



## Dinner Menu

At Novita All Day Restaurant, the concept of a “new” culinary experience is highlighted with every dish and every detail. The name “Novita”, meaning “new” or “fresh”, reflects the restaurant’s commitment to modern Greek and Mediterranean cuisine, highlighting the freshness and quality of the ingredients.



## TO START WITH

Perfect to start your meal, accompanied by our organic extra virgin olive oil from our own production.

<b>HOMEMADE BREAD (Portion for 2)</b>	<b>8€</b>
Sourdough bread   pita bread   organic extra virgin olive oil   pickled wild sea fennel 'Kritamo'   barrel aged feta mousse   marinated tomato <b>(V G)</b>	
<b>TARAMOSALATA</b>	<b>12€</b>
Fish roe emulsion   lemon   brick caviar   bottarga powder <b>(G)</b>	
<b>FAVA</b>	<b>10€</b>
Bean puree   confit cherry tomatoes	
<b>MARINATED KALAMATA OLIVES (VG)</b>	<b>5€</b>
<b>PITA BREAD (VG G)</b>	<b>3€</b>
<b>GARLIC PITA BREAD</b>	<b>5€</b>
Ladotiri local cheese   chives <b>(V G)</b>	
<b>GREEK TASTING EXPERIENCE</b> 	<b>29€</b>
Homemade Bread   Taramosalata   Fava   Marinated Kalamata olives <b>(V G)</b>	

## RAW, CHILLED & MARINATED (Oscietra Caviar by Kaviari Paris +22€)

<b>TUNA TARTARE</b>	<b>29€</b>
Boiled leafy greens   tarama   chives   lemon	
<b>"KILADOS" RED SHRIMPS</b>	<b>31€</b>
Lemon   fleur de sel	
<b>FISH OF THE DAY CARPACCIO</b>	<b>26€</b>
Citrus   sea urchin	
<b>STEAK TARTARE</b>	<b>32€</b>
Greek fricassee sauce   summer truffle <b>(G)</b>	
<b>BEEF CARPACCIO</b>	<b>28€</b>
Smoked leek mayonnaise   local cheese   artichoke	

## HOT APPETIZERS

<b>CALAMARI</b>	22€
Grilled   hot fennel salad   herring mousse   burnt lemon (G)	
<b>OCTOPUS</b>	25€
Fava beans pure   pickled onion	
<b>SCALLOPS (per piece)</b> 	6€pp
Pan-roasted Scallops   aromatic butter   herbs	
<b>HANDMADE TRADITIONAL SPINACH &amp; CHEESE PIE</b>	18€
Crispy phyllo   local cheese (V G)	
<b>TRUFFLE FRENCH FRIES</b>	14€
Zakynthian french fries   summer truffle   graviera from Zakynthos (V)	
<b>CRISPY ZUCCHINI (V)</b>	12€
Tzatziki dip	
<b>KEFTEDES</b>	19€
Greek-style grilled meatballs   puree graviera from Zakynthos   potato chips   spicy tomato sauce	
<b>LAMB LADENIA PIE (Sourdough Flatbread)</b> 	22€
Tzatziki   tomato   onions   ladograviera (Zakynthian Cheese) (G)	

## SALADS

<b>GREEK SALAD</b>	19€
Peeled tomatoes   cucumber   grilled pepper   watermelon   prentza Zakynthian cream cheese   barley rusks   capper   olives   pickled onion   oregano   mint   strawberry vinegar   extra virgin olive oil (V G)	
<b>SEAFOOD CAESAR SALAD</b>	26€
Mixed baby lettuce leaves   shrimps tempura   blue crab   sweetcorn   croutons   Parmigiano-Reggiano   avocado   spice mayo dressing with anchovie (G)	
<b>BURATTA SALAD</b>	22€
Buffalo burrata   cherry tomatoes   pistachio pesto   basil (V) Add marinated anchovies +4€	

