



LUNCH & DINNER MENU

FROM 11h00 – 21h30

LIGHT BITES

GRILLED HALLOUMI (V) | 135

honey dressing, roasted cherry tomato,
mixed herbs

SAUCY FILLET | 175

beef fillet strips, cream,
garlic, chilli, toasted ciabatta

HUMMUS (VE) | 95

Za'atar, olive oil, tahini,
grilled pita

CAJUN CALAMARI | 148

fried calamari tubes & tentacles,
lime mayo

"THE NOVA CAPRESE" | 140

whipped feta, heirloom tomato, grilled zucchini,
avocado*, chilli flakes, red onion, mixed herbs,
crispy ciabatta

BURGERS

ALL SERVED ON A BRIOCHE BUN
WITH CHIPS OR SIDE SALAD

NOVA CHEESE BURGER | 175

BBQ-basted beef patty, cheddar cheese, pickles,
burger mayo, lettuce, red onion, tomato
bacon | 40
mushroom sauce | 48
avocado* | 45

CHICKEN & PEPPADEW BURGER | 160

flame-grilled chicken, avocado*,
feta, tomato, lettuce, peppadew pesto

VEGAN BURGER (VE) | 165

home-made vegetable patty, harissa, hummus, avocado*,
lettuce, tomato, red onion, pickled jalapeño

LAMB BURGER | 175

flame-grilled lamb burger patty, tzatziki,
tomato, red onion, rocket



SALADS

CHICKEN CAESAR | 180

grilled chicken, boiled egg, bacon,
anchovies, croutons, Parmesan, greens,
Caesar dressing

MEDITERRANEAN TUNA | 185

tuna, green beans, olives, peppers, parsley, red onion,
tomato, cucumber, greens, lemon vinaigrette

ASIAN CRUNCH | 165

teriyaki-glazed chicken, cashew nuts, sesame seeds,
greens, cucumber, red pepper, spring onion, red cabbage,
carrots, coriander, fresh ginger, fried rice noodle,
honey-sesame dressing

GREEK (V) | 130

cucumber, olives, tomato, feta, red onion,
greens, oregano, red wine vinegar, olive oil

HALLOUMI & STRAWBERRY (V) | 168

grilled halloumi, savoury chickpeas, avocado*,
toasted almond, toasted sunflower seeds, cucumber,
greens, red onion, balsamic vinaigrette

PASTA

CHOICE OF LINGUINI OR RIGATONI

NAPOLETANA (V) | 125

tomato, garlic, basil, Parmesan

CREAMY PESTO | 155

basil pesto, cream, peas, Parmesan
add chicken | 60

BOLOGNAISE | 165

6-hour beef bolognaise, touch of cream, Parmesan

SEAFOOD | 315

prawns, calamari, mussels, white wine, cream,
garlic, parsley

PRAWN | 245

prawns, garlic, chilli, Neapolitana, parsley,
cherry tomato, cream

ITALIAN SAUSAGE | 165

Italian pork sausage, peas, garlic,
cream, wine, chilli, Parmesan

LAMB RAGU | 165

slow cooked lamb, tomato sauce,
crème fraîche



GRILL

BASTED OR PEPPER CRUSTED
ALL SERVED WITH YOUR CHOICE OF SIDE

RIB-EYE | 425

350g flame-grilled beef,
roasted cherry tomato, crispy onions,
roasted cherry tomato sauce
OR chimichurri sauce

T-BONE | 395

500g flame grilled T-Bone, roasted garlic butter

LAMB CHOPS | 415

3 Greek-style lamb chops, lemon, oregano,
hummus, grilled pita

BEEF ESPETADA | 365

450g flame-grilled rump, Portuguese basting

STICKY ASIAN BBQ RIBS | 345

500g pork ribs, chilli, sesame seeds, fresh coriander

CHICKEN ESPETADA | 225

450g flame-grilled chicken thighs, Portuguese basting

CHICKEN WINGS | 185

8 chicken wings, sticky glaze / peri-peri

AVOCADO* CHICKEN | 185

grilled chicken, secret sauce, grilled onions,
avocado*, feta

GRILLED CALAMARI | 265

grilled calamari tubes & tentacles,
peri-peri / lemon butter

EXTRA SIDE

NOVA chips | 48
roasted vegetables | 55
seasonal salad | 48
baked sweet potato | 55
savoury rice | 48
egg fried rice | 55
grilled pita bread | 45

