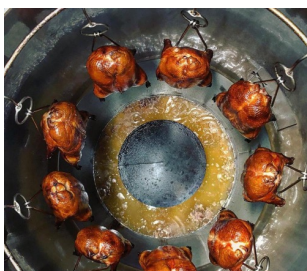
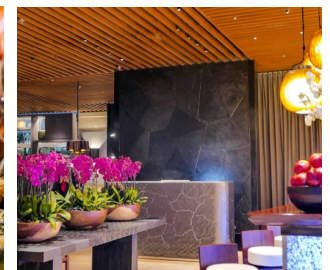
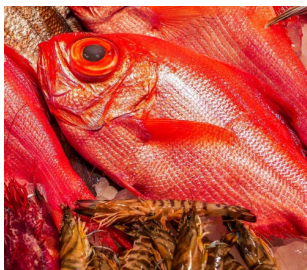
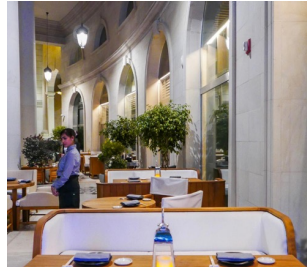
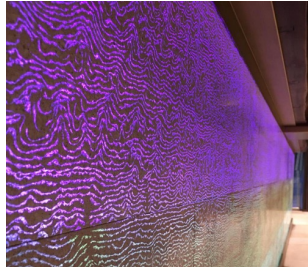
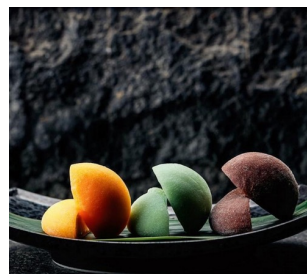
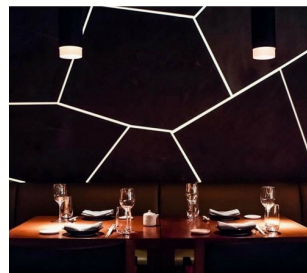
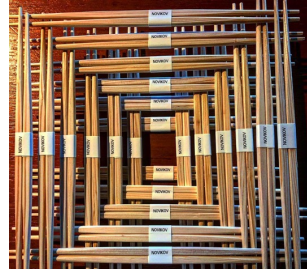


