STYLE SASHIMI

YELLOWTAIL CORIANDER 🌶️	16
SCALLOP & BLACK TRUFFLE	22
TUNA TATAKI NEW	25
HAMACHI CARPACCIO	29
TUNA & FOIE GRAS CARPACCIO	29
LANGOUSTINE TARTAR	33

SASHIMI *3 pcs* / NIGIRI *2 pcs*

CHEF SELECTION SASHIMI PLATTERS

3 KIND	5 KIND	DELUXE 9 KIND
37	56	112

SALMON SCOTTISH	13
SCALLOP SCOTTISH HAND DIVE	12
AKAME SPANISH	13
CHU-TORO SPANISH	16
O-TORO SPANISH	21
UNI CANADIAN <i>per piece</i>	16
YELLOWTAIL JAPANESE	15
LANGOUSTINE SCOTTISH <i>per piece</i>	14
CARABINERO PORTUGUESE <i>per piece</i>	28
SQUID PORTUGUESE	13

SALADS

NOVIKOV DUCK SALAD 🌿	25
CRAB & AVOCADO SALAD	23
GREEN SALAD WITH TRUFFLE V	15
WAKAME SALAD	13

SMALL DISHES

BABY SQUID SALT & PEPPER 🌶️	16
ROCK SHRIMP TEMPURA OR SEMOLINA 🌶️	18
DUCK WINGLETS 🌿	13
YAKITORI SKEWERS SELECTION NEW	19
SCAMPI TAILS WITH TRUFFLE MAYO NEW	19
POPCORN FISH NEW	18
WAGYU TACOS <i>2 pcs</i> 🌿	22
PRAWN TACOS <i>2 pcs</i> 🌿	19
CHICKEN TACOS <i>2 pcs</i> 🌿	18
TUNA TACOS <i>2 pcs</i> 🌿	19
VEGGIE TACOS V <i>2 pcs</i>	16

SUSHI ROLLS TEMAKI "HAND ROLL" (ON REQUEST)

CRISPY CALIFORNIA CAVIAR	99
SCALLOPS & JALAPEÑO 🌶️	21
CRISPY SALMON CHEESE	16
CALIFORNIA	19
TUNA AVOCADO	17
MIZUNA SPICY TUNA 🌶️	17
DUCK & FOIE GRAS	19
CRUNCHY TUNA	18
HAMACHI YUZU TRUFFLE	21
SEARED SALMON AVOCADO	15
PRAWN TEMPURA & AVOCADO	18
LANGOUSTINE CHU-TORO	48
RAINBOW ROLL	39
CUCUMBER & AVOCADO V	11

PREMIUM SUSHI

SEARED O-TORO NIGIRI	21
QUAIL EGG & TRUFFLE GUNKAN	18
KING CRAB GUNKAN NEW	28
SEARED SALMON NIGIRI	18
TUNA GUNKAN	26
WAGYU FOIE GRAS NIGIRI	28

DIM SUM *4 pcs*

STEAMED

SPICY PRAWN MONEYBAGS 🌶️	13
HAR GAU	12
CHICKEN & MOREL SIU MAI 🌿	13
PRAWN, FOIE GRAS & TRUFFLE	17
SHRIMP & CORIANDER DUMPLINGS	12
BLACK COD DUMPLINGS 🌶️	14
SHITAKE DUMPLINGS V	12
DIM SUM CHEFS SELECTION <i>5 pcs</i>	21

SWEETCORN **V**

STEAMED & PAN FRIED

SPICED CHICKEN BUNS 🌶️	12
SCALLOP & OLIVE DUMPLINGS	13
BEEF & FOIE GRAS NEW	16
FRIED	
BLACK COD ROLLS	16
DUCK SPRING ROLLS 🌿	12
TOFU ROLLS V	13

DUCK

PEKING DUCK WITH PANCAKES <i>2 COURSES</i> 🌿	60
PEKING DUCK PANCAKES & CAVIAR 🌿	149
DUCK & FOIE GRAS	30
DUCK & FOIE GRAS WITH CAVIAR	118
1/2 ROAST DUCK <i>(ON THE BONE ON REQUEST)</i> 🌿	29
ROAST TRUFFLE DUCK 🌿	34

KING CRAB LEG KAMCHATKA

GRATINATED WASABI CREAM	75
GRILLED THAI PEPPER SAUCE 🌶️	
GRILLED BUTTER GARLIC SOY	
STEAMED OLIVE OIL	
WOK GARLIC SAUCE	
TEMPURA	

