



appetizers

SEXY SALAD 32

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



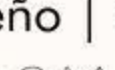
IBERICO HAM 33

Hand-cut acorn-fed "Romeral de Jabugo" Iberico ham | Mallorca melon | carasau bread | figs | basil leaves | extra virgin olive oil | balsamic pearls



RED PRAWN TACOS 32

Local red prawns | soft tortilla | shiso leaves | marinated cabbage | avocado | mango | cilantro | smoked chipotle mayonnaise | sour cream | fresh jalapeño | crispy onion



STEAK QUESADILLA 28

Chimichurri marinated rib eye steak | roasted corn | mixed peppers | marinated onion | cilantro | avocado | fresh jalapeño | sharp cheddar | Monterey Jack | sour cream | cherry tomato salsa



BLACK PEPPER FRIED CALAMARI 29

Fried fresh local calamari | citrus ponzu | black garlic aioli | spring onions | lemon



CRISPY MEDITERRANEAN PRAWNS 29

Hand-rolled citrus & panko-coated local prawns | sweet chili mayo | lime | garden salad | mango dressing



AVOCADO SMASH 28

Avocado | mixed peppers | tomato | micro cilantro | lime & ají dressing | vegan feta cheese | pomegranate seeds | carob bread | mixed corn tortilla crisps



JOSPER EDAMAME 25

Charcoal grilled edamame | spicy lime & miso seasoning | roasted lemon | sesame seeds



raw bar

FRESHLY SHUCKED POGET OYSTERS 3 PIECES 39

Huîtres Poget No. 2 Special Normandie

Choose one:

Lemon champagne mignonette

Ponzu | blood orange granita | Mallorcan olive oil pearls

KOH SAMUI TUNA TARTARE 33

Tom Yum spiced hand-cut tuna | avocado cream | garden herbs | baby ginger | tobiko | nori crisps



TROPICAL PASSION CEVICHE 32

Seabass | Mediterranean red prawns | passionfruit & Champagne agua chile | avocado | shiso leaves | jalapeño | cilantro | red onion | cancha corn | mango | plantain



TRUFFLE BEEF TARTARE 36

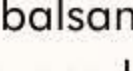
Hand cut beef tartare | Mallorcan olive oil | local garden herbs | shallot | gherkin | paprika | truffle bearnaise | fresh truffle | crispy 1000-layer potato cake | selection of bread



salads

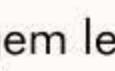
BURRATA PRIMAVERA 28

Burrata | basil leaves | local strawberries | cherry tomatoes | green tomato | kumato tomato | beef tomato | balsamic glaze | red onion | basil oil | lemon salt from Sóller | avocado | roasted local almonds



CHICKPEA & PEANUT HUMMUS 28

Garden vegetable crudité | baby gem lettuce | figleaf oil | fresh jalapeño | pomegranate | pistachio | carasau bread



MIAMI BEACH CHICKEN CAESAR SALAD 29

Josper corn-fed grilled chicken breast | baby gem leaves | Nikki Beach's signature Caesar dressing | rustic bread croutons | Parmesan cheese | soft-boiled quail eggs | chives | fried capers



AVOCADO GAZPACHO 27

Garden cherry tomatoes | baby cucumber | olive oil sorbet | oat milk | edamame | balsamic pearls | extra virgin olive oil pearls



FARMER'S FETA SALAD 29

Farm cherry tomatoes | baby cucumber | mixed peppers | red onion | Kalamata olives | feta cheese mousse | feta cheese | extra virgin olive oil caviar | fresh oregano | pita bread



caviar

CAVIAR GRAND CRU PERLITA

(Acipenser Baerii) France

20 Gr 310 | 50 Gr 775 | 100 Gr 1450

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



PER-SÉ SELECTION IBERIAN CAVIAR

(Acipenser Nacarii) Spain

50 Gr 550 | 100Gr 990

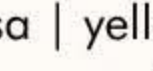
Red onion | chives | chopped eggs | sour cream | blinis



main courses

PRAWN TAGLIATELLE 39

Fresh tagliatelle | prawns | harissa | yellow and red cherry tomato confit | garlic | tomato water | roasted lemon | garden herbs



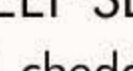
NIKKI BEACH FAMOUS CHICKEN SATAY 33

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



ANGUS BEEF SLIDERS 35

Angus beef | brioche bread | cheddar cheese | garden leaves | rustic fries | pickles



MEDITERRANEAN SEA BASS 38

Pesto marinated sea bass | mashed potato | cherry tomatoes | kalamata olives | spring onion | roasted lemon | fried capers



PIRI PIRI ROASTED FREE-RANGE CHICKEN 43

600g rotisserie coquelet chicken | Nikki Beach's secret spices | grilled local farm vegetables | raw slaw salad | harissa yogurt dip | jalapeño | piri piri & pineapple sauce



JOSPER SALMON STEAK 36

Josper roasted spiced salmon | cauliflower tabbouleh | mixed olives | garden herbs | dates | pomegranate | onion | chili | cucumber tzatziki salad | roasted lemon



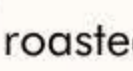
ENTRECOTE "RIB-EYE" STEAK 45

300g Josper grilled Angus rib eye | roasted garlic | king oyster mushroom | baby potato | beef demi-glace | roasted cherry tomatoes | truffle butter



HONEY & HARISSA GLAZED AUBERGINE 29

Josper roasted eggplant | local honey & harissa sauce | vegan feta cheese | lentils | sumac | vegan coconut yogurt | marinated red onion | parsley | mint | pistachio | pomegranate seeds





GOURMET PINSAS

Pinsa is a light modern focaccia that is prepared with rice flour, wheat, soy, and natural yeast.

