

## SUSHI

### SASHIMI PLATE 4 PCS *df/s*

Wasabi, Pickled Ginger, Kikkoman Soy Sauce

|                       |         |
|-----------------------|---------|
| SALMON   TUNA         | 24   26 |
| PRAWNS   OCTOPUS      | 26   28 |
| MORIAWASE (3PCS EACH) | 52      |

### NIGIRI PLATE 2 PCS *df/s*

Wasabi, Pickled Ginger, Kikkoman Soy Sauce

|                       |         |
|-----------------------|---------|
| SALMON   TUNA         | 26   28 |
| PRAWNS   OCTOPUS      | 28   30 |
| MORIAWASE (3PCS EACH) | 52      |

### EBI FRY ROLL *s*

Panko Shrimp, Cucumber, Sesame Seeds, Sweet Chilli Mayonnaise

### AHI URAMAKI *s*

Fresh Yellow-Fin Tuna, Avocado, Sesame Seeds

### ACEVICHADO TEMPURA ROLL *df/s*

Ebi Tempura, Avocado, Black Sesame Seeds, Acevichado Mayonnaise

### DRAGON UNAGI ROLL *s*

Panko Shrimps, Smoked Unagi, Avocado, Unagi Sauce, Sesame Seeds

### TUNA ECLIPSE ROLL *df/s*

Fresh Yellow-Fin Tuna, Kyuri, Teriyaki, Black Tobiko, Spring Onions

### RAINBOW ROLL *s*

Salmon, Yellow-Fin Tuna, Avocado, Kewpie, Teriyaki, Chives, Red & Black Tobiko

### ZEN GARDEN URAMAKI *vg*

Cucumber, Red Pepper, Carrot, Avocado, Seaweed, Sweet Chilli

## SWEET FINALE

### CHOCOLATE REVERIE 18

Dark Ganache, Silken Caramel Drizzle

### LUCUMA WHISPER *gf/df* 18

Golden Lucuma, Burnt Caramel, Whispered Meringue

### VELVET OBSESSION 18

Caramelized Walnut, Dark & Milk Chocolate Duo

### ISLAND PUDDING *gf* 18

Cinnamon-Infused Milk, Creamed Arborio Rice, Warm Spice Essence



Vegetarian (*v*) · Vegan (*vg*) · Gluten Free (*gf*) · Dairy Free (*df*) · Seafood (*s*)

For your convenience an 18% Service Charge will be added to your check.



# NOVA

OIL NUT BAY • VIRGIN GORDA

## APPETIZERS

|  |    |
|--|----|
| TOMATO GAZPACHO <i>v</i>   | 16 |
| Parmesan Crisp, Coconut Cream Foam                               |    |
| CEVICHE DEL SOL <i>gf/df/s</i>                                   | 26 |
| Cured Yellowfin Tuna, Leche de Tigre, Toasted Corn, Ají Amarillo |    |
| SIRENA BRUSCHETTA <i>s</i>                                       | 22 |
| Seared Shrimp, Smoked Sourdough, Sun-dried Tomato Pesto          |    |
| WAGYU ANTICUCHO <i>gf/df</i>                                     | 32 |
| Beef Skewers, Smokey Glaze, Chimichurri, Relish                  |    |

## SALADS

|  |    |
|--|----|
| CHICKEN CRUNCH <i>gf/df</i>  | 24 |
| Grilled Chicken Breast, Seasonal Island Greens, Mango Ribbons, Avocado Petals, Apple Vinegar |    |
| SOLTERITO <i>vg/gf/df</i>  | 24 |
| Broad Beans, White Corn, Rainbow Capsicum  |    |
| CORAL BAY CRAB <i>gf/s</i>   | 38 |
| Steamed King Crab, Shaved Chives, Coriander, Zested Lime                                     |    |
| BURRATA BLOOM <i>v</i>   | 26 |
| Creamy Burrata, Vine-Ripened Tomato, Strawberry, House-Made Pesto                            |    |

## PASTA

|  |    |
|--|----|
| LUNA DI MARE <i>s</i>  | 38 |
| Warm Lobster Threads, Linguine, Huancaína Cream, Botija Olives |    |
| CALAMARATA CARBONARA <i>df</i>                                 | 32 |
| Guanciale, Calamarata Rings, Pecorino Romano                   |    |
| RISOTTO DEL SOLE <i>v/gf</i>                                   | 30 |
| Sun-Dried Tomato Essence, Basil Oil, Parmesan Tuile            |    |



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## MAINS

|  |         |
|--|---------|
| LOMO SALTADO <i>gf/df</i>  | 44      |
| Wagyu Tenderloin, Coriander Gremolata, Fries   |         |
| TWIN TIDE CHAUFA <i>gf/df/s</i>  | 34      |
| Shrimps & Octopus, Wok-Fried Rice, Passion Fruit Hoisin, Citrus Mist                                   |         |
| WAGYU ROYALE BURGER  | 42      |
| Truffle Aioli, Brioche, Jalapeños, Farm Egg, Aged Cheddar, Truffle Fries                               |         |
| FUNKY CHICKEN BURGER   | 38      |
| Free-Range Fried Chicken Breast, Brioche, Island Relish, Coleslaw, Funky House Dressing, Truffle Fries |         |
| JALEA MIXTA <i>df/s</i>  | 32      |
| Catch of the Day, Shrimp, Cassava Fries, Ají Dip   |         |
| SMOKEY RIBS  | 32   42 |
| Baby Back Ribs, Black Garlic Bourbon Glaze, Corn Purée, Pickled Carrots                                |         |
| HALF RACK   FULL RACK  |         |
| FOREST QUINOA <i>vg/gf/df</i>  | 28      |
| Wild Mushrooms, Quinoa, Ají Amarillo, Herb Sauce   |         |
| SIDES  | 12      |
| Sweet Potato Fries   |         |
| Truffle-Parmesan Fries   |         |
| Tostones   |         |
| Couscous   |         |
| Garden Salad   |         |
| Charred Vegetables   |         |
| SUSHI  |         |
| MISO SOUP <i>df/s</i>  | 22      |
| White Miso Broth, Silken Tofu, Wakame Seaweed, Bonito Dashi  |         |
| STEAMED EDAMAME <i>vg/gf/df</i>  | 18      |
| Maldon Salt, Togarashi, Sesame Seeds   |         |
| KYURI SALAD <i>vg/gf/df</i>  | 20      |
| Shaved Cucumber Ribbons, Yuzu-Sesame Dressing, Toasted Black Sesame Seeds                              |         |