ROBATA / TEPPANYAKI

TERIYAKI HAMACHI CHEEK	18
NOVIKOV BLACK COD	42
SALMON TERIYAKI	24
BABY CHICKEN MISO SAUCE 🌿	25
LAMB CUTLETS 🌿	38
WAGYU FILLET 150gr JAPANESE	118
WAGYU SIRLOIN A5 150gr JAPANESE	108
JAPANESE STYLE OCTOPUS NEW	35
GRILLED SQUID WITH LOBSTER SAUCE NEW	25

FRESH FISH FILLET OF THE DAY

TAGHAZOUT STYLE 🌶️	34
WITH LOVE	
SOYA BUTTER GARLIC	
STEAMED SOYA GINGER	
THAI PEPPER SAUCE 🌶️	

WOK

BEEF FILLET SPICY BEAN SAUCE CHILEAN 🌶️	65
BEEF FILLET BLACK PEPPER SAUCE CHILEAN 🌿	65
SPICY TURBOT 🌶️	34
HONEY & LIME PRAWNS	25
BLACK BEAN CHICKEN 🌿	22
HONEY & LIME CHICKEN 🌿	22
SWEET & SOUR CHICKEN 🌿	22
PRAWNS SWEET & SOUR	25
ROSEFISH XO SAUCE 🌶️	34
PRAWNS SZECHUAN STYLE 🌶️	25
SAUTEED MIXED CLAMS	18
STEAMED SEABASS FILLET	25

VEGETABLES

GRILLED ASPARAGUS WITH SWEET SOY V	14
GRILLED SHITAKE WITH GARLIC SOY V	12
CORN COB V	11
BABY SPINACH WITH GARLIC SAUCE V	14
AUBERGINE GINGER SPRING ONION V OR DASHI	14
SEASONAL VEGETABLES GINGER SPRING ONION V OR DASHI	13

RICE & NOODLES

SINGAPORE NOODLES 🌿	16
VEGETABLE SINGAPORE NOODLES V	14
PRAWN FRIED RICE	14
DUCK FRIED RICE 🌿	14
EGG FRIED RICE V	13

RICE HOT POTS (KAMAMESHI)

KING CRAB 🌶️	39
PORCINI & TRUFFLE V	32

Brent Eleigh
Walled Garden

IN OUR QUEST FOR EXCELLENCE AND THE BEST AND FRESHEST PRODUCE, NOVIKOV RESTAURANT IS NOW GROWING OUR OWN VARIETIES OF MICRO HERBS SALAD AND VEGETABLES AT BRENT ELEIGH WALLED GARDEN IN SUFFOLK.

*OUR MENU CONTAINS ALLERGENES. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF STAFF KNOW UPON PLACING YOUR ORDER. HOWEVER, WE CANNOT FULLY GUARANTEE THAT THE FOOD ON THESE PREMISES WILL BE FREE FROM ALLERGENS

ALL PRICES ARE INCLUSIVE OF VAT.
A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO THE TOTAL BILL

STARTERS

SALADS

Mixed Green Leaves & Crispy Autumn Vegetables £15.50 ✓

Grilled, Marinated or Roasted vegetables £12.50

Classic Novikov Burrata £21.00

Buffalo Mozzarella from Campania, Caprese style £18.00

Quinoa Salad, Brent Eleigh Greens, Green Apple £17.00

Greek Style Tomato Salad with Feta Cheese £18.00 ✓

King Crab with Avocado, Datterino Sicilian Tomatoes £54.00

Seafood Salad with Scallops, Red Prawns, Squid, Octopus, Fresh Chilli, Sweet Paprika £59.00

Warm Octopus salad Potato, French Beans £29.00


CARPACCIO & TARTARE

Scottish Salmon Tartare, Yogurt Dressing & Quail Eggs £18.00

Yellow Fin Tuna Tartare, Gold Oscietra Caviar (10gr) £42.00

Sea Bass Carpaccio with Taggiasca Olives £21.00

Scarlet Mediterranean Prawn Carpaccio £59.00

Finely Sliced Beef Carpaccio with Parmesan Shavings & Rocket £21.00 

SALUMI, BRUSCHETTA & APPETISERS

Parma Ham Served with Melon £21.00

Spanish Bellota Ham "5J" Tomato Bruschetta (60gr) £26.50

Bresaola from Valtellina D.O.P, Lemon Dressing £15.00

Bruschetta, Burrata, Tomato, Gold Powder £21.00

Bruschetta, Purple Sprouting Broccoli,


Black Olives & Capers £18.00

Bruschetta, Escarole, Cantabrian Anchovies & Olives £21.50

Bruschetta, 'Nduja, Burrata, Gold Powder £18.50

Bruschetta with Lardo, Black Truffle £22.00

Baked Aubergine Parmigiana £25.00

Vitello Tonnato with Black Truffle Tuna Sauce £28.50 

FRIED

Baby Calamari, Espellette Pepper & Tartar Sauce £23.50

Argentinian Prawns, Tartar Sauce £21.00

Herb Crusted Deep Fried Buffalo Mozzarella £19.00

PASTA & SOUP

Risotto with Asparagus & Black Truffle £34.00

Tonnarelli "In the Parmesan Wheel" with Sarawak Black Pepper Min 2 pers. £26.00 per person