BURRATINA 32

Mixed Piennolo tomatoes | farm tomato sauce | fior di latte | burrata | basil



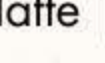
PICCANTE 34

Farm tomato sauce | fior di latte | salami "Spianata" piccante | fresh jalapeño | organic roasted cherry tomatoes | red peppers | sour cream | fresh oregano



TARTUFO 39

Burrata cheese | tartufata | fior di latte | fresh black truffle | arugula leaves



SIDES

NIKKI BEACH'S HAND CUT SKIN ON FRIES 17

Homemade organic ketchup

Add on: fresh truffle 10



SPICY WATERMELON & TOMATO SALAD 15

Watermelon | cherry tomatoes | fresh jalapeño | almonds | lime tamari dressing



SWEET CORN "RIBS" 18

Josper grilled corn | secret spices | garlic | chili & tahini yogurt



ASPARAGUS 18

Josper grilled | miso & truffle hollandaise | garden herbs



SUSHI

SASHIMI (3 pieces per portion) 25

Choice of: tuna, salmon, sea bass, octopus, shrimp, eel kabayaki | wasabi | pickled ginger | citrus ponzu



NIGIRI (3 pieces per portion) 25

Choice of: tuna, salmon, octopus, shrimp, sea bass, eel kabayaki, beef filet | wasabi | pickled ginger | citrus ponzu

All nigiri can be ordered torched/flamed

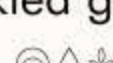


Platters

NIKKI BEACH'S SUSHI PLATTER 93

Serves 2

Marbella spicy tuna roll | Saint Barth salmon roll | 6 nigiri | 6 sashimi | Japanese seaweed salad | pickled ginger | wasabi | light soy sauce



NIKKI BEACH'S FAMOUS SUSHI BOAT 399

Serves 6 - 8

Marbella spicy tuna roll | Koh Samui roll | Piña colada roll | Saint Barth salmon roll | Mallorca surf n' turf roll | Saint Tropez fantasy roll | 4 mixed temaki | 12 nigiri | 12 sashimi | tuna or salmon tartare | Japanese seaweed salad | pickled ginger | wasabi | light soy sauce



Nikki Beach Sushi Rolls

MARBELLA SPICY TUNA ROLL 30

Tuna | avocado | cucumber | spicy mayonnaise | chives | tobiko | toasted sesame seeds | kabayaki sauce | tempura flakes



SAINT TROPEZ FANTASY ROLL 30

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



SAINT BARTH SALMON SALMON ROLL 30

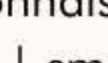
Fresh salmon | smoked salmon | avocado | cucumber | chives | cream cheese | ikura | mango sauce



House Makimono Sushi Rolls

MALLORCA SURF N' TURF ROLL 35

Josper grilled beef tenderloin | tempura prawn | asparagus | cucumber | spring onion | chimichurri mayonnaise | salsa Criolla | carrot purée | crispy onion | smoked olive oil



KOH SAMUI ROLL 28

Mango | caramelized pineapple | avocado | cucumber | vegan ceviche mayonnaise | rice pearls | roasted coconut | plantain chips | mango sauce



PIÑA COLADA ROLL 30

Sea Bass | roasted pineapple | cucumber | mango | crispy coconut | piña colada sauce | tigers milk | mango coulis



SALMON & TRUFFLE TEMPURA ROLL 33

Fresh salmon | avocado | cream cheese | cucumber | truffle mayo | teriyaki sauce | fresh truffle



Gluten Nuts Alcohol Shellfish Vegetarian Dairy Please notify your server of any allergies

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

All prices are in € currency. Vat and service charge are included in the prices

DESSERTS



CHOCOLATE LAVA CAKE 22

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



PISTACHIO TIRAMISU 20

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



MALLORCAN CHEESCAKE 26

Cured Mallorcan cheese | marinated local strawberries | orange from Sóller | honey & Suau orange brandy



"SWEET & SALTY" CRÈME BRÛLÉE 22

Vanilla crème brûlée | Mallorcan dates | Jamón Ibérico Bellota "Romeral de Jabugo" | candied pecan nuts



RASPBERRY "TORTA DI ROSE" FOR 2 28

Mallorcan almond marzipan | fresh raspberries | raspberry jam | vanilla ice cream



WHITE CHOCOLATE BROWNIE 20

Peach sorbet | raspberry | crumble | garden basil leaves | candied Mallorca almonds



NIKKI BEACH'S GRAND FRUIT PLATE 24

Tropical and local organic fruit | Taittinger Champagne sorbet | spiced yogurt



ARTISAN SORBET & ICE CREAM 15

Please ask your server for available seasonal flavors

