

CENA | DINNER

Colorida comida mediterránea con un toque escandinavo que celebra los ingredientes frescos de temporada de Mallorca
Nuestro menú está pensado **para compartir, Nova recomienda 2 platos P/P**

Colourful Mediterranean food with a Scandi crossover celebrating Mallorca's seasonal fresh ingredients
Our menu is meant **to share, and Nova recommends 2 courses P/P**

PARA COMPATIR | TO SHARE

ZAMBURIÑAS SCALLOPS (2un) [L, G]	12
crujiente ajo, perejil, & mantequilla crispy garlic, parsley & butter	
SCANDI CRISPY TACOS (2un) [L, sin gluten]	17
tacos crujientes de salmón, rabano picante y eneldo salmon crispy tacos, horseradish & dill mayo	
PATATAS BRAVAS [V, G]	12
salsa picante, aceite de trufa blanco, Parmesano spicy sauce, white truffle oil, Parmesan	
ALCACHOFAS CONFITADAS [V, L, sin gluten]	18
queso de feta, cebolla, eneldo, alcaparras artichoke heart, feta, onion, dill, capers	
CAVIAR BAERII	70
granja producida en Milán, tostadas farm produced caviar in Milano, butter fried toast	

CARPACCIO TONNATO [L, sin gluten]	21
parmesano DOP, alcaparras, rucula y salsa tonnato parmesan DOP, capers, rucula, tonnato sauce	

PASTA VONGOLE [G, L]	23
pasta fresca, almejas, vino blanco, ajo, perejil, guindilla fresh pasta, clams, white wine, garlic, parsley, chilli	

BURRATA & TOMATE MALLORQUIN [V, L, sin gluten]	18
burrata artesanal, pesto casero, tomate cherry homemade pesto, mallorcan pink & cherry tomatoes	

ENSALADA DE VERANO [V, L, sin gluten]	16
fruta de temporada, aguacate, pepino, hinojo, queso feta, vinagreta seasonal fruit, avocado, cucumber, fennel, feta cheese, vinaigrette	

con pollo with chicken	18
con gambas with shrimps	20

GAMBAS AL AJILLO [sin gluten]	18
marinado con ajo, perejil, chilli garlic, parsley & chili marinated prawns	

PIMIENTOS DE PADRON [VG]	13
pimientos de padron, sal marina padron peppers, sea salt	

JAMON IBERICO DE BELLOTA [sin gluten]	14
50g jamon iberico 50g iberico ham	

PAN DE CRISTAL [VG, G]	6
pan de cristal y tomate ramillete fresco crystal bread & tomato ramillete	

FAVORITOS DE NOVA | NOVA FAVOURITES

TOSTADA SUECA DE SKAGEN [G, L]	17
camarones, cangrejo de río, crema agria, tostadas, caviar avruga shrimp, crayfish, creme fresh, butter fried toast, avruga caviar	

LUBINA A LA MALLORQUINA [N, sin gluten]	25
salsa mallorquina con verduras, pasas y piñones sea bass, mallorcan sauce, vegetables, raisins, pine nuts	

SALMON CON SALSA DE CHAMPANGE [G, L]	23
tomate seco, alcaparras, pack choy, mantequilla de limon sundried tomatos, capers, pack choy, champagne sauce	

SERVIDA EN PIEDRA CALIENTE | SERVED ON HOT STONE

SURF & TURF	65€/pp (min 2 pax)
1/2 Canadian bogavante & 150g australiano solomillo 1/2 Canadian lobster & 150g of australiano sirloin	

JAPAN: MYASAKI WAGYU (A5)	46€/100G
min. aprox. 100g	

AUSTRALIANO: BLACK ANGUS SOLOMILLO	25€/100G
min. aprox. 200g	

USDA PRIME BLACK ANGUS RIB-EYE	17€/100G
min. aprox. 250g	

PARA COMPATIR | TO SHARE

PLUMA IBERICA [G, N]	19
pluma iberica, pichstachio, salsa de ostras, boniato pluma iberica, pistacho, oyster sauce, sweet potato	

CROQUETAS CASERAS (4un)	
todas nuestras croquetas son caseras all of our croquettes are homemade	
espinacas spinach [G, L, V]	13
jamon iberico iberico ham [G, L]	16
bogavante y azafrán lobster & saffron [G, L]	17

CALAMARES CRUJIENTE [sin gluten]	17
limón y chilli mayo chickpeas fried squids, lemon & chilli mayo	

ANGUS SMASHED DOUBLE BURGER [G, L]	17
brioche casero, cheddar, salsa tartara nova, pepinillo agri dulce, bacon homemade brioche, cheddar, novas tartar sauce, pickles, bacon	

GUARNICIONES | SIDES

FRITAS CASERAS [VG, sin gluten]	6
patatas fritas caseras con tomillo homemade fries with thyme	

ENSALADA MIXTA [VG, sin gluten]	6
side salad	

PATATÓ SALTEADO [V, L, sin gluten]	8
hierbas ãprovenzales baby potatoes with mixed herbs	

VERDURAS MIXTA [VG, sin gluten]	8
espárragos, calabacín, setas asparagus, zucchini, mushroom	

SALSAS SAUCES [L, sin gluten]	3
chimichurri, salsa de pimenta chimichurri, pepper sauce, allioli,	

Háganos saber si tiene alguna alergia o requisitos dietéticos, nuestros platos se preparan aquí y pueden contener trazas de ingredientes. V - vegetariano | VG - vegano | G - gluten | N - con nueces | L - lactose
incluido 10% IVA
Please let us know if you have any allergies or dietary requirements, our dishes are made here & may contain trace ingredients | V - vegetarian | VG - vegan | G - gluten | N - nuts | L - lactose |
including 10% IVA

