

QR-Code zur Speisekarte von Novikov Lounge Bar



Novikov Lounge Bar Menu

<https://menulist.menu>

50A Berkeley Street W1J 8HA, London, United Kingdom
(+44)2073994330 - <https://www.novikovrestaurant.co.uk>



[The Menu](#) of Novikov Lounge Bar from London contains about 275 different menus and drinks. On average, you pay for a dish / drink about £157. What [User](#) likes about Novikov Lounge Bar: dined in Italian restaurant for a special birthday. definitiw not cheap and the tables were too close together, but otherwise everything is perfect. service was great, eating delicious, serving generous. the candle in our desert and singing from the personal was also a super nice note. [read more](#). What [User](#) doesn't like about Novikov Lounge Bar:

Not sure if I would visit again anymore due to owners journaled involvement with the European situation. Lunch set menu which only is £22. The service was spectacular with us being attended to a dozen times and ensuring our glass never dropped below half way. The food was 8/10 but the service sold me thank you Francisca [read more](#). The restaurant and its premises are wheelchair accessible and thus reachable with a wheelchair or physiological limitations. If you want to spoil your palate with a bit of culinary flair, this is the place to be: The original Asian fusion cuisine of the Novikov Lounge Bar from London - a delicious mix of traditional and the unexpected, Here, the **meat** is freshly grilled on an open flame. You can also look forward to scrumptious vegetarian cuisine, this **sports bar** is a favourite among the visitors, who enjoy not only the fantastic food and drinks, but also the opportunity to watch the latest games or races on the big screen.

