

NOVIKOV

IBIZA

DESSERTS

CHOCOLATE FONDANT	18
<i>Warm chocolate & caramel lava cake, served with vanilla ice cream</i>	
<i>Pairing option: Kogane Umesu Plum Saké, 75ml</i>	13
COCONUT PANNA COTTA	16
<i>Served with compressed Pineapple and Exotic Sorbet</i>	
<i>Pairing option: Salt 'n' Yuzu Saké, 75ml</i>	13
MATCHA & WHITE CHOCOLATE BRULEE	16
<i>Japanese Matcha & white chocolate custard base topped with burnt sugar. Served with passion fruit sorbet</i>	
<i>Pairing option: Sauternes Raymond Lafon, 75ml</i>	16
MANGO TIRAMISU	16
<i>Classic Tiramisu with a fresh mango twist</i>	
<i>Pairing option: Antique Amontillado, Sherry, 75ml</i>	20
DARK CHOCOLATE MOUSSE	16
<i>with caramelised almonds nibs and freeze dried raspberries</i>	
<i>Pairing option: Quinta do Noval, Unfiltered Port, 75ml</i>	12
JAPANESE MOCHI ICE CREAM SELECTION 4 Pieces	14
<i>Pairing option: Kogane Umesu Plum Saké, 75ml</i>	12
OOPS! SIDE DOWN	18
<i>Home-made Ice Cream, Choco dipped Cone served with Mixed Berries "Oops! I dropped the Ice Cream!"</i>	
<i>Pairing option: Antique PX, Pedro Ximénez, 75ml</i>	25
ICE CREAMS Per Scoop	4
<i>Vanilla, Spicy Dark Chocolate & Orange, White Chocolate & Yuzu,</i>	
SORBETS Per Scoop	4
<i>Lychee, Passion Fruit, Guava</i>	
SEASONAL FRUIT SELECTION	21
DESSERT PLATTER	75
<i>Selection of desserts, fruits, ice cream & sorbets</i>	



SPANISH MENU

NOVIKOV

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SIGNATURE COCKTAILS

~ 23 ~

WORLDWIDE SIGNATURE

WASABI MARTINI

Belvedere ~ Yuzu ~ Basil washed with Wasabi

CALIENTE 🔥

*Amores Mezcal Verde ~ Volcan Blanco ~ Ginger ~ Lime
Agave ~ Basil ~ Jalapeño*

NUT KRAKEN

Bulleit Bourbon ~ Italicus ~ Frangelico ~ Orange bitter

MELON MAI TAI

*Bacardi 8 ~ Plantation Overproof ~ Melon extract
Muyu Chinotto ~ Lime*

ALBAHACA TAPATIA

*Vulcan De mi Tierra Reposado ~ Cointreau ~
Mediterranean cordial
Clear lime infused with basil*

PUNCHY COLADA

*Patrón silver ~ Coconut elixir ~ Pineapple
Floreal essence*

UMAMI DIZZYNESS

*Bombay Sapphire ~ Lemon ~ Calvados ~
Rhubarb saké*

RED SENSATION

Dewar's 8 and 15 ~ Madeira ~ Redberries' elixir ~ Vanilla

ALCOHOL FREE ZONE

~ 15 ~

COCOLOC

Coconut ~ Grapefruit ~ Lime ~ Ginger Ale

WHERE IS YOUR SMILE?

Lychee ~ Lemon ~ Berries



WINE LIST

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of staff know upon placing your order. However, we cannot fully guarantee that the food on these premises will be free from allergens.

All prices are inclusive of VAT.

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VODKA

50ml

BELVEDERE	16
BELUGA GOLD LINE	55
GREY GOOSE	18
BELVEDERE SMOGORY	21
CRYSTAL HEAD	20
GREY GOOSE CITRON	17

GIN

50ml

BOMBAY SAPPHIRE	16
ROKU	18
MONKEY 47	20
HENDRICK'S	19
GIN MARE	19
ADAMUS ORGANIC	18

TEQUILA & MEZCAL

50ml

VOLCAN DE MI TIERRA BLANCO	16
VOLCAN DE MI TIERRA REPOSADO	21
VOLCAN DE MI TIERRA ANEJO	35
PATRON SILVER	18
PATRON REPOSADO	21
PATRON ANEJO	30
OCHO BLANCO	20
OCHO REPOSADO	23
CLASE AZUL PLATA	35
CLASE AZUL REPOSADO	65
CLASE AZUL ANEJO	200
AMORES VERDE	16
OJO DE DIOS JOVEN	25
OJO THE DIOS CAFE	20
DEL MEGUEY VIDA	25
CLASE AZUL GUERREO	125

RUM

50ml

BACARDI BLANCO	16
BACARDI 8	18
ZACAPA 23	25
SANTA TERESA 1796	22
PLANTATION OVERPROOF	18
CLARIN CASIMIR	20

WHISKEY

50ml

JOHNNIE WALKER BLACK LABEL	16
DEWAR'S 8	16
DEWAR'S 15	18
ARDBERG 10	25
LAGAVULIN 16	30
MACALLAN 18 CASK OAK	135
GLENMORANGIE SIGNET	55
MACALLAN 25 CASK OAK	550
JOHNNIE WALKER BLUE LABEL	60
NIKKA FROM THE BARREL	25
ROE & CO	16
BULLEIT BOURBON	16
BULLEIT RYE	16
MAKER'S MARK 46	25
JACK DANIEL'S SINGLE BARREL	17
JIM BEAM SINGLE BARREL	17

COGNAC & BRANDY

50ml

HENNESSY VS	16
HENNESSY X.O	55
PAYS D'AUDE 5	16
DARTIGALOUNGE CROIX	16

BEER & SOFT DRINKS

STILL WATER 750ml	9
SPARKLING WATER 750ml	9
GRAPEFRUIT SODA 200ml	8
REDBULL 250ml	9
COCA COLA ZERO 237ml	7
SPRITE 237ml	7
TONIC WATER SLIM TONIC	7
GINGER BEER GINGER ALE	8
ASAHI BEER	10