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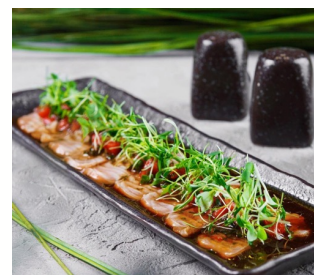
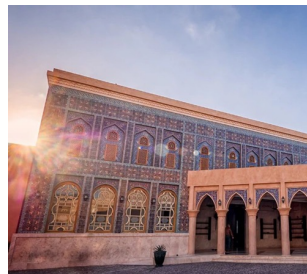
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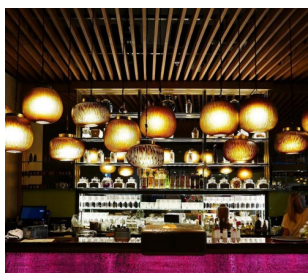
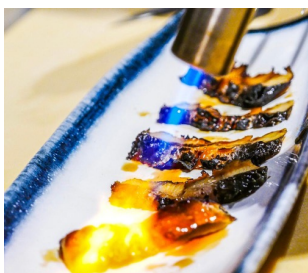
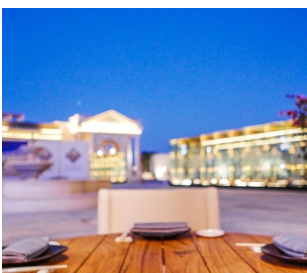
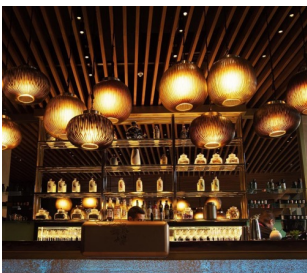
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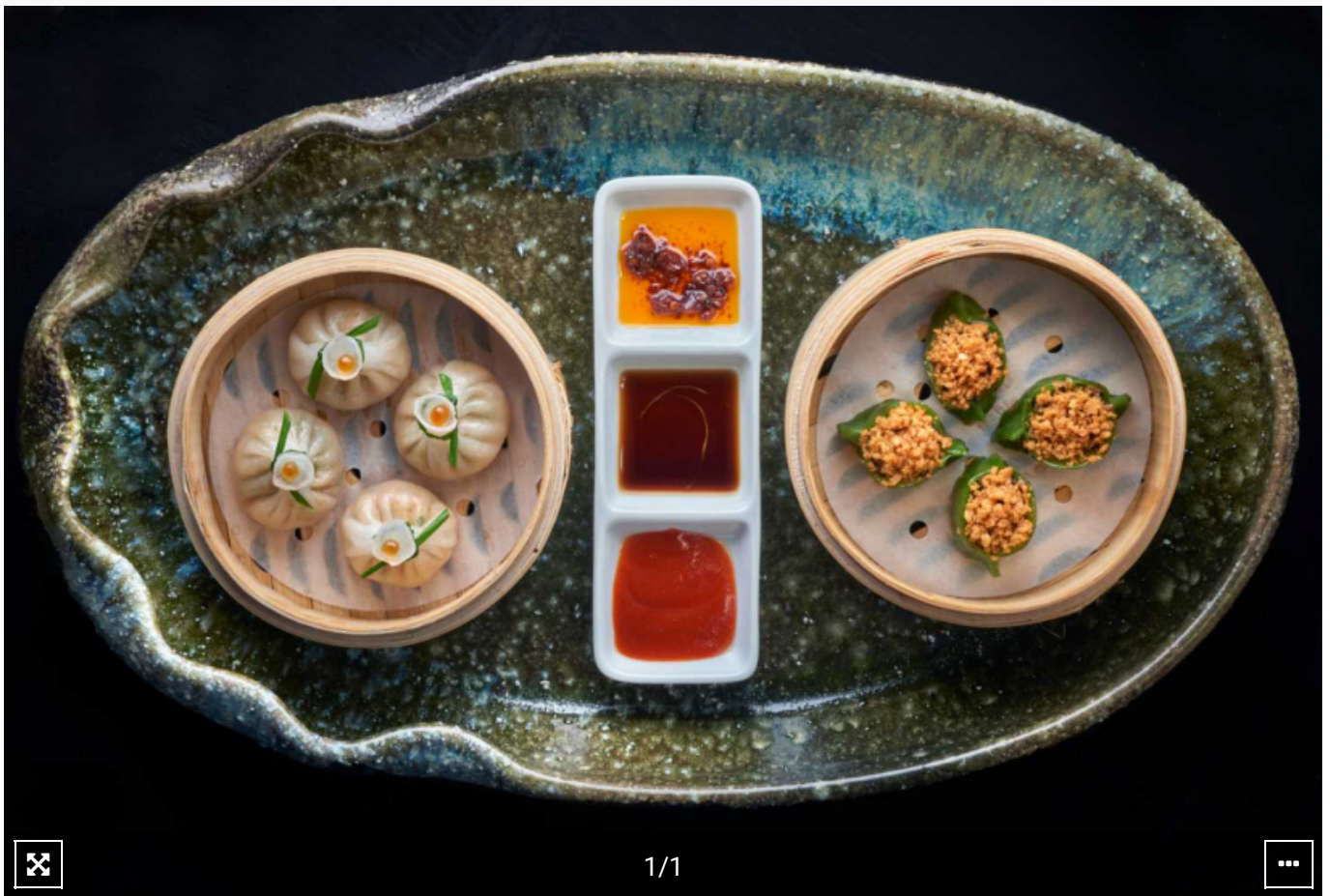






Novikov Doha

A popular international chain that's made its way to Doha



[TIME OUT SAYS](#) [DETAILS](#)

TIME OUT SAYS

Novikov in 21 High St is a welcome surprise of brilliant Japanese and Chinese fusion fine-dining in Katara.

