



NOVA
CHELSEA

Lunch Set Menu

£65 Per Person

Starter

Beef Dumplings,
Egusi sauce,
Efor and prawn topping

Main

Yajii-Spiced Chicken Roulade,
Jollof Purée, Asaro Gnocchi,
Crispy Plantain, Palm Pepper Jus

Dessert

Chin-chin Crumble,
Zobo-Mango-Passionfruit Sorbet,
Mango Tuile

ROLLED CHICKEN WITH SUYA SPICE,
SERVED WITH WEST AFRICAN SIDES

FERMENTED GRAIN TART WITH
CRUNCHY CHIN-CHIN AND
HIBISCUS SORBET

Dinner Set Menu

£115 Per Person

Amuse Bouche

Asaro Croquette with Iru,
Yaaji Chicken Lollipop with
Sweet Pepper-Honey-Chilli
Glaze

DEBONED CHICKEN WINGS WITH SUYA
STUFFING

Starter

Crispy egg Salmons,
Tandoor green goddess foam,
Pickled Onions

Entrée

Clear Pepper Soup
Consommé,
Ata-rodo Ouenelle. Choice
of Dumpling (Vegetarian /
Seafood / Beef)

DUMPLINGS IN EGUSI BROTH
WITH EFO

Main

Duck Breast, Asaro Pavé
Grilled Brussels Sprouts,
Berry Jus

PAN-SEARED DUCK WITH YAM
AND BERRY JUS

Palette Cleanser
Zobo granita

Dessert

Chin-chin Crumble
Zobo-Mango-Passionfruit Sorbet,
Mango Tuile

PLATED DESSERT WITH TEXTURES

Dinner Tasting Menu

£150 Per Person (LOBSTER OPTION)

Main Replacement Only:
Grilled Lobster, Tagliatelle Ata-Din-Din (Exclusive Pairing)
Duck is fully removed and replaced. Tagliatelle is exclusive to the lobster only.

À La Carte

Protein

BBQ Yaaji Chicken Lollipop Wings	£18
Catch of the Day (Sea Bass / Salmon / Red Mullet)	£36
Grilled Lobster	£65
Wagyu Steak (Ribeye / T-Bone)	£90-£110

Seafood and Starters

Pepper Snails, Ata-Rodo Glaze, Smoked Oil	£40
Fresh Oysters (with Zobo Mignonette / Citrus-Chilli Dressing)	£20-£38

3 OYSTERS (£28), 6 OYSTERS (£38)

SIDES

Puff-Puff or Fritters with Tropical Caramel	£8	Smoky Jollof Rice	£15
Nova Salad	£9	Crispy Plantain	£10
Smashed Potatoes			£12

TAGLIATELLE ATA-DIN-DIN – EXCLUSIVE TO LOBSTER

Cocktails

£16.50 Per Serving

Plum Old Fashioned

Four Roses Bourbon,
Akashi-Tai Plum Sake,
Muscovado Syrup 1:1,
Angostura Bitters,
Chocolate Bitters

Spicy Nova Margarita

Pa Todos Blanco,
Alma Finca,
Lime Juice,
Agave,
Saline Solution

Nigerian Lemonade

Havana 7,
Ancho Reyes Verde Chilli,
Lemon Juice,
Gomme,
Soda, Fresh Ginger

Dark Chocolate Espresso Martini

Stoli Vanilla Vodka,
Mozart Dark Chocolate,
Kahlua,
Solo Coffee Concentrate,
Muscovado Sugar

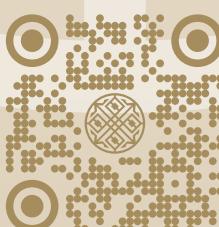
Rum Punch

Wray & Nephew
Dark Rum
Orange Juice
Pineapple Juice
Lime Juice, Grenadine

Blue Lagoon

Ketel One Vodka
Blue Curacao
Lemon Juice
Lemonade

Walk-in's Welcomed, Reservation advised.



Ata-Din Jova