



Novellino
BRIGHTON

MEZZE

*A choice of assorted mezze dishes served with
freshly baked bread ~ £5 for each dish*

Hummus

Babaganush

Stuffed Vine Leaves

Olives

Aubergine Mousse

Cherry Tomatoes & Basil

Falafel

Shifka Peppers

Potato Latkes

All mezze dishes are vegan (vg)

V (vegetarian) VG (vegan)

All our food is freshly prepared in our open kitchens so we cannot guarantee the absence of any unintentional allergens in any of our dishes or drinks. For gluten-free options, or to let us know of any allergies or intolerances, please speak to your server.

An optional service charge of 12.5% will be added to your bill.



STARTERS

Burnt Aubergine (vg) ~ 10

Served with tahini, roasted pine nuts, olive oil & fresh lemon juice.
Served with freshly baked bread

Deep-Fried Breaded Mushrooms (v) ~ 9

Served with homemade aioli

Vegetable Spring Rolls (vg) ~ 9

Served with a sweet chilli sauce

Chicken Liver Pate ~ 13

Served with white toast and a pear & red wine jam

Grilled Chicken Wings ~ 12

Served with a sweet chilli or teriyaki sauce

Grilled Lamb Kebab ~ 13

Served with fresh rocket & tahini

Grilled Entrecote Skewers ~ 15

Drizzled with chimichurri and served with grilled chilli peppers

Beef Carpaccio ~ 14

Thinly sliced raw beef, capers, pomegranate, chimichurri, extra virgin olive oil,
balsamic vinegar, rocket & pink Himalayan salt

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SOUPS

Traditional Chicken Soup ~ 10

Clear chicken broth, vegetables, chicken, lokshen & kneidlach

Soup of the Day (vg) ~ 9

SALADS

Chicken Caesar Salad ~ 21

Grilled chicken breast, baby gem lettuce, fresh mushrooms, avocado, caramelised pecans, cherry tomatoes & caesar dressing

Entrecôte Beef Salad ~ 26

Sliced ribeye steak, baby gem lettuce, cherry tomatoes, avocado, olives, gherkins, carrots, red onion, sweet potato crisps & a French vinaigrette

Falafel & Quinoa Salad (vg) ~ 18

Homemade falafel, quinoa, broccoli, fresh alfalfa, caramelised pecans, avocado, pomegranate seeds, sweet potato crisps, sun-dried tomatoes & chimichurri

Hearts of Palm Salad (v) ~ 18

Palm hearts, lettuce, avocado, radish, cucumber, cherry tomatoes, boiled egg, olives, red onion, sweetcorn & a vinaigrette dressing

Greek Salad (vg) ~ 15

Fresh tomatoes, cucumber, red onion, olives, oregano, green peppers, vegan feta & olive oil

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SANDWICHES

Salt Beef Sandwich ~ 14

Toasted rye bread, mustard & hand-pickled cucumber, served with coleslaw

Novellino Sandwich ~ 26

Grilled beef ribeye, gherkins, sauteed onions, fresh tomato, avocado, fried egg, chimichurri & garlic mayo, served on house bread

BURGERS

Classic Beef Burger ~ 14

100% premium mince beef burger, baby gem lettuce, tomato, gherkins, red onion relish & Novellino burger sauce, served in a brioche bun

Grilled Chicken Burger ~ 13

Grilled chicken breast, baby gem lettuce, tomato, gherkins, avocado & garlic mayo, served in a brioche bun

Chicken Schnitzel Burger ~ 13

Panko breaded chicken schnitzel, baby gem lettuce, tomato, gherkins, red onion & garlic mayo, served in a brioche bun

Novellino Burger ~ 17

100% premium mince beef burger, smoked top rib, baby gem lettuce, tomato, gherkins, red onion relish & Novellino house sauce, served in a brioche bun

Vegan Burger (vg) ~ 13

Beyond Meat burger, baby gem lettuce, tomato, gherkins, red onion relish & garlic mayo, served in a vegan bun

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MAINS

Fish & Chips ~ 19

Beer battered haddock fillet, tartar sauce, fresh lemon, green peas & chips

Pan-Fried Seabass ~ 24

Sweet potatoes, sauteed mushrooms, roasted courgettes, pine nuts, capers & a creamy peppercorn sauce

Grilled Salmon ~ 24

Crushed new potatoes, fresh mixed greens & capers, served with a dill and white wine sauce

Sabich Pitta (v) ~ 18

Fried aubergines, sliced boiled egg, gherkins, chopped Israeli salad, tahini, amba sauce & parsley served on pitta

Aubergine Schnitzel (vg) ~ 18

Sweet potatoes, sauteed mushrooms, roasted courgettes, pine nuts, capers & a creamy peppercorn sauce

Chicken Schnitzel ~ 19

Panko breaded chicken breast, mashed potatoes, fresh mixed greens & lemon

Slow-Cooked Beef & Potato Waffle ~ 34

Served with citrus puree, grilled courgettes, rainbow carrots & sweet potato crisps

Short Rib Beef Asado ~ 36

Served with bonbon potatoes, baby heritage carrots, onion rings, grilled cherry tomatoes & a citrus puree

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FROM THE GRILL

Grilled Sausage & Mash ~ 19

Beef sausages, mashed potatoes, fried onions & gravy
(Vegan option available)

Grilled Lamb Chop ~ 36

Served with new potatoes, baby carrots, grilled red onion,
courgettes & a demi-glace

Grilled Chicken Thighs (Pargiot) ~ 25

Served with coleslaw, fresh mixed greens & chips

Grilled Shawarma Platter ~ 25

Coleslaw, gherkins, tahini, Israeli salad & chips, served with fresh pitta bread

Grilled Chicken Breast ~ 22

Rocket, avocado & pink grapefruit salad, served with grilled new potatoes

28-Day Dry Aged Rib Eye Steak ~ 34

Served with chips and a rich red wine & rosemary sauce

Mixed Grill for Two ~ 85

Entrecote skewers, lamb chops, chicken thighs, lamb kofta & chicken wings,
served with rice, fresh salad & chips

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SIDES

Homemade potato chips ~ 5

Homemade sweet potato chips ~ 5

Steamed rice ~ 5

Coleslaw ~ 5

Small Israeli salad ~ 5

Grilled new potatoes ~ 5

Mashed potatoes ~ 5

Caesar salad (small) ~ 7

KIDS MENU ~ 9

~ Choose a main dish and a side option ~

Chicken Nuggets

Rice

Chicken Sausages

Chips

Beef Sausages

Mash Potato

Spaghetti Bolognese

Mixed Greens

Vegan Sausages (vg)

Fish Goujons

Grilled Chicken Fillets

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