Owned by Russian entrepreneur Arkady Novikov, the world-famous chain has outlets in Miami, London and

Moscow, with Doha the latest destination.

As soon as we enter, we see a wall-to-wall selection of vegetables and a vibrant seafood display that brightens up the entire dining space. The seafood market is a beautiful contrast of the rest of the interiors that mostly boast slate, marble and wood accents. Even though Novikov is fine-dining, there's a laid-back feel amid all the luxury.

We start with the wagyu tacos and true to the recommendation by our friendly waiter, it's a hit dish. The meat is smoky with a subtle hint of heat. The taco shell is crispy with really soft meat on the inside. We then proceed to tuck into the toro tuna belly.

Its fatty texture and raw nature might not be for everyone, but it's a real treat for us thanks to its freshness and unique flavour.

We walk past the seafood market and love the variety on display. You can pick your favourite by the gram and have it cooked to your liking.

But we decide to stick to à la carte and, of course, we can't ignore the black cod. While it's a truly incredible black cod, wonderfully resting between firm and flaky with a subtle marinade and accompanying sauce, it isn't the best in town. Maybe second best. The Chilean sea bass with chilli and garlic, however, is a flavour bomb, served with spiralised peppers on a bed of wilted spinach. Every mouthful is a joy and it's definitely our favourite dish thus far.

While we're big on seafood this evening, there's plenty to choose from if you're a turf-lover. The waiter shares some of the best sellers with us such as the duck in truffle sauce and a few Chinese staples including the chicken black bean and sweet and sour chicken. Vegetarians can rejoice because there are loads of delicious options that cater to them.

If mixed beverages are not essential to your dining experience, Novikov is a great option for a special occasion. It excels in quality across the board, service is sensational and the food itself is delicious.

WHAT IS IT...

A popular international chain that's made its way to Doha

WHY GO...

To sample delicious Japanese and Chinese fusion dishes

13 Nov 2019

Time Out reviews anonymously and pays for its own meals. To find out more about how Time Out reviews restaurants in Doha, [click here \(https://www.timeouthdoha.com/restaurants/455619-the-time-out-doha-review-process\)](https://www.timeouthdoha.com/restaurants/455619-the-time-out-doha-review-process)



Qatar International Food Festival 2019 – Everything You Need To Know!

FEBRUARY 26, 2019 BY QE

Qatar International Food Festival 2019 – Time to Celebrate Food!

QIFF 2019 kicks off on 20th March as it enters its tenth year anniversary!

Qatar International Food Festival (QIFF) is a multicultural festival that celebrates the country's diverse food, beverage and hospitality offerings. Held over several days during spring, the Festival

invites residents and visitors to enjoy special culinary experiences in scenic outdoor spaces.

The nation's favorite food festival has a new location this year at Oxygen Park, a 130,000-square-metre park located in *Qatar Foundation*. The striking Oxygen Park in Education City will offer an impressive venue, layout and format to QIFF visitors this year. The various facilities at Education City are available to visitors and residents throughout the year, as part of an outreach program, and a way to encourage community engagement.

Rashed AlQurese, from Qatar National Tourism Council commented, "QIFF has played a key role in our strategy to grow and diversify the country's tourism experiences through vibrant festivals and events. We ... look forward to continuing to attract people from all corners of the world, as well as residents representing different cultures, to come together and enjoy the intersection of food and culture."

Qatar International Food Festival 2019 – What To Expect!

The tenth edition will occur on the following dates: 20-30 March 2019. Running for eleven days the event will have some new surprises to its popular format.

Expect bigger and better attractions and even more chefs!

