

Pool & Beach

Lunch

MENU

Appetizers

- IBERICO HAM 32**
Hand cut acorn fed Iberico ham | Ibizenco melon | carasau bread | figs | basil leaf | extra virgin olive oil | balsamic pearls
- QUESADILLA 28**
Grilled chicken breast | diced red onions | mixed peppers | cilantro | sharp cheddar | Monterey jack | sour cream | guacamole | pico de gallo | corn tortilla crisps
- AVOCADO DIPS 28**
Avocado | coriander | lime | citrus sauce
- TACO TARTAR 31**
Sea Bass | leche de tigre | soft tortilla | shiso leaf | marinated red cabbage | avocado | mango | coriander | sour cream | fresh jalapeño | spring onion
- MARBELLA SHRIMP PIL PIL 30**
Sautéed shrimp | extra virgin olive oil | sliced garlic | cherry tomatoes | parsley | chili flakes | white wine | focaccia bread
- BLACK PEPPER FRIED CALAMARI 32**
Fried fresh calamari | black garlic ali-oli | citrus ponzu | spring onion | red chili

Raw Bar

- FRESHLY SHUCKED POGET OYSTERS* 3EA 36 | 6EA 69**
Huitres Poget No.3 Special Normandia | lemon wedges | tabasco | Champagne mignonette | ponzu dressing
- MEZCAL CEVICHE* 28**
Sea bass | Ibiza red prawns | ginger and mezcual agua | avocado | shiso leaf | jalapeño | red onion | radish | cucumber | organic chamomile | cancha corn | mango | mango foam
- KOH SAMUI TUNA TARTARE* 39**
Tom yum spiced hand-cut tuna | avocado cream | garden herbs | baby ginger | tobiko | nori crisps
- SUSHI PIZZETTA* 32**
Salmon | tuna | mango | tobiko | spring onion | crispy rice cake | asian wakame salad | spicy mayonnaise | guacamole
- ANGUS BEEF TARTAR* 35**
Hand-cut beef tartar | Santa Eulalia olive oil | classic dressing | local garden herbs | capers | pickles | shallots | carasau bread | rustic bread
ADD ON: FRESH BLACK TRUFFLE 16

Salads

- SEXY SALAD 34**
Lobster | shrimp | crab meat | kanikama | avocado | mango | cucumber | field greens | tobiko | spicy mayonnaise
- LOCAL SUMMER APPLE SALAD 22**
Local red kief apple | local Granny Smith apple | walnuts | celery | raisins | yogurt sauce | blueberries | baby gem
- MIAMI BEACH CHICKEN CAESAR SALAD 26**
OPTION: PRAWNS 29
Chicken | baby gem leaves | rustic croutons | Parmesan cheese | Nikki Beach's signature Caesar dressing
- IBIZA VEGAN SUNRISE SALAD 22**
Quinoa | roasted sweet potatoes | beetroot | goji berries | carrot | pickled red cabbage | popped amaranth | dried cherry tomatoes | kale | baby radish | mustard and lemon dressing
- BURRATA PRIMAVERA 28**
Burrata | basil leaves | local strawberries | cherry tomatoes | green tomato | Kumato tomato | beef tomato | balsamic glaze | red onion | Ibiza extra virgin olive oil | lemon salt | avocado | roasted local almonds

Main Courses

- LOBSTER TAGLIATELLE 42**
Fresh tagliatelle | half lobster | confit yellow and red cherry tomatoes | brandy | tomato water | chili | garlic | basil
- NIKKI BEACH FAMOUS CHICKEN SATAY 32**
Sesame marinated chicken strips | Asian vegetables | spicy peanut sauce | steamed jasmine rice
- ANGUS BEEF FILET 42**
Angus beef filet | truffle béarnaise | green asparagus | truffle mashed potatoes | demi-glace
- ANGUS BEEF SLIDERS 35**
Angus beef | Lluís Perez whole grain bread | cheddar cheese | garden leaves | rustic fries | pickles
- MISO GLAZED AUBERGINE 27**
Roasted eggplant | caramelized miso sauce | tofu | tomato salsa | lotus root | crispy ginger | garden herbs
- IBERIAN PORK TOMAHAWK 34**
Iberian pork tomahawk | pineapple | cherry tomato | asparagus | baby spinach | sweet and sour sauce
- RED MULLET 38**
Red mullet | green mojo sauce | baby carrots | potato | rocket leaves

