

appetizers

SEXY SALAD 32

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



KING TIGER PRAWNS PIL PIL (5 PIECES) 29

Sautéed whole king prawn | extra virgin olive oil | sliced garlic | cherry tomatoes | parsley | chili flakes | white wine



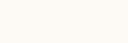
MEDITERRANEAN HUMMUS 25

White cannellini bean & chickpea hummus | crudités | kalamata olives | flatbread



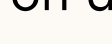
AVOCADO & SALMON TARTARE 26

Malaga Hass avocado | salmon tartare | classic tartare dressing | nori crisps



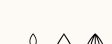
BLACK PEPPER FRIED CALAMARI 29

Fried fresh local calamari 200gr | saffron and lemon aioli | spring onions | lemon



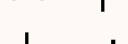
WAGYU CECINA 39

Wagyu cured sirloin | rosemary oil | Manchego cheese | almonds | Cristal bread



AVOCADO GAZPACHO 21

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



FRESHLY SHUCKED POGET OYSTERS

3 units 27 · 6 units 52

Huitres Poget No.3 Speciale Normandie | lemon wedges | tabasco | Champagne mignonette | ponzu dressing



MEZCAL TIRADITO 32

Seabass | red prawns | ginger & mezcal agua | avocado | jalapeño | red onion | radish | cucumber | mango | yuzu tobiko



CHICKEN QUESADILLA 25

Grilled chicken breast | diced red onions | mixed peppers | marinated onion | cilantro | avocado | fresh jalapeño | sharp cheddar | Monterey Jack | sour cream | cherry tomato salsa

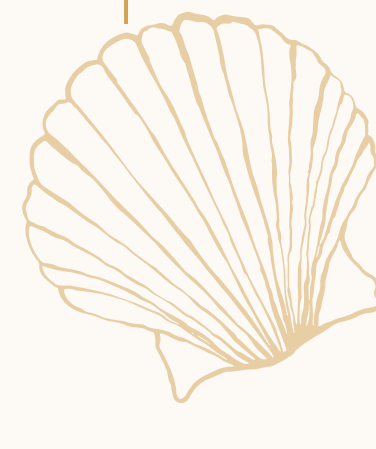


caviar

CAVIAR SELECTION GRAND CRU PERLITA

20 Gr 310 | 50 Gr 775 | 100 Gr 1500

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



salads

BURRATA PRIMAVERA 28

Burrata | confit beef tomato | cherry tomatoes | basil pesto | Parmesan & garlic crumble | extra virgin olive oil | olives



MIAMI BEACH CHICKEN CAESAR SALAD 24

Chicken | baby gem leaves | Nikki Beach's signature Caesar dressing | rustic croutons | Parmesan cheese | soft boiled quail eggs | chives | fried capers



TUNA POKE BOWL 32

Sushi rice | tuna | garden cherry tomatoes | avocado | Asian wakame salad | edamame | pickled red onion | tamago | poke dressing | shiso tempura | lime



FARMERS FETA SALAD 25

Farm cherry tomatoes | baby cucumber | green pepper | red onion | Kalamata olives | feta cheese | olive oil pearls | fresh oregano | pita bread



THAI BEEF SALAD 31

Asian cabbage | soya sprouts | cucumber | carrots | celery | tomato | baby gem | radish | fresh chilli | red onion | cashew nuts | beef filet | Thai dressing | mix garden herbs



PIZZA

BURRATINA 29

Smoked burrata | baby mozzarella pearls | farm tomato sauce | confit cherry tomatoes | sundried tomato pesto | holy basil leaves



TARTUFO 38

Mozzarella fior di latte | Parmesan | pecorino | black pepper | tartufata | fresh parsley | black truffle



main course

SPAGHETTI GAMBERETTI 32

Homemade spaghetti pasta | sautéed local shrimp | white wine | sliced garlic | cherry tomatoes | chilli flakes | extra virgin olive oil



PACCHERI TRUFFLE & PECORINO 38

Paccheri pasta | tartufata | pecorino romano | egg yolk | fresh black truffle



PAN SEARED SALMON 32

Ras el hanout marinated salmon | cauliflower couscous | mixed olives | raisins | onion | pine nuts | grilled lemon | tzatziki sauce | coriander | parsley | fresh chilli



