

NOVA

DEL MAR

BAR & RESTAURANTE

Nova invite our guests and friends on a journey that reflects our own interpretation of a social food experience. Our menu is merging the Mediterranean kitchen with our Scandinavian roots. Greetings from Nova Family.

BREAKFAST

nova's breakfast menu is served until 12:00 every day.

TOASTS

all toasts are made with sourdough
add: poached, fried or scramble

+1.50

BREAD & TOMATO RAMILLETE

freshly made tomato ramillete

4

BAKED CHERRY TOMATO & HERBS

feta cheese, cucumber, black olive, rockets & red pesto

6

SUN-DRIED TOMATO HUMMUS

walnuts, spinach, fresh tomato & pumpkin seeds

5

AVOCADO

avocado, fresh tomato & basil

6

SCANDINAVIAN

smoked salmon, fresh cheese & dill, avocado, cucumber & rocked sallad

7

BOWLS

GREEK YOGURT - (fresh fruits & granola)

7.50

RED BERRIES, BANANA, KIWI

7

BLUEBERRIES, BANANA & RED BERRIES

7.50

OAT PORRIDGE WITH FRESH FRUITS

7.50

SMOOTHIES

100% natural with coconut milk & yogurt

PINEAPPLE & PEPPERMINT

7

RED BERRIES

7

BLUEBERRIES

7

EGGS BENEDICT

english muffin

TRADITIONAL

smoked ham, poached eggs & hollandaise sauce

6

ROYAL

smoked salmon, poached eggs , fresh cheese & dil, cucumber & hollandaise sauce

7

SKAGEN

crayfish & shrimp with mayonnaise with spicy radish, poached eggs & avocado

8

FLORENTINE

fresh tomato, poached eggs, spinach, cucumber & avocado

6

JUICES

33cl - 100% natural & homemade, no added sugar
add a ginger shot

+1

ORANGE

4,95

ORANGE & CARROT

5.95

GREEN DETOX - (spinach, green apple & celery)

6,95

ENERGY - (beetroot & golden apple)

6,95

CAKES

homemade

CHOCOLATE

6

CARROT

6

CROISSANT

3

The courses are seasonal based and we only use high quality ingredients

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DESAYUNO

el menú del desayuno de nova se sirve todos los días hasta las 12.00

TOSTADAS

pan artesanal de masa madre
adicional: huevos poche, fritos o revuelto +1.50

PAN CON TOMATE

tomate con ramillete fresco

4

TOMATE CHERRI AL HORNO CON HIERBAS

queso feta, pepino, olivas negras, rúcula y pesto rojo

6

HUMMÚS DE TOMATE SECO

nueces, espinacas, tomate fresco y semillas de calabaza

5

AGUACATE

tomate fresco, albahaca, aguacate

6

SCANDINAVIAN

salmon ahumado, queso fresco con eneldo, aguacate, pepino y rúcula

7

BOWLS

YOGURT GRIEGO - (frutas y granola) 7.50

FRUTOS ROJOS, PLANTANOS Y KIWI 7

ARANDANOS, FRUTOS ROJOS Y PLANTANOS 7.50

PORRIDGE DE AVENA CON FRUTAS NATURALES 7.50

SMOOTHIES

100% natural con bebida de coco y yogurt

PIÑA Y HIERBABUENA 7

FRUTOS ROJOS 7

ARANDÁÑOS 7

HUEVOS BENEDICT

english muffin artesanal

TRADICIONAL

jamón ahumado, huevos pochados y salsa holandesa

6

ROYAL

salmon ahumado, queso fresco con hierbas, huevos pochados, pepino y salsa holandesa

7

SKAGEN

cangrejo de río con mayonesa y rábano picante, aguacate y huevos pochados

8

FLORENTINE

espinaca, tomate fresco huevos pochados y salsa holandesa

6

ZUMOS

33cl - 100% natural y sin azúcar
adicional: chupito de jengibre

+1

NARANJA 4,95

NARANJA & ZANAHORIA 5.95

VERDE DETOX - (espinaca, manzana verde y apio) 6.95

ENERGIA - (remolacha y manzana golden) 6,95

CAKES

caseros

CHOCOLATE 6

ZANAHORIA 6

CROISSANT 3

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