Tagliolini with Tomatoes from Gragnano £19.50 ✓

Linguine with Native Lobster & Datterino Tomato £54.00

Tagliolini with Blue Crab Meat & Courgettes £27.50

Spaghetti with Clams, Bottarga, Garlic, Fresh Chilli £29.00

Linguine with Scottish Langoustines £56.00

Tagliolini with Pecorino Cheese Sauce & Crushed Black Pepper £18.50

Tagliatelle with Yorkshire Wagyu Bolognese £32.00

Novikov Classic minestrone ✓ £14.50

Buffalo Ricotta & Spinach Ravioli £21.00



In our quest for excellence & the best & freshest produce, Novikov Restaurant is now growing our own varieties of micro herbs, salad & vegetables at Brent Eleigh Walled Garden in Suffolk. We hope you enjoy too.

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 these premises will be free from allergens

All prices are inclusive of VAT.
A discretionary service charge of 15% will be added to the total bill.

MINIMUM SPEND £50.00 PER PERSON

NOVIKOV GUEST WI-FI

Username: novikov guest

NOVIKOV

ITALIAN RESTAURANT

TO SHARE FOR TWO

Tartare & Carpaccio Selection of Seafood with Gold Oscietra Caviar £90.00

Selection of Charcuterie & Cheese £38.00

Italian Style Mixed Deep-Fried Seafood £65.00/£32.50

Bruschetta selection: Burrata & Tomato, 'Nduja, Lardo, Purple Sprouting Broccoli £28.00

Pasta Carbonara in baby Parmesan Wheel £32.00 per person

Grilled Mixed Seafood £120.00/£60.00

Novikov Royal Caviar £99.00 Per 50gr

Novikov Gold Oscietra £90.00 Per 50gr

CHEF'S WINTER SPECIALS

Grilled Octopus Skewer, Padron Peppers & Red Onion £19.00

Wood Oven Pizza with Black Truffle (20gr), Fior Di Latte & Soft Cheeses £56.00

Wood Oven Pizza with Seafood £56.00

Homemade Gnocchi, Gorgonzola Sauce & Walnuts £18.00

SIDE DISHES £9.00 ✓

Mixed Grilled Vegetables

Green Beans

Spinach with Butter

Mixed Salad

Datterino Tomato Salad

Mashed Potatoes

Broccoli

Garden Peas

Roast Potatoes with Rosemary

Truffle Chips £15.00

MAIN COURSES

FISH

GRILLED/WOOD FIRED OVEN

Grilled Sea Bass Fillet served with Salmoriglio Sauce £42.00

Wood Oven Roasted Fresh Scottish Langoustines,

Parsley & Olive Oil £49.00

Scarlet Mediterranean Prawns, Parsley & Olive Oil £70.00

Grilled Scottish Salmon £21.50

Fish & Vegetables Skewer

(Scallop, Prawns, Salmon, Octopus) £45.00

WHOLE FISH (MARKET)

Dover Sole Meuniere with Capers & Lemon or Grilled 500gr £58.00

Whole Sea Bass with Crudaiola Sauce (for 2) £120.00

Grilled, Wood Oven Roasted or Salt Crusted

Whole Seabream (for 1) **MARKET PRICE**

Grilled Native Lobster **MARKET PRICE**

MEAT

JOSPER AND MEAT BOARD

Beef Rib 40 Days Marbled Marango Breed 500gr £58.00


Veal ossobuco with Milanese risotto £58.00


Beef Fillet Tagliata with Rocket, Parmesan

& Worcester Dressing 220gr £54.50

Grilled Grass-Fed Beef Rib-Eye Steak


with Onion Relish 350gr £53.00

Australian Wagyu Sirloin 220gr £85.00 

Cornish Lamb Cutlets, Chimichurri 250gr £52.00 

Grilled Veal Cutlet 350gr £52.00

WOOD FIRED OVEN

Corn Fed Chicken with Honey & Mustard £24.00 

Slow Cooked Segovian Suckling Pig, Baked Apples £59.00

Kid Goat, Carasau Bread & Dried Datterino Tomatoes £59.00

Roasted Baby Lamb Leg with Herbs Breadcrumbs £38.00

Roasted Baby Lamb Shoulder Cooked in the Clay

with Garlic & Rosemary £49.50

Porchetta from Lazio, Slow Cooked in Wood Oven £21.00

SAUCES £5.00

Green Peppercorn, Gravy, Mushroom, Chimichurri