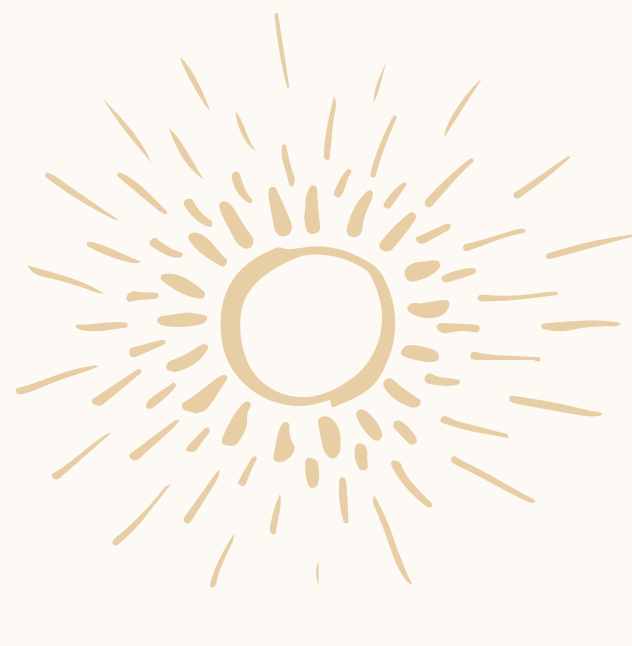
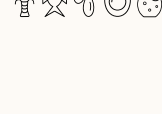




appetizers

SEXY SALAD 34

Lobster | shrimp | crab meat | avocado | chives | mango | cucumber | field greens | tobiko | spicy mayonnaise | salmon caviar | lime



KING PRAWNS PIL PIL 31

Sautéed king prawn | extra virgin olive oil | sliced garlic | cherry tomatoes | parsley

chili flakes | white wine

MEDITERRANEAN HUMMUS 25

White cannellini bean & chickpea hummus | falafel fries | Kalamata olives | crudités

flatbread

FRIED BLACK PEPPER CALAMARI 29

Fried fresh local calamari 200g | saffron and lemon aioli | lemon

crispy basil and parsley

FRESHLY SHUCKED OYSTERS AMÉLIE FINE DE CLAIRE

3 units 27 · 6 units 52

Fine de Claire Amélie Oysters N2 | lemon wedges | tabasco | champagne

mignonette | ponzu dressing

MEZCAL CEVICHE 33

Seabass | red prawns | ginger & mezcal agua | avocado | jalapeño

red onion | radish | cucumber | mango | yuzu tobiko

CHICKEN QUESADILLA 27

Marinated grilled chicken breast | roasted corn | mixed peppers

marinated onion | cilantro | avocado | fresh jalapeño | sharp cheddar Monterey Jack

| sour cream | cherry tomato salsa

POTSTICKER DUCK GYOZA 26

Hoisin sauce | ginger | spring onion | micro cilantro | fresh chili

MINI LOBSTER ROLL 21

Poached lobster meat | toasted brioche | spicy lime mayo | celery

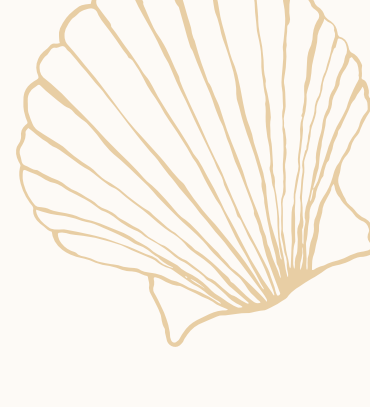
white cabbage | chives

caviar

CAVIAR SELECTION GRAND CRU PERLITA

20 g 290 | 50 g 695 | 100 g 1390

Red onion | chives | chopped eggs | sour cream | blinis



salads

BURRATA PRIMAVERA 31

Burrata | confit tomatoes | cherry tomatoes | basil pesto | Parmesan & garlic

crumble | extra virgin olive oil | olives

MIAMI BEACH CHICKEN CAESAR SALAD 26

Chicken | baby gem lettuce | Nikki Beach's signature Caesar dressing | rustic

croutons | Parmesan cheese | boiled quail eggs | chives | fried capers

ADD PRAWNS 6

TUNA POKE BOWL 34

Sushi rice | tuna | garden cherry tomatoes | avocado | Asian wakame salad

edamame | pickled red onion | tamago | poke dressing | shiso tempura | lime

FARMERS FETA SALAD 26

Farm cherry tomatoes | confit tomatoes | baby cucumbers | green peppers roasted red

peppers | red onions | Kalamata olives | whipped feta cheese mini pita breads | caper

