

Appetizers

IBERICO HAM € 32

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

RED PRAWN TACOS €€€ 29

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

▲ MARBELLA SHRIMP PIL PIL €€€ 29

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

QUESADILLA €€ 24

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

AVOCADO SMASH €€€ 26

Garden tomato | red pepper | red onion | baby cilantro | lime | sour cream | corn tortilla crisps | Za-atar spiced bread

▲ BURRATA CAPRESE €€€€ 26

Burrata | basil pesto | cherry tomatoes | green tomato | kumato tomato | beef tomato | balsamic glaze | focaccia bread | red onion | extra virgin olive oil | rocket leaves | lemon salt

BLACK PEPPER FRIED CALAMARI €€ 28

Fried fresh local calamari | black garlic aioli | Singapore black pepper sauce | spring onions | lemon

MALLORCAN LOCAL FARM CHEESE €€€€€ 30

PLEASE ASK YOUR SERVER FOR OUR DAILY CHEESES

Selection of 4 local Mallorcan cheeses | caramelized figs | toasted local almonds | Mallorcan eco honey | Gori de Muro crackers

Raw Bar

FRESHLY SHUCKED POGET OYSTERS €€€ 3EA 35 6EA 59

Huitres Poget No.3 Special Normandia | Champagne mignonette | ponzu dressing | lemon wedges | tabasco

KOH SAMUI TUNA TARTARE €€€ 29

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

MEZCAL CEVICHE €€ 26

Seabass | Mallorca red prawns | ginger & Mezcal agua | avocado | shiso leaf | jalapeño | red onion | radish | cucumber | organic chamomile | cancha corn

SMOKED BEEF TARTAR €€€ 29

Hand cut beef tartar | Mallorca olive oil | classic tartar dressing | local garden herbs | whole grain mustard ice cream | carasau bread | crispy capers | balsamic pearls

Salads

▲ SEXY SALAD € 29

Local red prawn | shrimp | crab meat | kanikama | avocado | mango | cucumber | field greens | tobiko | spicy mayonnaise

VEGAN FALAFEL SALAD € 26

Mango salsa | vegan cheese | baby gem leaves | spinach | coriander | blue corn tortilla | Mexican spice rub | pickled red onion | avocado | homemade falafel patties | vegan lime and jalapeño mayonnaise

▲ MIAMI BEACH CHICKEN CAESAR SALAD €€ 23

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

WATERMELON AND FETA CHEESE SALAD €€ 25

Watermelon | quinoa | cucumbers | basil | farm baby tomatoes | organic feta cheese | balsamic glaze | basil oil | lemon and basil sorbet

BEEF & MIDORI SALAD € 29

Marinated and grilled beef filet | baby spinach | snow peas | broccoli | edamame | miso dressing | toasted sesame seeds

Caviar

CAVIAR SELECTION GRAND CRU PERLITA €€

20GR 290 - 50GR 710 - 100GR 1410

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

Main Courses

LOBSTER TAGLIATELLE €€€€ 39

Homemade tagliatelle | half lobster | brandy | tomato water | yellow and red cherry tomato confit | chili | garlic | basil

▲ NIKKI BEACH'S FAMOUS CHICKEN SATAY €€ 28

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

ENTRECOTE "RIB-EYE" STEAK €€€ 42

Angus rib eye 300gr | garlic wild mushrooms | roasted cherry tomatoes | shiitake and truffle butter | fried gnocchi | beef demi-glaze

MISO GLAZED AUBERGINE €€€ 24

Roasted eggplant | caramelized miso sauce | tofu | tomato salsa | lotus root | crispy ginger | garden herbs

SEA BASS €€€€ 36

Sea bass filet | Parmesan and pine nut crust | Champagne beurre blanc sauce | green asparagus

▲ ANGUS BEEF SLIDERS €€€ 32

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

The Rotisserie

PIRI PIRI ROASTED FREE-RANGE CHICKEN 40

Rotisserie Coquelet chicken 600gr | Nikki Beach's secret spices | grilled local farm vegetables | roasted potatoes

ROTISSERIE CHICKEN WRAP €€ 27

Pulled rotisserie chicken | avocado | crispy smoked bacon | tomatoes | red onion | garlic aioli | Swiss cheese | kale leaves | vegetable crisps | avocado mayonnaise

Gourmet Pizzas

PINSA IS A LIGHT MODERN FOCACCIA THAT IS PREPARED WITH RICE FLOUR, WHEAT, SOY AND NATURAL YEAST.