- *The Cooking Theatre, a crowd favorite, will host double the number of international and regional celebrity chefs compared to previous editions.*
- *There will be more than 150 food stalls selling a variety of food and beverages within three distinct zones: Zone 1 – main courses; Zone 2 – kid-friendly food & activities; and Zone 3 – cafes & snacks.*
- *There will be about 152 participants in total, with approximately 23 new food businesses. Approximately 15% of the food booths have been reserved for local entrepreneurs and businesses.*
- *A private seating zone will have bespoke service with curated set menus.*
- *The roaming entertainers, vibrant shows and cultural events are back – there may even be performances linked to the Qatar-India Year of Culture 2019.*
- *Fifty local schools will take part in healthy food workshops at Qatar National Library.*
- *Torba, Qatar Foundation's farmers market, offering farm-to-table experiences.*

Organizers celebrated how the festival brings together Doha's multi-cultural community within Doha, and provides a space for new food concepts. QIFF has also encouraged a new breed of food festivals in Qatar, with several regular events taking place in the year.

Live Cooking Theatre

To celebrate its milestone anniversary, QIFF is hosting **around 30 international and local celebrity chefs** from **14 countries** to show their culinary magic at the **Live Cooking Theatre**.

- **Masharu Morimoto** (US Iron Chef – Japan)
 - **Manal Al Alem** (Celebrity chef, TV host & Author – Jordan)
 - **Aisha Altamimi** (Celebrity chef & food programme presenter – Qatar)
 - **Noora Al Kuwari** (Renowned Chef and Health Coach – Qatar)
 - **Richard Sandoval** (Critically-acclaimed Chef, Global Restaurateur & Cookbook Author – USA)
 - **Jameela Al Lenqawi** (Celebrity Chef & TV host- Kuwait)
 - **Tasneem Al NasrAllah** (Celebrity Chef – Kuwait)
 - **Ranveer Brar** (Chef, TV show host, judge and food stylist – India)
 - **Noora Al Mazroui** (Celebrity Chef – Qatar)
 - **Eric Lanlard** (Pâtissier and celebrity chef – France)
 - **Al Yazzi Al Waad** (Celebrity Chef – Kuwait)
 - **Ameena Mussa** (Celebrity Chef – Qatar)
 - **Sarra Al Sayed** (Owner & Founder of Bakeries and Consultations company – Qatar)
 - **Hend Salah** (Celebrity Chef – Qatar)
 - **Siba Mtongana** (Celebrity chef, TV show host and judge 0 South Africa)
 - **Goila Saranch** (Chef and restaurateur – India)
 - **Jenny Morris** (celebrity chef and radio personality – South Africa)
 - **Stephane Bucholzer** (Executive Chef W Doha Hotel & residences – France)
 - **Dominique Ansel** (Celebrity pastry chef and restaurateur- France)
 - **Salma Soleiman** (Chef & TV show host – Egypt)
 - **Wafik Belaid** (Chef & TV show host – Tunisia)
 - **Chef Belkhams** (Celebrity Chef – Qatar)
 - **Chef Hassan** (Chef at We café – Qatar)
 - **Stephane Buchholzer,**
 - **Elif Edes Tapan** (Turkey)
 - **Jason Atherton** (UK)
- **Shane Macneill** (Ireland)

QIFF Chef's Table

Select 5-star restaurants across Doha are once again offering diners the opportunity to join internationally-acclaimed chefs for an interactive cooking and tasting experience through the **Chef's Table**.

This year's chefs include Japanese celebrity chef & restaurateur **Chef Nobu Matsuhissa**, US chef **Richard Sandoval**,  **Shane Macneill** from Novikov Doha, **Chef Eric Lanlard**, **Jason Atherton** and International Barista Trainer **Sam Ceviköz**.

Cooking Masterclasses at Chef's Garden:

Aspiring chefs can register to attend Masterclasses with celebrity chefs **Masaharu Morimoto**, **Barista -Sam Çeviköz**, **Siba Mtongana**, **Jenny Morris**, **Salma Souleiman**, **Wafik Belaid** and **Jason Atherton** at the **Chef's Garden restaurant** in the Education City.

