

Appetizers

CALAMARI A LA PLANCHA 32

Marinated calamari | zucchini | confit tomatoes | black olive vinaigrette | arugula

▲ MARBELLA SHRIMP PIL PIL 🌿🍷 28

Sautéed shrimp | extra virgin olive oil | sliced garlic | cherry tomatoes | parsley | chili flakes | white wine

▲ QUESADILLA 🌿🥗 26

Grilled chicken breast | diced red onions | cilantro | mixed peppers | sharp cheddar | Monterey jack | sour cream | guacamole | pico de gallo | corn tortilla crisps

AVOCADO GARDEN 🥗 20

Quinoa crackers | guacamole | grilled avocado | green apple sorbet | coriander | yuzu gel | radish

OCTOPUS PROVENÇAL 28

Confit potatoes | paprika aioli | fennel salad | red pepper piperade | olive and dill dressing

HAND CUT BEEF TARTARE 🌿 28

Balsamic pearls | homemade mustard ice cream | crispy capers | classic tartare dressing

▲ BURRATA CAPRESE 🌿🥗🥗 24

Burrata | basil pesto | cherry tomatoes | kumato tomato | beef tomato | balsamic glaze | red onion | rocket leaves | extra virgin olive oil

WATERMELON & FETA 🥗🥗 24

Compressed watermelon | cucumbers | quinoa | mint | tomatoes | radish | whipped feta cheese | homemade basil sorbet

Raw Bar

SALMON POKE BOWL 26

Salmon | organic black rice | edamame | avocado | cilantro | wakame | pickled beetroot | sesame seeds | crispy onions | radish

TRUFFLE TUNA TARTARE 32

Tuna | black radish | celeriac | pomegranate | kumquat | black truffle | shallots | yuzu truffle vinaigrette

SUSHI PIZZETTA 🌿 25

Salmon | tuna | crispy rice cake | ikura | Asian wakame salad | spicy mayonnaise

TACO TARTARE 🌿🥗 27

Tortilla | sea bream tartare | guacamole | red cabbage and mango slaw | lemon crema | pico di gallo

Salads

BAREFOOT BOWL 🥗🥗 22

Roasted cauliflower | quinoa | cracked bulgur wheat | dates | pomegranate seeds | sweet potato | sultanas | chickpeas | black olives | pistachios | feta cheese | tahini mustard dressing

▲ MIAMI BEACH CHICKEN CAESAR SALAD 🌿 25

Chicken | baby gem leaves | rustic croutons | Nikki Beach's signature Caesar dressing | Parmesan cheese

KOH SAMUI THAI BEEF SALAD 🥗🥗 27

Seared beef | napa cabbage | baby gem leaves | mango | carrot | red cabbage | pomelos | cucumber | cherry tomatoes | cashew nuts | Thai vinaigrette

▲ SEXY SALAD 🌿🥗 32

Lobster | shrimp | crab meat | kanikama | avocado | mango | cucumber | field greens | tobiko | spicy mayonnaise

To Share

SUMMER TRUFFLE GIANT BURRATA 🌿🥗 110

Local farm tomatoes | shaved truffle | arugula

PATA NEGRA & BURRATA FOCACCIA 🌿🥗 38

Pata negra ham | asparagus puree | arugula | stracciatella cheese | Parmesan shavings | confit tomatoes

APPETIZER PLATTER 🌿🥗🥗 130

Chef's selection of signature appetizers

Main Courses

PASTA

SPAGHETTI GAMBERETTI 🌿🍷 36

Sautéed local shrimp | white wine | sliced garlic | cherry tomatoes | chili flakes | extra virgin olive oil

FUSILLI PESTO & STRACCIATELLA 🥗🥗 27

Hand picked zucchini flowers | basil pesto | stracciatella | pine nuts

FISH

SWEET SOY SALMON 34

Marinated salmon | green bean sesame salad | edamame rice | miso ginger sauce

WILD MEDITERRANEAN SEA BASS 45

Sea bass | black olive mashed potatoes | stuffed baby pepper | tomato coulis

SEARED TUNA STEAK 🥗🥗 43

Eggplant caponata | Parmesan sauce

MEAT

HERB CRUSTED VEAL CHOP 🌿🥗 49

Arugula salad | baby vegetables | salsa verde

▲ NIKKI BEACH'S FAMOUS CHICKEN SATAY 🥗 34

Sesame marinated chicken strips | Asian vegetables | spicy peanut sauce | steamed jasmine rice

NEW YORK STRIP STEAK 🥗 46

Argentinian New York strip steak | fondant potato | truffle butter

▲ ANGUS BEEF SLIDERS 🌿🥗 39

Angus beef | whole grain bread | cheddar cheese | garden leaves | rustic fries | pickles

The Rotisserie

PROVENCE ROASTED FREE-RANGE CHICKEN 🥗

HALF 41 / FULL 78

Rotisserie chicken | Provençal herb jus | seasonal vegetables | mashed potatoes | mixed salad

TRUFFLE ROASTED FREE-RANGE CHICKEN 🥗

HALF 85 / FULL 160

Rotisserie chicken | truffle jus | shaved summer truffles | seasonal vegetables | mixed salad | truffle mashed potatoes |