SAUCES | 48

chimichurri / garlic butter / cheese
lemon butter / mushroom / peri-peri
pepper / teriyaki



SPECIALITIES

VEGGIE PASTA BAKE (V) | 160

grilled mushroom, spinach, pumpkin, cream, mozzarella, Parmesan, nutmeg

FRIED CHICKEN SANDWICH | 160

fried chicken thighs, asian-style coleslaw, chipotle ketchup, ciabatta

SPICY RICE BOWL | 160

grilled halloumi OR flame-grilled chicken thighs, curried rice, roasted peppers, sweet corn, grilled onion, avocado*, fresh coriander, crème fraîche
beef fillet instead | 85

GRILLED SALMON | 425

Norwegian salmon, teriyaki, wasabi aioli, garlic spinach

FISH & CHIPS | 245

classic beer battered hake, tartar sauce, chips

SEABASS | 370

crispy skin sea bass, creamy garlic & mussel sauce, peas, leeks, rice

BRAZILIAN SEAFOOD POT | 345

prawns, calamari, hake, mussels, coconut chilli broth, Basmati rice

MOZAMBICAN PRAWN CURRY | 265

mild coconut-based curry, Basmati rice, coriander, sambal

THAI FISHCAKES | 155

hake & sweet potato fishcakes, panko & sesame seeds, cucumber, carrot, zucchini, fresh chilli, coriander, sweet chilli, salsa verde

CHICKEN SCHNITZEL | 210

chicken coated in Italian breadcrumbs, Parmesan, garlic, parsley, mushroom sauce, your choice of side

LAMB KNUCKLE | 295

buttery mash, charred corn



SUSHI MENU

FROM 11h00 ~ 21h30

CLASSIC SUSHI

SASHIMI 3-PIECE

salmon & avocado* 165 | salmon 155

ROSES 3-PIECE

salmon 120 | salmon & avocado* 128

NIGIRI 3-PIECE

salmon 98 | prawn 95

MAKI 10-PIECE

salmon 120 | prawn 90 |
avocado* 80 | cucumber 75

INARI 2-PIECE

avocado* & cucumber 80 | prawn 95 |
salmon & avocado* 99

FASHION SANDWICH 4-PIECE

salmon 95 | prawn 80 | veg 65 |
salmon & cream cheese 95

CALIFORNIA ROLL 5-PIECE

salmon 105 | prawn 90 | tempura prawn 95 |
veg 65 | salmon rainbow 115 |
salmon, strawberry & avocado* rainbow 145

HANDROLL 1-PIECE

salmon 110 | salmon & avocado* 125 |
tempura prawn 105 | veg 85 | prawn 95

SUSHI PLATTERS

THE ULTIMATE HOUGHTON PLATTER 3.0 | 960

10 salmon, strawberry & avocado* rainbow
10 salmon rainbow | 10 avocado* maki |
10 prawn maki | 10 tempura prawn california |
6 salmon & avocado* roses

SALMON RELOADED 2.0 | 680

10 salmon rainbow | 8 salmon fashion |
3 salmon nigiri | 3 salmon & avocado* roses

THE BIG VEG | 375

10 veg california | 8 veg fashion | 10 avocado* maki |
10 cucumber maki

BIG PRAWN PLATTER | 590

10 prawn maki | 10 prawn california |
10 tempura prawn california | 8 prawn fashion