NIKKI BEACH'S FAMOUS SATAY 29

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



PIRI PIRI ROASTED FREE-RANGE CHICKEN 39

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

ANGUS BEEF SLIDERS 32

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



to share

LUBINA "DOS SALSAS" 109

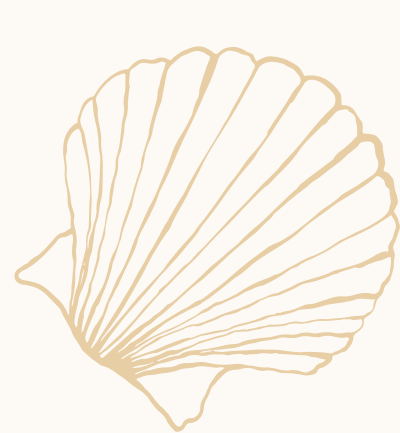
Boneless whole sea bass | romesco sauce | herb pesto | garden herbs salad | papas "arrugas" | roasted lemon



ANGUS PRIME BEEF SHORT RIB TACOS 129

Braised Angus ribs | Mexican mole sauce | corn tortillas | pico de gallo | sour cream | guacamole | coriander | jalapeño | lime





Meat from THE GRILL

BEEF FILET Spanish grass fed 180gr 42

LAMB CHOPS New Zealand 200gr 45

"PICANHA" Spanish grass fed 300gr 38

NEW YORK STRIP LOIN Angus beef 300gr 52

With your choice of side and sauce
Peppercorn | chimichurri | lemon & garlic butter | béarnaise



SIDES

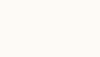
WATERMELON AND FETA CHEESE SALAD 10

Cherry tomatoes | cucumber | basil



CAULIFLOWER COUSCOUS 10

Mix olives | pine nuts | onion | raisins



GRILLED ARTICHOKE FLOWER 12

Garlic & parsley persillade | pine nuts



STIR FRY GREEN VEG 12



ORGANIC LOCAL TOMATOES 10

Basil | pink Himalayan salt | extra virgin olive oil



ROASTED BABY POTATO 10



PADRÓN PEPPERS 10



SUSHI

SASHIMI (3 PIECES PER PORTION) 24

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

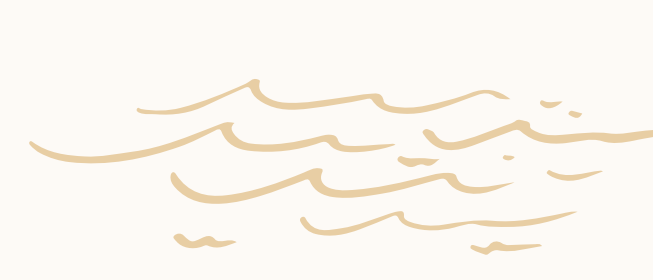


NIGIRI (3 PIECES PER PORTION) 24

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



*All nigiris can be ordered torched



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 | Aburi Scallops Rolls | Red Prawn Thai Roll | Truffle Salmon Tartar Roll | Saint Barth Salmon Roll | 4 mixed temaki | 12 nigiri | 12 sashimi | tuna or salmon tartare | Asian wakame salad | pickled ginger | wasabi | light soy sauce



SUSHI ROLLS

MARBELLA SPICY TUNA ROLL 29

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



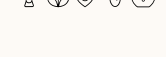
SAINT BARTH SALMON ROLL 29

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



SAINT TROPEZ FANTASY ROLL 28

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



CHICKEN SATAY ROLL 28

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



KOH SAMUI RED PRAWN ROLL 29

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



ABURI SCALLOPS ROLL 29

Torched scallops | tempura prawn | avocado | cucumber | spicy mayo | sesame | tobiko | chives



TRUFFLED SALMON TARTAR ROLL 29

Fresh salmon | avocado | cucumber | tartufata | cured salmon tartar | classic tartar dressing | truffled mayo | ikura | fresh truffle | teriyaki | sesame



DESSERTS

CHOCOLATE LAVA CAKE 18

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



PISTACCHIO TIRAMISU 16

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



BASQUE CHEESECAKE 18

Oven-baked cheesecake | strawberry coulis | vanilla crumble



THE NEW YORK ROLL 16

Puff pastry roll | white chocolate mousse | marinated raspberry | crispy yogurt & raspberry



FROZEN LEMON PIE 16

Frozen lemon mousse | lime & lemon coulis | lotus crumble base



ETON MESS 18

Local strawberries | chantilly cream | broken meringue | vanilla crumbs | strawberry sauce



BANOFFEE PIE "MARBELLA STYLE" 18

Vanilla crumble | rum banana | dulce de leche mousse | dulce de leche banana ice cream | crispy yogurt | whipped cream



NIKKI BEACH'S GRAND FRUIT PLATE 21

Tropical and local organic fruit



ARTISAN SORBET & ICE CREAM 16

Please ask your server for our daily 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.