

NOVA

OIL NUT BAY • VIRGIN GORDA



RAMEN TIDE <i>df/s</i>	30
Seafood Broth, Ramen Noodles, Soft-Boiled Egg	
FLAME SKEWERS <i>df</i>	28
Char-Grilled Chicken Satay, Warm Peanut Crunch, Scallion Threads	
CEVICHE DEL SOL <i>gf/df/s</i>	32
Catch of The Day, Sweet Potato, White Corn, Leche de Tigre	
DYNAMITE BITES <i>df/s</i>	26
Crispy Shrimp, Pickled Seasonal Vegetables, Spiced Dip	
REEF TARTAR <i>gf/df/s</i>	28
Shrimp, Strawberry, Lime Zest, Tomato Sorbet Cloud	
LOBSTER BRUSCHETTA <i>s</i>	24
Caribbean Lobster, Tomato Pesto, Orange Glaze, Bisque Drizzle	
SOLTERITO SALAD <i>vg/gf/df</i>	24
Crisp Green Beans, White Corn, Rainbow Capsicum	

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

APPETIZERS

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	
SASHIMI PLATE <i>4pcs · df/s</i>	
Wasabi, Pickled Ginger, Kikkoman Soy Sauce	
<i>Salmon / Tuna</i>	24 26
<i>Prawns / Octopus</i>	26 28
<i>Moriawase (3 Pieces Each)</i>	52
NIGIRI PLATE <i>2pcs · df/s</i>	
Wasabi, Pickled Ginger, Kikkoman Soy Sauce	
<i>Salmon / Tuna</i>	26 28
<i>Prawns / Octopus</i>	28 30
<i>Moriawase (3 Pieces Each)</i>	52
TUNA ECLIPSE ROLL <i>df/s</i>	34
Fresh Yellow-Fin Tuna, Kyuri, Teriyaki, Black Tobiko, Spring Onions	
RAINBOW ROLL <i>s</i>	32
Salmon, Yellow-Fin Tuna, Avocado, Kewpie, Teriyaki, Chives, Red & Black Tobiko	
EBI FRY ROLL <i>s</i>	28
Panko Shrimp, Cucumber, Sesame Seeds, Sweet Chilli Mayonnaise	
ZEN GARDEN URAMAKI <i>vg</i>	28
Cucumber, Red Pepper, Carrot, Avocado, Seaweed, Sweet Chilli	

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SUSHI

BRAISED LAMB <i>gf/df</i>	64
Lamb Leg, Coriander Sauce, Charred Capsicum	
SIREN'S CATCH <i>gf/df/s</i>	56
Mediterranean Fried Octopus, Sun-Dried Tomato, Capers, Purslane	
CARIBBEAN PAELLA <i>gf</i>	44
Seafood Mélange, Long Grain Rice, Parmesan Cloud	
MISO EGGPLANT <i>vg/gf/df</i>	38
Roasted Pumpkin, Spiced Chickpeas	

SIGNATURE (FOR TWO TO SHARE)

Our Signature dishes are accompanied with two sides of choice

ISLES OF FIRE <i>gf/s</i>	18 <i>per 100g</i>
Grilled Caribbean Lobster, Yuzu Kosho Butter, Pickled Mushrooms	
TOMAHAWK DE NOVA <i>df</i>	182
Black Angus Prime Cut, Coriander Ponzu, Ají Amarillo Vinaigrette, Garlic Confit	
FISH PAPILOTTE <i>gf/df/s</i>	12 <i>per 100g</i>
Whole Line-Caught Fish, Ají Essence, Charred Lemon, Patacones	

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MAINS

BOAT PLATTER TO SHARE

THE GRAND NOVA MARINER 320

For Four Connoisseurs

42 Signature Rolls, Peruvian & Ají Amarillo Ceviche, 6 Gunkan Sushi, Sashimi Moriawase, Orange Tuna Tataki, Wakame Salad, Pickled Ginger, Wasabi, Kikkoman Soy

THE NOVA DUO VOYAGE 140

For Two to Share

20 Artisanal Rolls, 4 Nigiri, 4 Sashimi, Wakame Salad, Pickled Ginger, Wasabi, Kikkoman Soy

SIDES 12

Sweet Potato Fries	Tostones	Couscous
Truffle-Parmesan Fries	Charred Vegetables	Garden Salad

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MAINS

SWEET FINALE

MIDNIGHT LAVA	20
70% Dark Chocolate Ganache, Coconut Sorbet	
ISLA TRES LECHEs	18
Caramelized Island Nuts	
TROPICAL MUSE CHEESECAKE	18
Mango & Passion Fruit, Berries & Cream Cheese	
ANDEAN GOLD DUO <i>gf</i>	18
Peruvian Mazamorra & Arroz Con Leche	

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DESSERT