NOVA

OIL NUT BAY • VIRGIN GORDA



RAMEN TIDE *df | s* 30
Seafood Broth, Ramen Noodles, Soft-Boiled Egg

FLAME SKEWERS *df* 28
Char-Grilled Chicken Satay,
Warm Peanut Crunch, Scallion Threads

CEVICHE DEL SOL *gf | df | s* 32
Catch of The Day, Sweet Potato, White Corn,
Leche de Tigre

DYNAMITE BITES *df | s* 26
Crispy Shrimp, Pickled Seasonal Vegetables,
Spiced Dip

REEF TARTARE *gf | df | s* 28
Shrimp, Strawberry, Lime Zest, Tomato Sorbet Cloud

LOBSTER BRUSCHETTA *s* 24
Caribbean Lobster, Tomato Pesto, Orange Glaze,
Bisque Drizzle

SOLTERITO SALAD *vg | gf | df* 24
Crisp Green Beans, White Corn, Rainbow Capsicum

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

APPETIZERS

MISO SOUP *df / s* 22
White Miso Broth, Silken Tofu, Wakame Seaweed, Bonito Dashi

STEAMED EDAMAME *vg / gf / df* 18
Maldon Salt, Togarashi, Sesame Seeds

SASHIMI PLATE *4pcs · df / s*
Wasabi, Pickled Ginger, Kikkoman Soy Sauce
Salmon / Tuna 24 | 26
Prawns / Octopus 26 | 28
Moriawase (3 Pieces Each) 52

NIGIRI PLATE *2pcs · df / s*
Wasabi, Pickled Ginger, Kikkoman Soy Sauce
Salmon / Tuna 26 | 28
Prawns / Octopus 28 | 30
Moriawase (3 Pieces Each) 52

TUNA ECLIPSE ROLL *df / s* 34
Fresh Yellow-Fin Tuna, Kyuri, Teriyaki, Black Tobiko, Spring Onions

RAINBOW ROLL *s* 32
Salmon, Yellow-Fin Tuna, Avocado, Kewpie, Teriyaki, Chives, Red & Black Tobiko

EBI FRY ROLL *s* 28
Panko Shrimp, Cucumber, Sesame Seeds, Sweet Chilli Mayonnaise

ZEN GARDEN URAMAKI *vg* 28
Cucumber, Red Pepper, Carrot, Avocado, Seaweed, Sweet Chilli

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SUSHI

BRAISED LAMB SHOULDER 64
Creamy Polenta, Roasted Peppers, Gremolata, Caramelized Onions, Balsamic Prunes & Lamb Jus

SIREN'S CATCH *gf / df / s* 56
Mediterranean Fried Octopus, Sun-Dried Tomato, Capers, Purslane

CRISPY PORK BELLY *gf / df* 44
Lentils, Apple & Celery Root Purée, Garlic-Sautéed Spinach, Dijon Cider Jus & Fresh Herbs

ROASTED CHICKEN TAGLIATELLE 42
Fresh Tagliatelle, Lemon Beurre Blanc, White Wine, Parmigiano Reggiano & Crispy Capers

MISO EGGPLANT *vg / gf / df* 38
Roasted Pumpkin, Spiced Chickpeas

SIGNATURE (FOR TWO TO SHARE)

Our Signature dishes are accompanied with two sides of choice

ISLES OF FIRE *gf / s* 18 *per 100g*
Grilled Caribbean Lobster, Yuzu Kosho Butter, Pickled Mushrooms

TOMAHAWK DE NOVA *df* 248 *(2.5 lbs)*
Black Angus Prime Cut, Coriander Ponzu, Ají Amarillo Vinaigrette, Garlic Confit

FISH PAPILLOTTE *gf / df / s* 12 *per 100g*
Whole Line-Caught Fish, Ají Essence, Charred Lemon, Patacones

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

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

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

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 *gf* 18
Peruvian Mazamorra & Arroz Con Leche

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