Caviar

- CAVIAR GRAND CRU PERLITA**
(Acipenser Baerii) France
20 Gr 295 | 50 Gr 740 | 100 Gr 1460
Red onion | chives | chopped eggs | sour cream | blinis
- PER-SÉ SELECTION IBERIAN CAVIAR**
(Acipenser Naccarii) Spain
50 Gr 380 | 100Gr 780
Red onion | chives | chopped eggs | sour cream | blinis

The Rotisserie

- PIRI PIRI ROASTED FREE-RANGE CHICKEN 46**
Rotisserie chicken | Nikki Beach's secret spices | grilled local farm vegetables | roasted potatoes
- ROTISSERIE CHICKEN WRAP 29**
Pulled rotisserie chicken | avocado | crispy smoked bacon | tomatoes | red onion | garlic aioli | Swiss cheese | kale leaves | vegetable crisps | avocado mayo

Gourmet Pizzas

- MARGHERITA PINSA 29**
Mixed Piennolo tomatoes | farm tomato sauce | fresh mozzarella | fresh basil
- DIAVOLA PINSA 31**
Farm tomato sauce | mozzarella cheese | salami picante | organic roasted cherry tomatoes | red peppers | sour cream | fresh oregano
- BLACK TRUFFLE & BURRATA PINSA 42**
Burrata cheese | tartufata | mozzarella cheese | black truffle
- IBIZA FARM PINSA 32**
Cream cheese | Ses Cabretes cheese | mozzarella cheese | caramelized onion | broccolini | zucchini | shimeji | figs | balsamic glaze

Sides

- IBIZA LOCAL TOMATO SALAD WITH ROCKET LEAVES 16**
- SPICED PADRÓN PEPPERS 16**
- SWEET POTATO FRIES 18**
- SAUTÉED BABY ARTICHOKEs 24**
Baby artichokes | rocket | Parmesan cheese | pine nuts
- NIKKI BEACH HAND CUT SKIN ON FRIES 18**
With homemade organic ketchup
ADD ON: BLACK FRESH TRUFFLE 16

Sushi

- NIGIRI* (3 PIECES PER PORTION) 24**
Choice of: tuna, salmon, octopus, shrimp, sea bass, Kabayaki eel or Angus beef filet | wasabi | pickled ginger | citrus ponzu
- SASHIMI* (3 piece per portion) 24**
Choice of: tuna, salmon, sea bass, octopus, shrimp, or Kabayaki eel | wasabi | pickled ginger | citrus ponzu
- STEAMED EDAMAME 14**
Maldon sea salt | togarashi seasoning
ADD ON: FRESH BLACK TRUFFLE 16
- ASIAN WAKAME SALAD 14**
Japanese cold seaweed salad

Platters

- NIKKI BEACH SUSHI DRAGON* 95**
Marbella Spicy Tuna Roll | Salmon & Avocado Roll | 4 Nigiri | 4 Sashimi | Asian wakame salad | pickled ginger | wasabi | light soy sauce
- NIKKI BEACH'S FAMOUS SUSHI BOAT* (6-8 PEOPLE) 365**
Saint Tropez Fantasy Roll | Marbella Spicy Tuna Roll | Peking Duck Roll | Koh Samui Vegetarian Roll | Salmon & Avocado 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 Rolls

