

# NOVÉL

Mediterranean-inspired comfort food, crafted with carefully select ingredients. Familiar, simple dishes meant for sharing.

## LUNCH

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BREAD & TRUFFLE BUTTER 5.5 — sourdough bread, truffle butter

## SMALLS

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### SEASONAL CEVICHE 22

Chef's choice of seasonal produce with refreshing leche de tigre

### BEEF TARTARE 26 /100gr

classic Filet Mignon tartare, crispy sourdough bread

### BEER BATTERED COD 14

crisp Atlantic cod, mango salsa, aioli

## STONE OVEN PIZZA

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### MARINARA 18

San Marzano tomato sauce, burrata, garlic oil, local dried oregano

### SPICY PEP 18

San Marzano tomato sauce, fresh mozzarella, salami picante, fermented honey, pickled peppers

### LA MORTA 20

mortadella, ricotta, fresh mozzarella, Parmigiano Reggiano, pistachio pesto

### ASPRI 18

ricotta, sliced potatoes, garlic oil, oyster mushrooms, rosemary, black pepper

### PROSCIUTTO 20

San Marzano tomato sauce, ricotta, prosciutto, arugula, herb sauce

### MARGARITA 16

San Marzano tomato sauce, fresh mozzarella, basil

## SALADS

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### BURRATA 18

marinated local tomatoes, capers, red onion, cashews

### CHÈVRE CHAUD 21

mixed leaves, goat's cheese on toasted sourdough, honey, toasted walnuts, sun-dried tomatoes

### NOVÉL BOWL 19

quinoa, arugula and red cabbage base, sweet potato, sun-dried tomatoes, pickled red onion, feta, avocado, tahini dressing — *add chicken +5*

### CAESAR 17

sourdough croutons, fried capers, crispy prosciutto, homemade caesar dressing — *add chicken +5*

### NTAKOS 15

mixed cherry tomatoes, rusk, feta, red onion, capers, oregano

### KALE & PARM 14

baby kale, aged Parmigiano Reggiano, lemon dressing

## HOT

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### VEG SANDWICH 16

roasted aubergine, pomegranate molasses, mozzarella, tomato, arugula, smoked paprika mayo, rustic baguette

### THE AGORA BURGER 24

freshly ground beef, cheddar, homemade potato bun, onions, pickled cucumber, burger sauce, triple cooked fries

### STEAK SANDWICH 26

Filet Mignon, chimichurri, crispy shallots, lettuce, wholegrain mustard mayo, rustic baguette

### BABY CHICKEN 26

marinated whole baby chicken, red cabbage salad with orange miso dressing

### SEA BREAM 23

oven baked local fillet, mediterranean relish, red chard

### CACIO E PEPE 18

linguini, Pecorino Romano, aged Parmigiano Reggiano, black pepper

## SIDES

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HOMEMADE FRIES 7 | PATATAS BRAVAS 11 | ASPARAGUS 10 | KALE & PARM 8

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EACH DISH IS SERVED WHEN READY

*Our prices are in Euro and include all applicable taxes. We only accept Credit Card as a payment method. Please ask staff about any allergens.*