SIGNATURE SUSHI

GOLDEN SPRINGROLL 2-PIECE

chicken 95 | prawn 98 | vegetable 80

TERIYAKI EDAMAME BEANS | 105

edamame beans, teriyaki sauce,
toasted sesame seeds

CRISPY PRAWNS | 145

panko crusted prawns, sweet chilli

HONG KONG PEARS 3-PIECE | 160

fried sushi rice, Hoisin chicken,
sweet chilli

SALMON CRISPY RICE 3-PIECE | 165

salmon, spicy mayo, crispy rice, avocado*, chilli,
sweet soy, lettuce

PRAWN STAR 5-PIECE | 145

avocado*, cucumber, rice, nori, tempura prawn,
yummy sauce, sesame seeds, spring onion

TEMPURA CRUNCH ROLL 5-PIECE | 145

fried roll, tempura prawn, avocado*, rice, nori,
sweet chili, spicy mayo

CRUNCHY CRAB ROLL 5-PIECE | 98

crumbed & deep fried spicy crab,
spicy sriracha mayo, sesame seeds, scallion

TEMPURA AVOCADO* ROLL 5-PIECE (V) | 90

tempura avocado*, cucumber, avocado*, nori, rice,
Kewpie mayo, 7-spice

LOADED RAINBOW 10-PIECE | 225

tempura prawn, avocado*, cucumber, salmon rainbow,
teriyaki, mayo, 7-spice, spring onion, caviar

THE TOWER 1-PIECE | 275

salmon, tempura prawn, prawn, avocado*, sesame, rice,
spicy mayo, sweet soy sauce

BOWLS

SALMON SUSHI SALAD | 245

avocado*, cucumber, lettuce, sesame seeds,
sriracha mayo

PRAWN TEMPURA SUSHI SALAD | 190

avocado*, cucumber, lettuce, Kewpie mayo,
sweet chilli

SPICY SALMON POKE BOWL | 275

salmon, rice, nori, 7-spice, Kewpie mayo, spring onion,
cucumber, carrot, red cabbage, avocado*,
sweet soy, sesame

THE AFFOGATO BAR



CREATE YOUR OWN MASTERPIECE

CHOOSE 1 ELEMENT FROM EACH SECTION

95

1. ICE CREAM

vanilla | chocolate | coconut (ve)

2. HOT SHOT

kimbo espresso | rooibos | matcha | chai

3. TOPPINGS

ADDITIONAL TOPPING | 20

Whispers | Oreos | choc chip cookies | hazelnut praline |
toasted marshmallow | toasted coconut

ADD A KICK | 45

Spiced Gold | Kahlúa | Amaretto | Frangelico

SWEET TREATS

FROM 12h00 ~ 21h30

CREATE YOUR OWN WAFFLE (V) | 95

CHOOSE 1 ELEMENT FROM EACH SECTION

1. ICE CREAM

chocolate | mint chocolate chip | strawberry |
vanilla | coconut (ve)

2. TOPPINGS

ADDITIONAL TOPPING | 20

Whispers | Oreos | choc chip cookies | flake |
hazelnut praline | strawberries |
toasted marshmallow | toasted coconut

3. SAUCE

chocolate | peanut butter | berry

FRENCH BEIGNETS | 95

deep fried doughnuts, chocolate sauce, icing sugar

NOVA CAKE SLICE (V) | SQ

please enquire about our freshly-baked cakes

SUNDAES (V) | 95

apple crumble apple caramel soft serve,
stewed apples, shortbread crumble
mint chocolate mint chocolate ice cream,
chocolate sauce, mint aero

TIRAMISU SEMIFREDDO | 95

coffee sponge, brandy syrup,
mascarpone mousse, coffee soft serve

VEGAN BANANA BREAD (VE) | 95

peanut butter, jam



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BEVERAGES

ALMOND / SOY MILK | 10

HOT

- Espresso | 34
- Cortado | 36
- Americano | 38
- NOVA Cappuccino | 42
- Rooibos Cappuccino | 44
- Nutella Cappuccino | 54
espresso, frothed milk,
Nutella
- Condensed Milk Coffee | 64
condensed milk,
strong black coffee
- Mochaccino | 48
- Café Latte | 44
- Rooibos Latte | 44
- Chai Latte | 48
- Vanilla Latte | 48
- Hazelnut Latte | 52
- Matcha Latte | 52
green tea powder,
frothed milk,
- Hot Chocolate | 48
- Italian Hot Chocolate | 54
Nutella, steamed milk,
foam

