

# appetizers

## SEXY SALAD 34

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



## IBERICO HAM 45

Hand-cut acorn-fed "Romeral de Jabugo" Iberico ham 85gr | marinated olives | crushed garden tomato | grilled artisan bread



## TACO TARTARE 33

Seabass | "Leche de Tigre" | soft "tortilla" | shiso leaf | marinated red cabbage | avocado | mango | coriander | sour cream | fresh jalapeño | spring onion



## CRAB CROQUETS 28

Snow crab | marinated kimchi cabbage | yuzu mayonnaise



## STEAK QUESADILLA 32

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



## AVOCADO SMASH 33

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



## BLACK PEPPER FRIED CALAMARI 36

Fried fresh calamari | black garlic aioli | citrus ponzu | spring onion | red chili



# raw bar

## FRESHLY SHUCKED POGET OYSTERS

3EA - 39 | 6EA - 69

Huitres Poget N°3 Special Normandia oysters | lemon wedges | tabasco | champagne mignonette | ponzu dressing



## TUNA POKE BOWL 39

Diced marinated tuna | avocado cream | rice | edamame | radish | sesame seeds | wakame | cucumber | mango | wonton | ikura



## ANGUS BEEF TARTAR 38

Hand beef tartar | Santa Eulalia olive oil | classic dressing | local garden herbs | capers | pickles | shallots | pane carasatu | rustic bread



## ADD BLACK FRESH TRUFFLE 16

## SUSHI PIZZETTA 36

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



## MEZCAL CEVICHE MIXTO 35

Seabass | Ibiza red prawns | octopus | scallops | ginger & Mezcal agua | avocado | shiso leaf | jalapeño | red onion | radish | cucumber | organic chamomile | cancha corn | mango | mango foam



# salads

## BURRATA PRIMAVERA 32

Burrata | basil leaves | local strawberries | cherry tomatoes | green tomato | kumato tomato | beef tomato | balsamic gaze | red onion | Ibiza extra virgin olive oil | lemon salt | avocado | roasted local almonds



## MIAMI BEACH CHICKEN CAESAR SALAD 31

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



## ADD PRAWNS 7



## IBIZA VEGAN SUNRISE SALAD 26

Quinoa | roasted sweet potatoes | beetroot | Goji berries | carrot | pickled red cabbage | popped amaranth | confit cherry tomatoes | kale | baby radish | mustard and lemon dressing



## FATTOUSH SALAD 26

Baby gem | pomegranate | red onion | radish | feta cheese | sumac dressing | farm tomatoes | parsley | mint leave | pita bread



# caviar

## CAVIAR GRAND CRU PERLITA (Acipenser Baerii) FRANCE

Red onion | chives | chopped eggs | sour cream | bilinis  
20gr 310 / 50gr 775 / 100gr 1460



# main course

## ANGUS BEEF SLIDERS 39

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



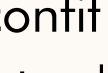
## AUBERGINE BAO BUNS 34

Miso glazed eggplant | bao bread | caramelized miso sauce | crispy ginger | kumquat | garden herbs | cucumber | pickled red onion | sesame seeds



## LOBSTER TAGLIATELLE 46

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



## SEARED TUNA STEAK 39

Pomegranate tabbouleh | Ibizen can orange | lime | marinated red pepper | grapefruit | cilantro | mint leaves



## MEDITERRANEAN SEA BASS 42

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



## ANGUS BEEF FILET 47

Angus beef filet | zucchini pure | pine nuts | artichokes | olive tapenade | confit tomatoes | demi-glazed sauce



## NIKKI BEACH'S FAMOUS CHICKEN SATAY 38

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



ALL PRICES ARE IN EUROS. VAT AND SERVICE CHARGE ARE INCLUDED IN THE PRICES



# GOURMET PINSAS

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

## BURRATINA 34

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



## PICCANTE 35

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



## TARTUFO 48

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



## IBIZA GARDEN 34

Ricotta cheese | fior di latte | grilled garden vegetables | confit baby tomato | pine nuts | rocket leaves | shaved Parmesan



## SIDES

### HAND CUT SKIN ON FRIES 18

With homemade organic ketchup



### ADD FRESH TRUFFLE 16

### SWEET POTATO FRIES 18



### SPICED PIMENTOS DE PADRON 18

Maldon salt | togarashi seasoning



### GRILLED BROCCOLINI 21



### IBIZA LOCAL TOMATO SALAD WITH ROCKET 18

Beef tomato | kumato tomato | red onion | local | Ibiza extra virgin olive oil | Maldon salt



## SUSHI

### STEAMED EDAMAME 18

Maldon sea salt | togarashi seasoning



### ADD FRESH TRUFFLE 16

### SASHIMI (3pcs.) 28

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



### NIGIRI (3pcs.) 28

Choice of tuna, salmon, sea bass, octopus, shrimp, eel kabayaki or angus beef fillet  
Wasabi | pickled ginger | citrus ponzu



*All nigiris can be ordered torched/flamed*

## NIKKI BEACH

## SUSHI ROLLS

### MARBELLA SPICY TUNA ROLL 36

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



### ST TROPEZ FANTASY ROLL 33

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



### ST BARTH SALMON ROLL 33

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



## HOUSE MAKIMONO

## SUSHI ROLLS

### IBIZA CEVICHE ROLL 34

Red prawns | sea bass | avocado | tiger's milk mayonnaise | cilantro | marinated onion



### KOH SAMUI VEGETARIAN ROLL 31

Marinated watermelon | avocado | wasabi sesame seeds | sweet soy sauce



### BEEF "AL FUEGO" ROLL 38

Prime Beef tenderloin | shitake | tempura asparagus | crispy onion | smokey chipotle mayonnaise | jalapeño | carrot | teriyaki sauce



## SUSHI PLATTERS

### NIKKI BEACH'S SUSHI PLATTER 96

Marbella Spicy Tuna Roll | St.Barth Salmon Roll | 6 Nigiri | 6 Sashimi | Japanese seaweed salad | pickled ginger | wasabi | light soy sauce



### NIKKI BEACH'S FAMOUS SUSHI BOAT (serves 6-8) 399

Saint Tropez Fantasy Roll | Marbella Spicy Tuna Roll | Ibiza ceviche Roll | Koh Samui vegetarian roll | Saint Barth Salmon Roll |

beef "al fuego" roll | 4 mixed temaki | 12 nigiri | 12 sashimi |

tuna or salmon tartare | Japanese seaweed salad | pickled ginger | wasabi | light soy sauce



## DESSERTS

### CHOCOLATE LAVA CAKE 22

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



### SWEET & SALTY CRÈME BRÛLÉE 21

Vanilla crème brûlée | ibizan dates |

jamón Ibérico Bellota "Romeral de Jabugo" | candied pecans



### WHITE CHOCOLATE CARROT CAKE 21

Ibicensan almonds | cinnamon | white chocolate cream



### IBIZA CHEESECAKE 26

Cured ibicensan cheese | marinated local strawberries | local orange | honey & orange brandy



### WHITE ISLAND BROWNIE 21

Peach sorbet | raspberries | crumble | garden basil leaves | candied Ibicensan almonds



### NIKKI BEACH'S GRAND FRUIT PLATE 32

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



### ARTISAN SORBET & ICE CREAM 18

Please ask your server for available seasonal flavors