Curated QIFF Menus

The QIFF experience will take place beyond the festival grounds with over **35** restaurants and cafes offering special 3-course menus at three different exclusive price points: **45 QAR, 95 QAR and 125 QAR**

For those who like to dine in luxury, there will also be private booths this year serving pre-set Curated QIFF Menus at the festival venue.

Schools Activation at Qatar National Library:

QIFF partners with Qatar Foundation to deliver a healthy food and nutrition awareness programme for students from 50 schools across Qatar from 10-14 March. The course is designed to help students distinguish between healthy nutrition and unhealthy foods, and understand the benefits and harms of both.

Local Chefs including Ayman Nasser Al-Din, Youssef Oweida, Deldar Hussein, Noora All Mazroui, Sarah Al Sayed, Warda Ibrahim and Coach Noora Al Kuwari will prepare healthy, tasty snacks so that the students appreciate the healthy alternatives to common snacks.

Small & Medium Entrepreneurs – Made in Qatar!

QIFF has successfully contributed in enriching the country's dining and gastronomic canvas by not only attracting international chefs to open local outlets but also, by providing a platform for local entrepreneurs to introduce their innovative offerings. This includes businesses that offer local

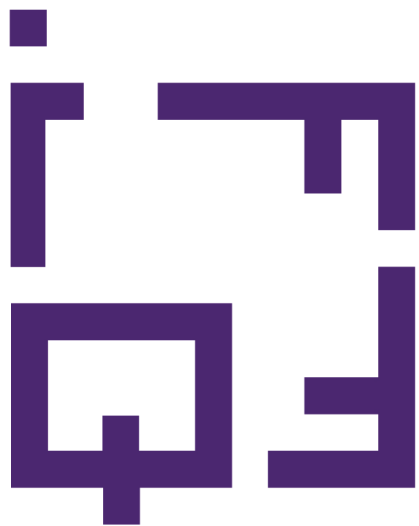
produce from Qatari farms, offering unique authentic food experiences from gate to plate. (To celebrate these experiences, QIFF has **dedicated 15% of its spaces** to up-coming entrepreneurs and local SMEs.)

In and Around Education City

So far, QIFF has been hosted at numerous scenic venues across Qatar including Katara Cultural Village, MIA Park, Hotel Park, and The Pearl-Qatar. This year, residents and visitors from all over the world attending QIFF will get a chance to explore the impressively designed and landscaped Oxygen Park, also referred to as the 'green lungs of Education City', as well as other amenities within the premises, including Qatar National Library, the Minaretein building (Education City Mosque), Qur'anic Botanic Garden, and Torba Farmers Market.

Exciting Entertainment

Adding to the festive atmosphere at Oxygen Park, the main festival stage will host a variety of live performances, cultural shows and roaming entertainment running throughout the day. In line with the Qatar-India Year of Culture 2019 theme, the festival will showcase special food and cultural offerings.



مهرجان قطر
الدولي للأغذية

**QATAR
INTERNATIONAL
FOOD FESTIVAL**

Qatar International Food Festival 2019

Source: www.qatareating.com – 26/02/2019

Chef Nobu demonstrates culinary magic at QIFF 2019 Chef's Table

© 05 Mar 2019 - 8:57



The Peninsula

World-renowned Japanese celebrity chef and restaurateur Nobuyuki "Nobu" Matsuhisa (pictured) demonstrated his master skills to the participants of the Chef's Table interactive cooking and tasting session held on Sunday in partnership with the Four Seasons Doha as part of this year's Qatar International Food Festival (QIFF) events.

The star chef shared techniques and tips related to the art of sushi making and, also, signed copies of his books for his fans.

Select 5-star restaurants across Doha are offering diners a unique opportunity to join internationally-acclaimed chefs for an interactive cooking and tasting experience through QIFF Chef's Table.

More sessions are available with world acclaimed chefs including US chef Richard Sandoval at Toro Toro Restaurant, Marsa Malaz Kempinski, **Shane Macneill** at Novikov Doha, at Katara, Chef Eric Lanlard at Astor Grill, ST. Regis Hotel, and Jason Atherton at Pearl Social Restaurant, Marsa Malaz Kempinski.