Novikov Lounge Bar Menu



Sashimi

TUNA CARPACCIO \$36.1

Süße desserts

TIRAMISU

Mains

SHITAKE DUMPLINGS \$9.2

Pasta dishes

PENNE

Antipasti

BURRATA \$23.5

Maki

RISHI ROLL \$12.0

Sandwiches

CALIFORNIA SANDWICH \$24.1

Seafood

SQUID \$12.7

Main dishes

EL BURRO

Side dishes

ZUCCHINE FRITTE \$10.1

Sushi

CALIFORNIA ROLL

Sweets

CHOCOLATE CAKE

Appetizer

TEMPURA

Indian specialties

CHAI TEA MIXTURE \$5.7

House specialties

TOFU SALT PEPPER \$10.8

Dessert

CHEESECAKE

Little things

ARANCINI \$10.1

Lamm & hähnchen

MUSHROOM

Inside out maki

THE ROYAL

Rice dishes

EGG FRIED RICE

Main course

BOLOGNESE

Beer*

TIGER, SINGAPORE, 4.8

Novikov Lounge Bar Menu



Burgers

HYBRID

Mexican dishes

TACOS

Wrap

THE ITALIAN

Inside out rolls

BLACK COD ROLL \$20.0

Tageskarte - donnerstag

LINGUINE \$68.5

Fresh juices

SELECTION OF FRESH JUICES \$5.7

French fries

FRENCH FRIES

Classics

PENICILLIN

Tandoori spezialitäten/ tandoori dishes

LAMB CHOPS

Asian specialties

EDAMAME \$7.0

Pizza - small á 22cm

MALIBU

Special sushi

QUAIL EGG TRUFFLE GUNKAN

Noodle

CRAB

Pizza á 26cm

GOLD

Fried rice

FRIED RICE

Fleisch special

CHICKEN TACOS

Sfiziosta

CROCCHETTE \$10.1

Yaki-grill menü

PRAWN

Pizza spezialitäten - mittel ø 26cm

HALAL

Hot drinks

TEA

Novikov Lounge Bar Menu



Mocktail

FRESH POMEGRANATE \$12.7

Steamed

SPICY PRAWN MONEYBAGS \$9.8

Juice

FRESH COCONUT \$15.2

Beef burgers

THE BOHEMIAN

Bubbles

PERRIER JOUET BELLE EPOQUE
BRUT 2008 \$475.5

Oysters

GILLARDEAU NO2

Champagne & sparkling

KRUG GRANDE CUVÉE BRUT NV \$557.9

Beginnings

WAGYU TACOS

Hot dishes

BEEF SKEWERS \$15.2

Rosé wine

COTES DE PROVENCE C. DES
DEMOISELLES , FRANCE 2016

Traditional dishes

LAMB CUTLETS \$42.5

Italian specialties

RISOTTO

Non-alcoholic

WHERE IS YOUR SMILE

Fire starters

WOOD OVEN PIZZA \$54.5

Champagne by the glass

RUINART ROSÉ BRUT NV \$240.9

Shareables

TUNA TACOS

Sushi & sashimi a la carte

SCALLOP

Individual items

BISCUIT

Omelets

DELILAH

Vegetarian rolls

GREEN LEAF MAKI \$13.3

Starters & side dishes

SPICY EDAMAME \$8.2

Novikov Lounge Bar Menu



Coffee

COFFEE

Kushiyaki

PADRON PEPPER \$9.2

Free state brewing co. Lawrence, ks

COPPERHEAD

Scotland

CALEDONIAN

Temaki sushi (hand roll) with mayo

PRAWN TEMPURA AVOCADO \$17.6

Simply grilled

RIBEYE STEAK

Cutting boards

SELECTION OF ITALIAN
CHARCUTERIE \$18.4

To accompany

TRUFFLE FRIES

Krug

KRUG ROSÉ NV \$862.2

Cominciare

FRIED OLIVES \$12.7

Dim sum - soba

BLACK COD ROLLS \$20.0

Asador's steaks

RIBEYE

France - champagne

RUINART BLANC DE BLANC
BRUT NV \$228.2

Chef's special roll

RAINBOW ROLL \$49.4

Assorted salads

WILD GARDEN

Sashimi chefs selection

SASHIMI CHEFS SELECTION

Rose` wines

CÔTES DE SAINTE ROSALINE LA
CHAPPELLE GRAN CRU, \$133.1
PROVENCE, FR 2014

Mojito selection

LUXURY MOJITO

Robata / teppanyaki

NOVIKOV BLACK COD \$50.4

Non-alcoholic nobu cocktails

WILD ORCHID

Novikov Lounge Bar Menu



Chef's recommended

PEKING DUCK \$62.8

Uncategorized

FUNGAI BUN \$8.7

Pizza

ROYAL

MISTA

Snacks

BREADSTICKS

CHIPS

Drinks

LAVA LAMP

DRINKS

Sushi menus

STARTER

SUSHI

Dim sum

BLACK COD DUMPLINGS \$12.0

BEEF FOIE GRAS DUMPLINGS \$16.8

Beverages

ALOE VERA LEMONADE

JUICES

Signature dishes

KING CRAB LEG WASABI CREAM \$90.7

WAGYU FILLET 150G JAPANESE \$150.9

Moonshine

SMOKEY MONKEY

COCO SOUR

Agave

DOROTEA

UNCLE JOSE

Premium sushi

SEARED O-TORO NIGIRI

WAGYU FOIE GRAS NIGIRI

Novikov new style sashimi

YELLOWTAIL CORIANDER \$16.8

SCALLOP BLACK TRUFFLE \$24.7

Salads

KING CRAB SALAD \$60.2

NOVIKOV DUCK SALAD \$24.7

GREEN SALAD WITH TRUFFLE \$14.3

Starters

HAMACHI CARPACCIO \$35.4

PADRON PEPPERS \$9.2

TARTARE

Cocktails

ZOMBIE

CHURCHILL DOWNS

FROM DUSK TILL DAWN

Novikov Lounge Bar Menu



Soft drinks

FRESH MANDARIN JUICE	\$12.7
JUICE	
ORANGE JUICE	

Sparkling wines

PROSECCO BRUT, VILLA DOMIZIANO NV
FERRARI PERLÉ, LUNELLI 2013
TAITTINGER ROSE` BRUT NV

Cognac

ONE DANCE
HENNESSY'N BUDDAH
SAGITARIUS

Spumanti

FRANCIACORTA PRESTIGE, CA' DEL BOSCO, LOMBARDIA NV	\$114.1
FERRARI PERLÉ, TRENINO-ALTO-ADIGE 2008	\$133.1
FERRARI PERLÉ ROSÉ, TRENINO-ALTO-ADIGE 2008/09	\$145.8

Beers

MORETTI, ITALY, 4.6
MORETTI ROSSA, DOPPIO MALTO, ITALY, 7.2
PILS LOERTIS, UNFILTERED, NOVIKOV SELECTION, 4.6
HEINEKEN 0, ALCOHOL FREE BEER, NETHERLAND, 0.0

Whites wine

SAUVIGNON, BLACK COTTAGE, NEW ZEALAND 2017
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RIESLING, KARL SCHAEFER, GERMANY 2014

