

# NOVIKOV

BEVERLY HILLS

## SET LUNCH MENU

THREE COURSES FOR \$39

### FIRST COURSE

SOUP OF THE DAY ( 3 CHOICES )

GREEK STYLE TOMATO SALAD WITH FETA CHEESE GF ✓

BAKED EGGPLANT PARMIGIANA ✓

HAMACHI CRUDO WITH ALMONDS FENNEL AND ORANGE SEGMENTS +\$10

NEW ZEALAND SALMON TARTARE, YOGURT DRESSING & QUAIL EGGS

TUNA TARTARE + \$10

BEEF CARPACCIO, PARMESAN CHEESE & ROCKET SALAD + \$15 

### SECOND COURSE

WHOLE FISH OF THE DAY

BRANZINO FILET WITH DATTERINO TOMATOES, TAGGIASCA OLIVES & SAUTEED SPINACH +\$5

ORA KING SALMON FILET WITH GRILLED VEGETABLES & TZATZIKI +\$5

WAGYU SMASH BURGER +\$5

RICOTTA & SPINACH RAVIOLI WITH MIXED MUSHROOMS ✓

RISOTTO WITH ASPARAGUS

TAGLIATELLE BOLOGNESE

JIDORI CHICKEN MILANESE WITH ARUGULA & CONFIT TOMATOES ON THE VINE

AUSTRALIAN LAMB CHOPS WITH CHIMICHURRI & ASPARAGUS +\$25

FILET MIGNON WITH CHIANTI SAUCE & ROASTED POTATOES +\$26 

ADD BLACK TRUFFLE TO ANY MEAL+\$20

### DESSERT

TIRAMISU, PANNA COTTA OR TORTA CIOCCOLATINO

BASQUE CHEESECAKE +\$5

MIXED BERRY BOWL +\$5 (STRAWBERRIES, BLUEBERRIES & RASPBERRIES)

ICE CREAM (Choice of vanilla or caramel)/ **SORBET** (Choice of lemon, mango or coconut)

### OTHER LUNCH OFFERINGS

HUMMUS 7

BABAGANOUSH 10

GREEN HUMMUS 10

BEETROOT HUMMUS 7

CRUDITE 5

WAGYU SMASH BURGER 31

### LUNCH SPECIAL OFFERING

NAPOLEON 29

PAVLOVA BY ET CETERA WINERY 24

SYRNIKY 22

ONE LUNCH SET FOR ONE PERSON

LUNCH MENU IS AVAILABLE FROM 11:00AM - 05:00PM

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

✓ VEGETARIAN

VE VEGAN

GF GLUTEN FREE

 HALAL