There are 12 to 20 seats available per table and the per person cost ranges from QR500 to QR1,000; bookings can be made through the restaurant's/ hotels' reservation platforms.

Source: www.thepeninsulaqatar.com – 05/03/2019

DINING

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🕒 Posted On: 18 January 2019 06:33 am 🕒 Updated On: 12 November 2020 10:29 am

Novikov Restaurant is coming to Doha

Arkady Novikov is Russia's most famous restaurateur, he owns more than 50 restaurants in Moscow as well as Novikov restaurant.

In 1992 Arkady Novikov opened his first restaurant, Sirena, which was the first fish and seafood restaurant in Russia with a completely new approach to the science of cuisine, service, interiors and ambiance. This signified a new era in the restaurant business in Russia.

Arkady further strengthened his innovative approach by starting a greenhouse business in 2002 growing his own organic fruit and vegetables in Russia.

Originating from humble routes, Arkady was truly blessed with the Midas touch and achieved phenomenal success with his business approach – both in Russia and abroad. In 2012 the first Novikov Restaurant and Bar opened in London, and is without a doubt one of the most successful restaurants on the British capital's restaurant scene. In 2013 the second eponymous restaurant appeared in Moscow, followed by 2019 in Qatar. To date, the restaurateur has over 50 successful projects to his name.



[Novikov Doha](#) is located in Katara Cultural Village, Qatar's biggest and most diverse cultural venue, which holds major art and cultural events year-round. The restaurant is in the heart of Katara's long-awaited Katara Plaza, a mix of premium and luxury boutiques that will host performances, fashion shows and other events.

Novikov Doha will be the Japanese-Chinese fusion eatery's second Middle East outpost. Originating in London's Mayfair, it has expanded to top international locations. Novikov Doha's interior was carefully designed to convey the ambiance and atmosphere of the original [Novikov London](#), from the restaurant entrance to the seafood and vegetable display, which is meant to inspire diners. It was created by the same design team that worked in London — Geometry Design by Irina Glik.

Novikov Doha will open in February 2019.

Source: Press Release

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Novikov Restaurant Qatar: Presenting A Tasteful Blend Of Asian Cuisine

Located in the Katara Plaza at the Katara Cultural Village, **Novikov Qatar** is the best multi-culinary restaurant that offers a blend of Chinese and Japanese taste. With the menu prepared with a distinctive Asian touch, Novikov is among the best family eatery in the town. While you discover the wonders of Qatari art, heritage and history, Novikov adds on taste to your cultural experience. Explore the diverse taste offered here by the world-class chefs while each of your need will be catered by the professional chef. Discover each of its excellence that makes Novikov an ideal space for all your dining.

Novikov Doha And Its Luxurious Ambiance



[Image Credit](#)

Located in the famous attraction, the [Katara Cultural Village](#), Novika Restaurant is one of the most acceptable family dining space in the city. While Katara cultural village is among the most prominent cultural spot featuring the vibrant culture and history, the restaurant is rightly placed to add on a fusion of authentic Chinese and Japanese taste. With the events and fests organized on every occasion, the Novikov attracts a significant crowd with its fancy interiors and luxurious setting.

Standing as a premium boutique in the heart of Qatar, this Asian inspired restaurant is among the top listed eateries that offer every guest, a zestful experience of a lifetime.

While **Novikov Restaurant Doha** is among the known branches of Novikov around the world like London or Miami and Moscow, it is the geometric design of Irina Glik that adds similarity and popularity to its name.

The Novikov in Doha is the second Japanese and Chinese

restaurant that was initially started at Mayfair in London and later expanded its branches to the Middle Eastern nations like Dubai and more.

A Peek Into Novikov Menu, Doha



[Image Credit](#)

The menu of Novikov in Doha is inspired by the authentic Asian food, from Japan and China that brings you a vast option for starting or calling off the day. The vast space, professional chef's, sophisticated seating and satisfactory service adds on a charm to its subtle interiors, all defined in shapes. The interior of Novikov Qatar was designed to make the interiors more classic and original in resemblance to the Novikov in London.