MARGHERITA €€€ 27

Mixed Piennolo tomatoes | farm tomato sauce | fresh mozzarella | basil

BEEF FILLET €€ 31

New Zealand beef filet | farm tomato sauce | red onion | cherry tomatoes | mozzarella cheese | portobello mushrooms | French herbs | spiced chili béarnaise

BLACK TRUFFLE & BURRATA €€€ 35

Burrata cheese | tartufata | mozzarella cheese | black truffle

DIAVOLA €€ 29

Farm tomato sauce | mozzarella cheese | salami picante | organic roasted cherry tomatoes | red peppers | sour cream | fresh oregano

Side Dishes

NIKKI'S HAND CUT SKIN ON FRIES € 15

ADD TRUFFLE 8

Homemade organic ketchup

STIR FRY MIDORI VEGETABLES € 16

SWEET POTATO FRIES €€ 16

Parmesan cheese | chopped cilantro

CHARRED MALLORCA BEEF TOMATO AND ROCKET SALAD € 14

Sushi Specials

STEAMED EDAMAME € 13

ADD TRUFFLE 8

Maldon sea salt | toggarashi seasoning

ASIAN WAKAME SALAD € 13

Japanese cold seaweed salad

SASHIMI* (3 PIECES PER PORTION) €€ 20

CHOICE OF:

Tuna, salmon, sea bass, octopus, shrimp, eel kabayaki | wasabi | pickled ginger | citrus ponzu

NIGIRI* (3 PIECES PER PORTION) €€ 20

CHOICE OF:

Tuna, salmon, sea bass, octopus, shrimp, eel kabayaki | wasabi | pickled ginger | citrus ponzu

Platters

▲ NIKKI BEACH'S SUSHI DRAGON (2 PEOPLE) €€€ 82

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 (6-8 PEOPLE) €€€ 325

Saint Tropez Fantasy Roll | Marbella Spicy Tuna Roll | Ceviche roll | Low-Carb No Rice Roll | Saint Barth Salmon Roll | Beef Al Fuego Roll | 4 mixed temaki | 12 Nigiri | 12 Sashimi | tuna or salmon tartare | Asian Wakame Salad | pickled ginger | wasabi | light soy sauce

Makimono Sushi Rolls

MARBELLA SPICY TUNA ROLL € 28

Tuna | avocado | king crab | crispy garlic | spicy mayonnaise | jalapeño | micro herbs

SAINT BARTH SALMON ROLL € 26

Fresh salmon | wasabi mayonnaise | avocado | crispy sweet potato

LOW-CARB "NO RICE" ROLL € 24

Cucumber | avocado | mango | carrot | lettuce | asparagus | marinated daikon | enoki mushrooms | mango sauce

SAINT TROPEZ FANTASY ROLL €€ 26

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

CEVICHE ROLL € 28

Red prawns | sea bass | avocado | cucumber | tigers milk mayonnaise | cilantro | jalapeño | marinated onion

BEEF "AL FUEGO" ROLL € 30

Prime beef tenderloin | shiitake | tempura asparagus | crispy onion | smokey chipotle mayonnaise | jalapeño | carrot | teriyaki sauce

Desserts

CHOCOLATE LAVA CAKE €€€ 18

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

PISTACHIO TIRAMISU €€€€ 16

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

ROTISSERIE ROASTED PINEAPPLE €€€€ 17

Rum and spices | coconut ice cream | citrus crumble | sticky toffee sauce | mint | lime | roasted coconut

CRUNCHY PEANUT CAKE €€€ 18

Caramelized peanuts | peanut ice cream | sticky caramel sauce | raspberries

SWEET SLICE AMARENA €€ 22

Pinsa base | creme patissiere | apple | cinnamon | brown sugar | vanilla ice cream | Amarena cherries

NIKKI BEACH'S GRAND FRUIT PLATE € 20

Tropical and local organic fruit | spiced yogurt | lemon and basil sorbet

SORBET & ICE CREAM € 13

100% PLANT BASED PINK ALBATROSS

Please ask your server for our daily flavors

▲ GLOBAL FAVORITE, € SHELLFISH, € NUTS, € DAIRY,

€ VEGETARIAN, € GLUTEN, € ALCOHOL

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.