berries | oregano dressing | olive dust

pizza

BURRATINA 31

Smoked burrata | baby mozzarella pearls | farm tomato sauce | confit cherry

tomatoes | sundried tomato pesto | holy basil leaves

PICCANTE 32

Farm tomato sauce | mozzarella cheese | salami picante | black olives | red

peppers | fresh oregano | fresh chilli

TARTUFO 44

Mozzarella fior di latte | Parmesan | pecorino | black pepper | tartufata | rocket

leaves | black truffle

main course

SPAGHETTI GAMBERETTI 33

Homemade spaghetti pasta | sautéed local shrimp | white wine

sliced garlic | cherry tomatoes | chilli flakes | extra virgin olive oil

PACCHERI TRUFFLE & PECORINO 40

Paccheri pasta | tartufata | pecorino romano | cream

fresh black truffle

NIKKI BEACH'S FAMOUS SATAY 31

Sesame marinated chicken strips | Asian vegetables

spicy peanut sauce | steamed jasmine rice

ANGUS BEEF SLIDERS 32

Angus beef | brioche buns | Payoyo cheese

rocket | caramelized onions | rustic fries

from the grill

BEEF FILET Spanish grass fed 180gr 41

LAMB CHOPS New Zealand 200gr 42

PORK TOMAHAWK Acorn-fed Iberian pork 300gr 36

NEW YORK STRIP LOIN Angus beef 300gr 49

PIRI PIRI Marinated coquelet chicken | 36

SALMON Steak | 300g 30

TUNA Steak | 180g 34

WILD SEA BASS Fillet | 300g 30

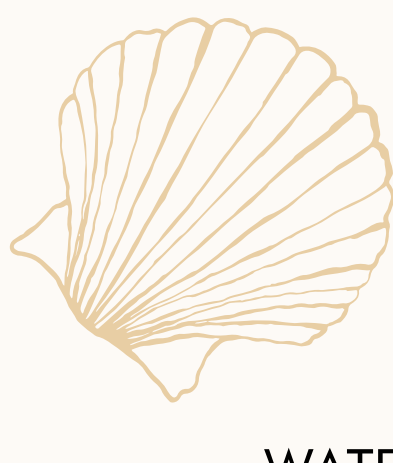
MONKFISH, KING PRAWNS, & SCALLOP Skewer | 300g 36

ADD A SAUCE, CHOICE OF:

Peppercorn | chimichurri | lemon & garlic butter | béarnaise | cilantro lime salsa

verde | bergamot beurre blanc | miso & ginger butter

3



sides

WATERMELON AND FETA CHEESE SALAD 12

Cherry tomatoes | cucumber | basil



CARAMELIZED MIXED CARROTS 12

Mint labneh | dukkah seed mix | fresh herbs



GRILLED ARTICHOKE FLOWER 12

Romesco sauce | hazelnuts | garlic & parsley oil



STEAMED BROCOLINI & ASPARAGUS 12

Miso & ginger butter | sesame seeds



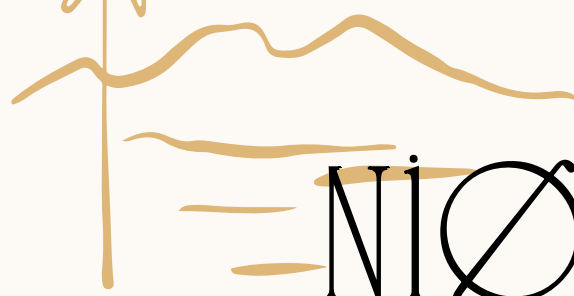
ORGANIC LOCAL TOMATOES 12

Basil | pink Himalayan salt | extra virgin olive oil



TRUFFLE & PARMESAN FRIES 18

Fresh hand-cut fries | Summer truffle | Parmesan



Nigiri & sashimi

3 PIECES, CHOICE OF: 24

TUNA | SALMON | SEA BASS | SCALLOPS | OCTOPUS | SHRIMP | EEL KABAYAKI

*Nigiri can be ordered torched

Served with wasabi, pickled ginger, & citrus ponzu

24



SUSHI PLATTERS

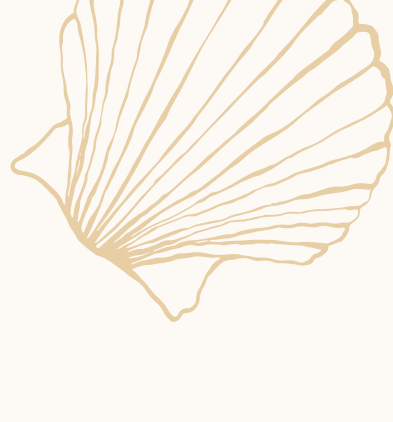
NIKKI BEACH'S SUSHI PLATTER (FOR 2 PEOPLE) 99