While the settings here are creating a perfect ambience, the menu will offer the most delighting culinary experience. Make sure to inform any member of the restaurant about your food allergies to avoid any medical emergency. Here is a list of best menus with the seafood or the vegetarian option you can pick to savor your day.

1. The Best Appetizers



Image is for reference purpose

Stimulate your hunger with the best appetizer served at **Novikov restaurant Doha**. With the chef's special dishes, cooked with a traditional and modern touch of culinary art, these appetizers are meant to be your booster for the day. While Appetizers are supposed to be your small portion to start the meal, the taste and aroma of these delightful food bites will make you crave for more. From the steamed or toasted Edamame to the Lobster Tacos or the Malaysian Style soft shell crab and Tuna Tacos, there are more option with [top Qatari dishes in Doha](#) to celebrate the day.

2. Pick From The Sushi Or Sashimi



A real Japanese taste on your palate, **Novikov Qatar menu** has the best sushi and sashimi for a flavorful experience. Cooked with the fresh and raw spices, a traditional technique and modern touch, the restaurant an unmatched taste in the city. There is a unique recipe for sashimi like Hamachi Carpaccio or the Tuna and Foie Gras Carpaccio while the Wagyu Gunkan Nigiri and Seared Salmon Nigiri are the best premium sushi to try. You can have more from the menu with a range of sushi and sashimi options to enjoy.

Suggested Read: [8 Best Bakeries In Doha To Satisfy Your Sweet Tooth](#)

3. The Grilled Food



Image is for reference purpose

The **Novikov menu of Doha** has listed the best-grilled dishes along with the Tempura, the typical dish of Japan

to embrace the juicy and spiced grilled dishes. Grilled and barbequed food is among the most loved dishes, no matter it is vegetarian or non-vegetarian. The smoky taste and the fresh raw spices added on the food creates a magic that doesn't only look amazing but tastes like heaven. You can pick from the crab or the half roast duck, the lobster tempura and so much of those smoky dishes.

4. The Chinese From Novikov Doha Menu



Image is for reference purpose

The Novikov is all famed for Japanese and Chinese delicacies, and with the variety of Dim Sums, rice and noodles, the restaurant offers you the most tempting zest of China. Be it a fried Dim Sum or a typical steamed Chinese Dim Sum, each piece is loaded with the taste of meat like chicken or prawns. There are Singapore Soy noodles or the prawn fried rice, crab fried rice and more that will bring the real essence of China in your palate.

5. The Vegetarian Plate At Novikov Qatar



Image is for reference purpose

Vegetarians can enjoy a feast at Novikov restaurant where there are the best food options, rich in taste and nutrition. The sweet taste of corn or the juicy green broccoli is so prepared that it will leave you mesmerized with its tantalizing zest. The Asparagus with sweet soy or ginger taste is among the best dish to enjoy with your complimenting drink.

All You Need to Know About Novikov Doha Restaurant



Novikov Doha

The famous Russian caterer Arkady Novikov opened his first 'Novikov' in London, but then his empire went as far as Qatar. Doha's Novikov is located in Katara Cultural Village, Qatar's biggest and most diverse cultural venue, which holds major art and cultural events year-round.

Novikov Doha is the Japanese-Chinese fusion eatery's second Middle East outpost after Dubai. The restaurant's interior was carefully designed to convey the ambiance and atmosphere of the original Novikov London, from the restaurant entrance to the seafood and vegetable display, which is meant to inspire diners. It was created by the same design team that worked in London — Geometry Design by Irina Glik.

Opening Hours:

Sunday – Wednesday

12:30 pm – 16:30 pm

18:30 pm – 23:30 pm

Thursday – Saturday

12:30 pm – 00:30 am

Friday

13:00 pm - 00:30 am

Phone: [+974 4449 3744](tel:+97444493744)

Address: 21 High St, Doha, Qatar

