

Nuovo is a restaurant focused on making the dishes of tomorrow. It starts by experimenting with the ingredients and working with the best chefs.

The future is food and we are taking the steps required to enter it. We are committed to leading in sustainability and minimal waste efforts. We don't like to flaunt it, because these steps should not be out of the ordinary.

Our menus are changed quarterly and include local recipes from the surrounding farms and fishing spots. In an effort to reduce waste we use what we can get. Sometimes it may be expired food or similar, but only if we can guarantee the high quality we strive for. All food is checked for quality by our chefs before being served.

welcome to
NUO>O
MENU

STARTERS

Pani puris

Crisp rounds of bread filled with chickpeas and potato, drizzled with a herb and spice water.

Cauliflower fritters

Tempura-like lightly battered cauliflower is also good as a nibble with drinks

Yakitori corn pops

skewer slices of cob for a lolly effect, then serve with a Japanese sweet, sticky dipping sauce

Sides

Sweet potato fries

Salted and fried, served with romesc-oat sauce.

Garlic Toast

Fried in olive oil and served with basil leaves

Spinac Apple Salad

Served with Maple-Glazed walnuts and balsamic vinaigrette.

MAINS

Kabocha Squad millet bowl

Coconut Millet Bowl with Berbere-Spiced Kabocha Squash, chickpeas, shallots, and spinach drizzled with coconut lime mint sauce.

Jackfruit Taco

with pickled red onions, Mexican slaw and either Chimichurri Sauce or tomatillo salsa.

Drinks

Non-Alcoholic

Choose between Coke zero, Fanta zero and Sprite Zero. Choose between small or large. Water also served

Beer

Ringenes beer, served chilled with or without alcohol.

Todays Wine

Ask your waiter for more information.