



NOVIKOV

BEVERLY HILLS



WIFI: NOVIKOV GUEST
PASSWORD: Greatfood!

APPETIZERS & CHARCUTERIE

Baked Aubergine Parmigiana	✓	36
Vitello Tonnato	GF	35
Vitello Tonnato & Black Truffle	GF	47

SALUMI, BRUSCHETTA & APPETIZERS

Selection of Charcuterie & Cheese (FOR 2)

Prosciutto Di Parma aged 30 months & Tomato Bruschetta		35
Bruschetta, Burrata, Tomato with Gold Powder		26

NEW Jamon Bellota Tableside Carving Service		80
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NEW Parma Ham & Melon		35
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Beef Carpacio, Parmesan Cheese & Rocket Salad	GF	35
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SALADS

Mixed Salad & Summer Vegetables	GF VE	22
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Caesar Salad (Protein Upgrade Available: Chicken +15 or Shrimp +30)		22
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Classic Novikov Burrata	✓	43
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Buffalo Burrata with Farmers Market Tomatoes	✓	61
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Greek Style Tomato Salad with Feta Cheese	GF ✓	34
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NEW Warm Octopus Salad		40
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WOOD OVEN PIZZA

Pizza with Soft Cheese & Black Truffle	✓	71
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Pizza with Seafood		71
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NEW Pizza Pepperoni		55
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NEW Pizza Margherita		39
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BREAD BASKET \$ 3

OLIVE OIL \$ 50

RAW BAR & TARTARES

Bluefin Tuna Tartare		43
Bluefin Tuna Tartare & Gold Oscietra Caviar		71

New Zealand Salmon Tartare, Yogurt Dressing & Quail Eggs		33
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Seabass Carpaccio with Capers, Almonds & Raisins	GF	33
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NEW Crudo Platter For 1		75
Upgrade Available: MP (Langoustine , Prawn, Salmon Tartare, Bluefin Tuna Tartare, Hamachi Crudo, Scallop)		

NEW Crudo Platter For 2		127
Upgrade Available: MP (Langoustine, Prawn, Salmon Tartare, Bluefin Tuna Tartare, Hamachi Crudo, Scallop)		

CAVIAR & OYSTERS

NEW V15 Caviar Special Volzhenka		490
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Novikov Royal Caviar 2oz		155
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Novikov Gold Oscietra 2 oz		121
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Half Dozen Oysters	GF	25
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Dozen Oysters	GF	47
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PASTA & RISOTTO

NEW Paccheri al Pomodoro	✓	45
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Tonnarelli with Pecorino Cheese & Black Pepper	✓	28
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Cacio e Pepe in Cheese Wheel	✓	99
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Ricotta & Spinach Ravioli with Mixed Mushrooms	✓	40
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Gnocchi with Pistachio Pesto & Buffalo Mozzarella	✓	35
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Tagliatelle Wagyu Bolognese		35
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Spaghetti with Clams, Bottarga, Garlic & Chili		42
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Tagliatelle with Native Lobster & Tomato (For 2)		123
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Risotto with Asparagus & Black Truffle		50
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NEW Risotto with Porcini & Chanterelles		46
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CHEFS SPECIALS

STARTER

NEW Carpaccio Di Gambero Rosso	42
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Buffalo Ricotta Stuffed Squash Blossoms	33
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NEW Tableside Aubergine Parmigiana	47
(Only Mon-Wed)	

PASTA

NEW Paccheri con Gamberi	62
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NEW Tableside Alfredo (For 2)	55
(Only Mon-Wed)	

NEW Spaghetti Pesto Burrata	40
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MAIN

NEW Baby Lamb Spezzatino	92
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Fiorentina Steak 64 oz 277	
(Recommended doneness: Medium Rare)	

Hanger Steak	57
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SIDES

Patate al Tartufo	25
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MEAT

Chef's Carnivore Selection (Hanger Steak, Lamb Chops, Beef Tenderloin)	200
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Snake River Farms Bone in Rib-Eye 21oz	GF 123
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Beef Tenderloin Tagliata (Serving By Your Choice)	GF 91
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Snake River Farms 45 Day Dry Aged Rib-Eye 14oz	GF 112
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Lamb Chops with Chimichurri	GF 85
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Jidori Chicken Milanese	40
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Veal Milanese	91
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Bistecca Tomahawk 45oz	241
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GRILLED/WOOD FIRE OVEN

Corn Fed Baby Chicken, Honey & Mustard	GF 55
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FISH & SEAFOOD

WHOLE FISH

Branzino Al Limone e Capperi	81
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Sea Bass Salt Crusted, Crudaiola Sauce	GF MP
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Sea Bass Wood Oven Roasted or Grilled, Potatoes, Tomatoes, Olives & Capers	GF 205
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Wild Scallops Pan Roasted with Gremolada	55
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GRILLED/WOOD FIRE OVEN

Grilled Sea Bass Fillet with Salmoriglio Sauce	GF 61
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Charbroiled Langoustines	GF 123
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Grilled New Zealand Salmon with Tzatziki	GF 50
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NEW Grilled Mix Seafood (For 1 or 2)	92/153
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FRIED

Italian Style Mixed Deep-Fried Seafood (For 2)	92
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Baby Calamari, Espellette Pepper & Tartar Sauce	31
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Caledonian Prawns with Tartar Sauce	43
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SEAFOOD NIGHT

NEW THU - SAT MP	
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Canolicchi Oven Roasted	
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Seaurchin Fresh	
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Seaurchin Pasta	
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SIDES

Mixed Grilled Vegetables	
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Green Beans	
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Spinach with Butter	
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Mashed Potatoes	
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Grilled Broccolini	
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ADD BLACK TRUFFLE TO ANY MEAL +\$30

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.

Terms & Conditions

20% service charge will be added to parties of 6 and above & we kindly ask for no more than 4 credit cards per table.

✓ Vegetarian

VE Vegan

GF Gluten Free

Halal

Garlic

UR Upon Request