PINOT GRIGIO BRANKO, ITALY 2017

CHABLIS 1ER CRU FOURCHAUME, D.HATES, FRANCE 2016

Sugar cane

OOOH DARLING!
INNER CIRCLE
WRAY WRAY WRAY
CUATRO HERMANOS

Rose magnums

DOM PÉRIGNON VINTAGE LUMINOUS ROSÉ, MAGNUM 2003
DEUTZ ROSÉ BRUT, MAGNUM NV
DEUTZ ROSÉ BRUT, MATHUSALEM NV
BILLECART SALMON ROSÉ BRUT, JEROBOAM NV

Restaurant category

ITALIAN
BAR
DESSERT
COCKTAIL

Appetizers

TEMPURA PRAWNS	\$24.0
KING CRAB AVOCADO SALAD	\$24.4
YUZU SALMON	\$27.8
CRAB CAKE	\$10.1
KEBAB	

Novikov Lounge Bar Menu



Red wine

CARMENERE, MONTES ALPHA,
COLCHAGUA, CHILE 2016

CHIANTI RISERVA, ANTINORI, TUSCANY,
ITALY 2013

PINOT NOIR VIELLES VIGNES , GILLES
JOURDAN, FRANCE 2016

CHATEAUNEUF DU PAPE, DOMAINE DE
LA SOLITUDE 2014

BAROLO TRE UTIN, GAGLIASSO,
PIEDEMONT, ITALY 2012

Juniper

THE BRITISH APERITIF

CURIOSITEA

MOGIN

BEE'S GEES

MANDARIN NEGRONI

Water of life

5 O'CLOCK

SANLUCAR

COLD FUSION

DON'T CALL ME BABY

THE RUSSIAN LEGEND

Sushi rolls

CRISPY CALIFORNIA CAVIAR
ROYAL \$125.5

SCALLOPS JALAPENO \$24.4

CRISPY SALMON CHEESE \$17.8

MIZUNA SPICY TUNA \$20.9

HAMACHI YUZU TRUFFLE \$24.0

SEARED SALMON AVOCADO \$15.8

Magnums

LOUIS ROEDERER BRUT PREMIER
JEROBOAM NV

LOUIS ROEDERER BRUT PREMIER
MATHUSALEM NV

LOUIS ROEDERER CRISTAL BRUT 2007

LOUIS ROEDERER CRISTAL BRUT
JEROBOAM 2005

DOM PÉRIGNON VINTAGE LUMINOUS
2005/6

PERRIER JOUËT BELLE EPOQUE BRUT
LUMINOS 2008

The magnificent 7 (non- alcoholic)

HEDONIST PUNCH

HIGH LIFE LEMONADE

EXTRAVAGANCE BOOSTER

UPPER CRUST SHRUB

BLOODY LUSH

COCONUT LAVISH

Rose champagne

TAITTINGER, PRESTIGE ROSÉ
BRUT NV \$158.5

DEUTZ ROSÉ BRUT NV \$164.8

PERRIER JOUËT BELLE EPOQUE
ROSÉ BRUT 2006 \$653.0

DE SOUSA ROSÉ BRUT NV \$183.8

BILLECART SALMON ROSÉ
BRUT NV \$234.6

LOUIS ROEDERER ROSÉ BRUT
2011 \$221.9

LOUIS ROEDERER CRISTAL
ROSÉ BRUT 2007 \$1,711.6

DOM PÉRIGNON VINTAGE
LUMINOUS LABEL ROSÉ 2004 \$1,204.5

Novikov Lounge Bar Menu



Main

GALLETO BABY CHICKEN	\$24.7
BUFFALO RICOTTA SPINACH RAVIOLI	\$26.6
BABY CALAMARI, SWEET PAPRIKA TARTAR SAUCE	\$24.7
SCOTTISH LAMB CUTLETS	\$55.2
CHEFS SELECTION OF CHEESE	
AUBERGINE FRITTER	\$10.1
VEAL POLPETTE TOMATO SAUCE	\$15.2
CHICKEN TULIP	\$12.7
SALT COD SANDWICH	\$10.1
GRILLED STEAK A LA MINUTE	\$24.1

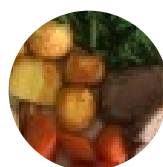
White wines

SAUVIGNON TE KOKO , CLOUDY BAY, NZ 2013	\$145.8
SOAVE LA ROCCA PIEROPAN, VENETO, IT 2014	\$101.4
RIOJA BLANCO CAPELLANIA , MARQUES DE MURRIETA, ESP 2011	\$73.5
GAVI DI GAVI BLACK LABEL , LA SCOLCA, PIEMONTE, IT 2015	\$120.4
PULIGNY MONTRACHET, DOMAINE BZIKOT, BOURGOGNE, FR 2015	\$164.8
MEURSAULT LES BOUCHÈRES , CHATEAU GENOT BOULANGER, FR 2013	\$247.2
POUILLY FUMÉ BARON DE L , LADOUCETTE, LOIRE, FR 2014	\$278.9
CHENIN BLANC THE FMC , KEN FORRESTER STELLENBOSH, R.S.A 2015	\$111.6
CONDRIEU, DOM. DE MONTHEILLET, FR 2015	\$152.1
CHARDONNAY FROG`S LEAP, USA 2014	\$104.0