Marbella Spicy Tuna Roll | Saint Barth Salmon Roll | 6 nigiri | 6 sashimi | Asian wakame salad | pickled ginger | wasabi | light soy sauce



NIKKI BEACH'S FAMOUS SUSHI BOAT (FOR 8 TO 8 PEOPLE) 350

Saint Tropez Fantasy Roll | Marbella Spicy Tuna Roll | ceviche roll | Red Prawn Thai Roll | Mediterranean roll | Saint Barth Salmon Roll | 4 mixed temaki | 12 nigiri | 12 sashimi | tuna or salmon tartare | Asian wakame salad | pickled ginger wasabi | wasabi | light soy sauce



SUSHI ROLLS

MARBELLA SPICY TUNA ROLL 31

Spiced tuna | avocado | cucumber | sesame seeds | black tobiko | chives | spicy mayonnaise



SAINT BARTH SALMON ROLL 31

Salmon | avocado | cucumber | cream cheese | smoked salmon | ikura | dill | mango sauce



SAINT TROPEZ FANTASY ROLL 31

Tempura prawn | avocado | cucumber | teriyaki sauce | marinated red onion | sesame seeds



CHICKEN SATAY ROLL 29

Crispy chicken | avocado | cream cheese | cucumber | satay sauce | spicy peanuts



KOH SAMUI RED PRAWN ROLL 31

Tom yum prawns | soya sprouts | cucumber | mango | red prawn sashimi | coriander | basil | yuzu tobiko | sesame | red chilli | tom yum & coconut sauce



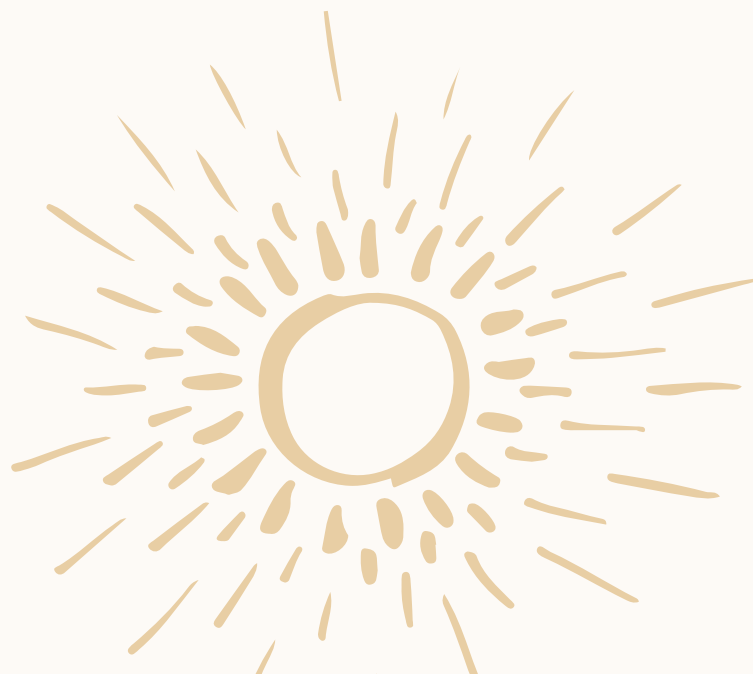
CEVICHE ROLL 31

Sea bass | hamachi | rice paper | mango | leche de tigre cucumber | coriander | red onion | yuzu tobiko | panko



MEDITERRANEAN ROLL 29

Falafel | baby gem lettuce | pickled cucumber | sun dried tomatoes Kalamata olives | white sesame seeds | baby basil | tahini dressing



DESSERTS

CHOCOLATE LAVA CAKE 18

Molten chocolate cake | raspberry coulis custard | vanilla ice cream | raspberry crumble



TIRAMISU 16

Mascarpone cream | Savoiardi biscuits | espresso coffee | bitter cacao



BASQUE CHEESECAKE 18

Oven-baked cheesecake | choice of sauce & topping

Sauces: salted caramel | mango | mixed berry

Toppings: vanilla crumble | pistachio crumble | chocolate brownie crumble



PAVLOVA 16

Meringue | mascarpone and vanilla cream seasonal fruits | lemon & basil curd



CINNAMON ROLLS 16

Made to order

Hot cinnamon brioche bun | Malaga ice cream



NIKKI BEACH'S GRAND FRUIT PLATE

ORIGINAL 21 | XXL 99

Tropical and local organic fruit



ARTISAN SORBET & ICE CREAM 16

Please ask your server for available seasonal flavors

NUTS PEANUTS SESAME MUSTARD GLUTEN SOY CELERY CRUSTACEAN FISH SHELLFISH DAIRY EGG VEGAN SULFITES ALCOHOL

Please notify your server of any allergies.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

All prices are in € currency and inclusive of a vat and a 15% service charge.