ICED & FROZEN

- Sunrise Suzie | 55
black coffee,
fresh orange juice, ice
- Iced Rooibos Latte | 44
- Iced Café Latte | 44
- Coffee Freezo | 70
- Chocolate Freezo | 85
- Frozen Nutella
Cappuccino | 65

COLD

- Freshly Squeezed Juice | 70
apple |
orange & carrot |
orange & pineapple |
apple, mint & spinach
extra ginger | 25
- Tizers | 52
- BOS Iced Tea | 52
- Soft Drinks | 35
- Local Still &
Sparkling Water
350ml | 34
750ml | 60
- Acqua Panna |
San Pellegrino
750ml | 110

SLUSHIES

55

cucumber, apple, mint |
pineapple, jalapeño, cucumber |
cucumber, rose, lemon |
berry, lemon, mint,
pink lemonade |
watermelon & mint

MILKSHAKES

60

chocolate | vanilla |
Oreo | coffee |
bubblegum |
strawberry | Nutella 70

SMOOTHIES

GREEN MONSTER (V) | 75
avocado*, spinach, pineapple,
coconut milk, honey, lemon

BABALAS BUSTER (V) | 75
banana, peanut butter, honey

VEGAN BERRY (VE) | 85
banana, frozen berries, peanut butter,
cinnamon, almond milk, maple syrup

TROPICAL TURMERIC (V) | 75
banana, mango, pineapple, coconut,
turmeric, honey, ice

MOCKTAILS

MAY CONTAIN TRACE AMOUNTS OF ALCOHOL

THE RED DRIVER | 80
Monin Watermelon, litchi juice, rosemary

THE SAVVY BLOSSOM | 90
Lautus Savvy de-alcoholised
white wine, cherry blossom syrup, soda

GRAPEFRUIT & ROSEMARY TONIC | 85
fresh grapefruit, honey,
rosemary, tonic water

PINEAPPLE & BASIL BASH | 75
pineapple, fresh basil,
lemonade, soda

"PIÑA COLADA" | 75
pineapple, coconut cream

CUCUMBER & STRAWBERRY "MOJITO" | 85
cucumber, strawberries, fresh mint, lime, soda



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DRINKS

FULL WINE LIST AVAILABLE ON REQUEST

CIDERS & COOLERS

- Hunters Dry 330ml | 50
- Hunters Gold 330ml | 50
- Savanna Dry 330ml | 60
- Savanna Light 330ml | 60
- Savanna Lemon 330ml | 60
- Tropez | 185

BEER

- Amstel 330ml | 44
- Carling Black Label 330ml | 46
- Castle Lite 330ml | 45
- Hansa 330ml | 44
- Corona 330ml | 64
- Heineken 330ml | 54
- Stella Artois 330ml | 54
- Windhoek Draught 440ml | 55
- Windhoek Lager 330ml | 48

COCKTAILS

PINEAPPLE COOLER | 105
Captain Morgan Spiced Gold, pineapple, lime, strawberry, mint, soda

PORNSTAR MARTINI | 115
passionfruit, lime, vanilla, vodka, bubbly

ISLAND SCREWDRIVER | 110
Absolute Vodka, Monin Watermelon, litchi juice, rosemary

CARIBBEAN FLEX | 110
Captain Morgan Dark Rum, Crème de Cassis, ginger, Monin Strawberry, egg white

CHILLI "MARGARITA" | 110
El Jimador, Triple Sec, lime, red chilli, salt, sugar

TROPICAL SUNSET | 120
Absolute Vodka, Grenadine, pineapple, ginger, Blue Curaçao

MOJITO | 120
Bacardi, mint, lime, brown sugar, ice

CLASSIC COSMO | 115
Vodka, Triple Sec, lime, cranberry

PIÑA COLADA | 110
Bacardi white rum, coconut, pineapple

SPICED STRAWBERRY DAIQUIRI
| 115
Captain Morgan Spiced Gold, strawberry, sugar, lemon