PIRI PIRI ROASTED FREE-RANGE CHICKEN 🌿🥗

HALF 45 / FULL 80

Spicy rotisserie chicken | spicy jus | seasonal vegetables | mashed potatoes | mixed salad

Sides

MASHED POTATOES 🥗🥗 12

FRENCH FRIES 🥗 12

TOASTED CHEESE & GARLIC FOCACCIA 🌿🥗 13

MAC 'N CHEESE 🌿🥗 15

CAPONATA 🥗🥗 14

Arugula | Parmesan

STEAMED SEASONAL VEGETABLES 🥗 16

Salsa verde

LOCAL GARDEN TOMATO SALAD 🥗🥗 12

Pickled onions | feta | black olive vinaigrette

GREEN VEGETABLE SALAD 🥗 15

Ginger miso dressing | sesame seeds

EXTRA TRUFFLE TOPPING MP

Sushi

STEAMED EDAMAME 🥗 11

Maldon sea salt | Togarashi seasoning

ASIAN WAKAME SALAD 🥗 15

Japanese seaweed salad

SASHIMI (3 PIECES PER PORTION) 🥗

TUNA 17 | SALMON 14 | SEA BREAM 14 | SHRIMP 12

Wasabi | pickled ginger | citrus ponzu

NIGIRI (3 PIECES PER PORTION) 🥗

TUNA 17 | SALMON 14 | SEA BREAM 14 | SHRIMP 12

Wasabi | pickled ginger | citrus ponzu

Platters

▲ NIKKI BEACH'S SUSHI DRAGON 🌿🥗 125

Ibiza Rainbow Roll | Saint Barth Salmon Roll | Marbella spicy tuna roll | 6 Nigiri | Asian wakame salad | pickled ginger | wasabi

▲ NIKKI BEACH'S FAMOUS SUSHI BOAT 🌿🥗 535 / MINIBOAT 335

Saint Tropez Fantasy Roll | Marbella Spicy Tuna Roll | Ibiza rainbow roll | Saint Barth Salmon Roll | Nigiri | Sashimi | Tuna and Salmon Tartare | Asian wakame salad | pickled ginger | wasabi

Sushi Rolls

SAINT BARTH SALMON ROLL 🥗 36

Fresh salmon | smoked salmon | avocado | cucumber | chives | cream cheese | ikura

CRISPY TUNA 🌿 32

Crispy rice | avocado puree | spicy tuna | jalapeños

CEVICHE ROLL 🥗 33

Sea bream | shrimp | leche de tigre mayonnaise | pickled onions | jalapeños | cucumber | avocado | lime zest | cilantro

IBIZA RAINBOW ROLL 🥗 32

Crab meat | tuna | salmon | sea bream | avocado | tobiko | katsuobushi mayonnaise

MARBELLA SPICY TUNA ROLL 🌿 32

Diced tuna | avocado | tempura flakes | chives | nori flakes | toasted sesame seeds | eel sauce | spicy mayonnaise

SAINT TROPEZ FANTASY ROLL 🌿🥗 30

Tempura shrimp | avocado | sweet mango chutney | roasted sesame panko

CHICKEN SATAY ROLL 🥗 28

Crispy chicken | shredded carrots | coriander | bean sprouts | shaved coconut | sesame peanut sauce

Desserts

CAFÉ GOURMAND 🌿🥗🍷 18

Mini dessert selection | espresso coffee

PAVLOVA AUX FRUITS ROUGES 🥗🥗 16

Meringue | mascarpone vanilla cream | blueberries | raspberries | strawberries

NIKKIBOCKER GLORY SUNDAE 🥗🥗 24

Caramel ice cream | vanilla ice cream | salted caramel sauce | whipped cream | peanuts | mini caramel vanilla ice pop | strawberries

TIRAMISU PISTACHE 🌿🥗🍷 17

Mascarpone pistachio cream | savoiardi biscuits | espresso coffee | crushed pistachios

COOKIE GEANT 🌿🥗 17

Soft centered giant chocolate cookie | vanilla ice cream

MINI TROPEZIENNE SANDWICH GLACÉ 🌿🥗🍷 16

Ice cream sandwiches | brioche buns | strawberries | tarte tropezienne ice cream | raspberries

ANANAS RÔTI 🌿🥗🍷 16

Rotisserie roasted pineapple | rum | spices | coconut ice cream | citrus crumble | sticky toffee sauce | roasted coconut

PROFITEROLES XL 🌿🥗🍷 17

Choux pastry | whipped cream | vanilla ice cream | chocolate sauce

SEASONAL FRUIT PLATE 🥗

SMALL 29 / LARGE 75

SELECTION OF ALL NATURAL ARTISAN ICE CREAM & SORBETS 🌿🥗 12

(Please ask your waiter for available seasonal flavors)

▲ GLOBAL FAVORITE, 🥗 SHELLFISH, 🥗 NUTS, 🥗 DAIRY, 🥗 VEGETARIAN, 🌿 GLUTEN, 🍷 ALCOHOL

Please notify your server of any allergies.

Tous nos prix sont indiqués net en Euro – service compris.

All prices are in Euros and include service and all applicable government taxes