 Add *Oscietra Caviar by Kaviari Paris* +22€

 Add Summer truffle + 8€

 = Chefs Special Dish |  =Add Caviar or Truffel | V= Vegetarian | VG=Vegan, G=Gluten

## PASTA & GREEK CLASSICS

<b>SHRIMPS PASTA</b>	29€
Linguine   bisque sauce   tomato   herbs (G)	
<b>FISHERMAN'S WHITE PASTA</b> 	34€
Tagliolini   fish broth   aromatic butter   herbs (G)	
<b>SEA FOOD ORZO "GIOUVETSI"</b>	37€
Orzo   shellfish broth   tomato   herbs (G)	
<b>POMODORO BASILICO</b>	21€
Linguine   organic pomodoro sauce   basil   extra virgin olive oil (V G)	
<b>TRADITIONAL SOFRITO BEEF CHEEKS</b> 	33€
Homemade mashed potatoes   herbs (G)	
<b>MODERN PASTITSIO</b> 	32€
Beef ragout   paccheri pasta   bechamel (G)	
<b>GOURMET MOUSAKA</b> 	38€
Wagyu beef ragu   roasted vegetables   herbs   local cheese   rich béchamel sauce (G)	
<b>TRADITIONAL GIOUVARLAKIA</b>	31€
Meatballs from Iberico Pata Negra neck   celeriac cream   vegetables   egg lemon foam (avgolemono) (G)	
<b>DISH OF THE DAY</b>	26€
<i>Please ask your waiter</i>	

## FISH FILLETS

<b>DOVER SOLE MEUNIERE</b> 	55€
Summer truffle   capers   olives   parsley   butter   lemon sauce (G)	
<b>WILD SEA BASS FILLET</b> 	34€
Seasonal leafy greens   tomato   tarama   radish   chives (G)	
<b>BLUFIN TUNA FILLET</b>	38€
Black-eyed peas   herbs   tomatoes   chimichurri sauce	

 Add Oscietra Caviar by Kaviari Paris +22€

 Add Summer truffle + 8

## FRESH FISH FROM OUR DISPLAY

Price per kg

### Charcoal grilled

**Grilled in salt crust (minimum 2kg)** inform us from the previous day

### Steamed Fish

### Small fried fish

**Lobster & Shrimps** Grilled or Pasta

(Depends on availability | Served with olive oil & burnt lemon vinaigrette)

## SIDE DISHES (V)

Grilled vegetables	6€
Boiled wild greens	6€
Boiled vegetables	6€
Fried sweet potatoes	6€
French fries	6€
Garden salad	6€
Steamed rice	6€

## SHELLS

<b>Callista Chione</b>	32€
From Aegean sea (6 pieces)	
<b>Clams</b>	18€
From Aegean sea (8 pieces)	
<b>Oysters</b>	8€
Seasonal from the Ionian Sea (per piece)	

## OUR CURED & SMOKED PRODUCTS

<b>Fish roe</b> (Bottarga)	27€
<b>Smoked eel</b>	23€
<b>Smoked Salmon</b>	21€

## CAVIAR BY KAVIARI

<b>Oscietra Caviar</b> 30gr	95€
<b>Oscietra Caviar</b> 50gr	165€

## PREMIUM MEATS

RIB EYE PREMIUM BLACK ANGUS 200 days Grain fed (300gr)	48€
TOMAHAWK BLACK ANGUS STEAK (1,2kg)	13€   100gr
FREE RANGE CHICKEN BREAST	29€
LAMB CHOPS	36€

## Side Dishes & Sauce

(Add summer truffle + 8€) (V)

French Fries	6€
Fried sweet potatoes	6€
Saute baby potatoes with rosemary	6€
Homemade mashed potatoes	6€
Grilled or Boiled vegetables	6€
Garden salad	6€
Béarnaise Sauce   Chimichurri Sauce	

Enjoy your Dinner at Novita Restaurant

\*V.A.T. and all taxes are included. Responsible: Vithoukias Dionisios. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

\*You are kindly requested to contact the restaurant manager if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes or, if you prefer, we can prepare a substitute dish for you.