Red wines

BARBERA D`ALBA,E.PIRA, PIEMONTE, IT 2015	\$88.8
BRUNELLO DI MONTALCINO CASTELGIOCONDO, FRESCOBALDI, TOUSCANY, IT 2012	\$177.5
AMARONE DELLA VALPOLICELLA, TINAZZI, VENETO, IT 2013	\$126.8
VOSNE ROMANÉE, DOM. CLOS FRANTIN, BURGUNDY, FR 2011	\$183.8
GEVREY CHAMBERTIN, DUJAC, BURGUNDY, FR 2014	\$202.9
CHÂTEAU EVANGILE, POMEROL, FR 1990	\$1,090.4
SHIRAZ THE DEAD ARM , D`ARENBERG, MCLAREN V., AUS 2013	\$139.5
CLOS APALTA (CARMENERE, CAB. S, MERLOT) CASA LAPOSTOLE, CHILE 2010	\$221.9
PINOT NOIR LA BAUGE AU DESSUS , AU BON CLIMAT, U.S.A. 2012	\$139.5
RIBERA DEL DUERO AALTO, BODEGAS Y VIGNEDOS AALTO, SPAIN 2013	\$139.5
MERLOT, SHAFER, NAPA, U.S.A. 2014	\$171.2
BAROLO CANNUBI BOSCHIS, VIRNA BORGOGNO 2009	\$247.2
CHÂTEAU EVANGILE POMEROL 1995	\$773.4

These types of dishes are being served



LAMB
FISH
SOUP

Novikov Lounge Bar Menu



BREAD
STEAK
SALAD
PASTA
PIZZA
NOODLES
APPETIZER
DESSERTS
LOBSTER
SPAGHETTI

Dishes are also prepared with these ingredients



SEAFOOD
VEGETABLES
RICE

CHICKEN
TOMATE
DUCK
CORN
TUNA
ANANAS CHICKEN
EGG
MEAT
VEGETABLE
COCONUT
ONIONS
TOMATOES
AVOCADO

CHOCOLATE

Champagne

LOUIS ROEDERER, BRUT PREMIER NV	
LOUIS ROEDERER BRUT PREMIER NV	\$124.3
LOUIS ROEDERER BRUT VINTAGE 2009	\$215.5
LOUIS ROEDERER CRISTAL BRUT 2009	\$621.3
AMOUR DE DEUTZ MILLÉSIME BRUT 2005/06	\$456.4
WILLIAM DEUTZ BRUT 2002	\$399.4
CHARLES HEIDSIECK BRUT MILLÉSIME 2005	\$266.3
JACQUESSON CUVÉE 739 EXTRA BRUT NV	\$196.5
PHILIPPONAT CLOS DES GOISSES , BRUT 2001/06	\$583.2
BILLECART SALMON CUVÉE NICOLAS FRANÇOIS BRUT 2002	\$437.4
SALON LE MESNIL BLANC DE BLANC 1999	\$950.9
DOM PÉRIGNON VINTAGE LUMINOUS LABEL, BRUT 2006	\$583.2
DOM PÉRIGNON P2, BRUT 1998	\$1,521.5
TAITTINGER, COMTE DE CHAMPAGNE BRUT, BLANC DE BLANCS 2005	\$481.8
POL ROGER SIR WINSTON CHURCHILL BRUT 2004	\$583.2
ARMAND DE BRIGNAC 'ACE OF SPADES ' BRUT NV	\$824.1
KRUG VINTAGE BRUT 2002	\$1,166.4
RUINART BLANC DE BLANCS BRUT NV	

Novikov Lounge Bar Menu



Novikov Lounge Bar

50A Berkeley Street W1J 8HA,
London, United Kingdom

Opening Hours:

Friday 12:00-02:00
Saturday 12:00-02:00
Sunday 12:00-02:00
Monday 12:00-02:00
Tuesday 12:00-02:00
Wednesday 12:00-02:00
Thursday 12:00-02:00

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