

Appetizers

IBERICO HAM € 30

Hand cut acorn fed Iberico ham | Ibiza melon | figs | carasau bread | basil leaf | extra virgin olive oil | balsamic pearls

RED PRAWN TACOS € 30

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

▲ MARBELLA SHRIMP PIL PIL € 28

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

QUESADILLA € 25

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

▲ BURRATA CAPRESE € 27

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

AVOCADO SMASH € 26

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

Raw Bar

FRESHLY SHUCKED POGET OYSTERS € 35

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

KOH SAMUI TUNA TARTARE € 31

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

CHIRASHI SUSHI BOWL € 27

Tuna | salmon | sea bass | sushi rice | baby cucumbers | pickled carrots | ikura | nori flakes | smoked soya dressing

SMOKED BEEF TARTAR € 29

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

SUSHI PIZZETTA € 29

Salmon | tuna | mango | tobiko | spring onion | crispy rice cake | Asian wakame salad | spicy mayonnaise | guacamole

Salads

VEGAN MARRAKECH FALAFEL SALAD € 25

Roasted sweet potato | bulgur | baby gem | spinach | green beans | pomegranate | mint | dukkah seed mix | pickled red onion | home made falafel patties | Ras-El Hanout dressing

▲ SEXY SALAD € 30

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

WATERMELON & FETA CHEESE SALAD € 26

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

▲ MIAMI BEACH CHICKEN CAESAR SALAD € 24

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

BEEF & MIDORI SALAD € 28

Baby spinach leaves | snow peas | broccoli | edamame | miso dressing | toasted sesame seeds | marinated and grilled beef filet

Caviar

CAVIAR SELECTION GRAND CRU PERLITA € 290

20GR 290 - 50GR 710 - 100GR 1410
Red onion | chives | chopped eggs | sour cream | blini

Main Courses

LOBSTER TAGLIATELLE € 38

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

▲ NIKKI BEACH'S FAMOUS CHICKEN SATAY € 29

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

ENTRECOTE "RIB-EYE" STEAK € 42

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

MISO GLAZED AUBERGINE € 25

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

▲ ANGUS BEEF SLIDERS € 31

Angus beef | cheddar cheese | garden leaves | rustic fries | pickles | Whole grain bread by Lluis Perez

SEA BASS € 34

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

The Rotisserie

PIRI PIRI ROASTED FREE-RANGE CHICKEN 42

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

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.

BEEF FILLET € 31

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

MARGHERITA € 27

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

DIAVOLA PINSA € 28

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

BLACK TRUFFLE & BURRATA € 36

Burrata cheese | tartufata | mozzarella cheese | black truffle

Side Dishes

NIKKI'S HAND CUT SKIN ON FRIES € 16

ADD TRUFFLE 8

Homemade organic ketchup

LOCAL IBIZA TOMATO SALAD € 15

With rocket leaves

STIR FRY MIDORI VEGETABLES € 16

SWEET POTATO FRIES € 15

SPICED PADRON PEPPERS € 15

Sushi

STEAMED EDAMAME € 13

Maldon sea salt | togarashi seasoning
ADD ON: TRUFFLE 8

ASIAN WAKAME SALAD € 13

Japanese cold seaweed salad

SASHIMI* (3 PIECES PER PORTION) € 19

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

NIGIRI* (3 PIECES PER PORTION) € 19

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

Platters

▲ NIKKI BEACH'S SUSHI DRAGON (2 PEOPLE) € 85

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) € 350

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 € 29

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

CEVICHE ROLL € 27

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

SAINT BARTH SALMON ROLL € 26

Fresh salmon | wasabi mayo | avocado | crispy sweet potato

KOH SAMUI VEGETARIAN ROLL € 24

Passion fruit | cucumber | avocado | masato araré mix

BEEF "AL FUEGO" ROLL € 31

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

SAINT TROPEZ FANTASY ROLL € 26

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

Desserts

CHOCOLATE LAVA CAKE € 17

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

PISTACHIO TIRAMISU € 16

Mascarpone pistachio cream | Savoirdi biscuits | Cafe Caleta Can Rich | crushed pistachios

SWEET SLICE AMARENA € 22

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

CRUNCHY PEANUT CAKE € 16

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

IBIZA LOCAL FARM CHEESE € 28

Selection of 4 local Ibiza cheeses | caramelized figs | toasted local almonds | Ibiza eco honey | Marinera Crackers

Please ask your server for our daily cheeses

NIKKI BEACH'S GRAND FRUIT PLATE € 22

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

SORBET & ICE CREAM € 15

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.