- SALMON & AVOCADO ROLL* 28**
Fresh salmon | wasabi mayonnaise | avocado | crispy sweet potato
- PEKING DUCK ROLL* 28**
Duck confit | onion | hoisin mayonnaise | yuzu tobikko | tanuki | pineapple dressing
- MARBELLA SPICY TUNA ROLL* 34**
Tuna tataki | avocado | king crab | tuna garlic | spicy mayonnaise | jalapeño | micro herbs
- SAINT TROPEZ FANTASY ROLL* 28**
Tempura prawn | avocado | cucumber | Kabayaki sauce | marinated red onion | sesame seeds
- KOH SAMUI VEGETARIAN ROLL 26**
Avocado | asparagus | cucumber | ume sesame | mango sauce
- BEEF AL FUEGO ROLL* 33**
Prime Beef tenderloin | shiitake | tempura asparagus | crispy onion | smokey chipotle | mayonnaise | jalapeño | carrot | teriyaki sauce

Wine & Champagne

MENU

Champagne

Prestige

| | 75CL | 150CL |
|--|------|-------|
| Taittinger Comtes de Champagne Blanc de Blancs | 575 | 1200 |
| Perrier-Jouët Belle Époque | 595 | 1300 |
| Dom Pérignon Vintage | 695 | 1800 |
| Krug Grande Cuvée | 750 | 1800 |
| Cristal Roederer Vintage | 925 | 2500 |
| Armand de Brignac "Ace of Spades" Brut | 975 | 2200 |
| Perrier-Jouët Belle Époque Blanc de Blancs | 1350 | |
| Dom Pérignon Plénitude P2 | 1550 | |

Rosé Prestige

| | 75CL | 150CL |
|-----------------------------------|------|-------|
| Taittinger Comtes de Champagne | 850 | 1950 |
| Perrier-Jouët Belle Époque | 875 | 2000 |
| Dom Pérignon Vintage | 1250 | 3000 |
| Krug | 1300 | 3000 |
| Armand de Brignac "Ace of Spades" | 1700 | 3500 |
| Cristal Roederer Vintage | 1800 | 4000 |

Grand Format

| | BOTTLE |
|---------------------------------------|--------|
| Jéroboam Taittinger Brut Réserve | 950 |
| Jéroboam Moët & Chandon Ice Impérial | 1750 |
| Mathusalem Taittinger Brut Réserve | 1900 |
| Salmanazar Taittinger Brut Réserve | 3000 |
| Balthazar Taittinger Brut Réserve | 4000 |
| Nabucodonosor Taittinger Brut Réserve | 5500 |

Grand Format Prestige

| | BOTTLE |
|---|--------|
| Jéroboam Krug | 6500 |
| Jéroboam Dom Pérignon Vintage | 7000 |
| Jéroboam Armand de Brignac "Ace of Spades" Brut | 7000 |
| Jéroboam Cristal Roederer Vintage | 7500 |
| Jéroboam Dom Pérignon Rosé Vintage | 12000 |
| Mathusalem Dom Pérignon Vintage | 22000 |
| Mathusalem Cristal Roederer Vintage | 26000 |

White Wines

Spain

| | 75CL |
|--|------|
| La Marimorera Albariño Rias Baixas | 95 |
| Murmuri Priorat Mas Doix | 100 |
| Ysios Blanco Viura Bodegas Ysios Rioja | 150 |

Italy

| | 75CL |
|--|------|
| Gavi di Gavi San Silvestro "Fossili" Piedmont | 70 |
| Planeta Cometa Fiano Sicilia Menfi | 95 |
| Luigi e Giovanna Orvieto Classico Superiore Barberani Bio Wine | 120 |

New World

| | 75CL | 150CL |
|--|------|-------|
| Cloudy Bay Sauvignon Blanc Marlborough New Zealand | 130 | 280 |

France

| | 75CL | 150CL |
|---|------|-------|
| LOIRE | | |
| Sancerre La Guiberte Alan Gueneau | 95 | |
| Pouilly Fume Florian Mollet Domaine Roc de L'Abbaye | 120 | 260 |
| Pouilly-Fume Baron de L Domaines de Ladoucette | 330 | 680 |

BOURGOGNE

| | | |
|--|------|-----|
| Chablis Premier Cru "La Chablisienne" Fourchaume | 150 | |
| Pouilly Fuissé Domaine Famille Paquet | 180 | 400 |
| Chassagne-Montrachet Premier Cru Louis Latour | 350 | |
| Meursault Premier Cru Château de Blagny Louis Latour | 375 | |
| Puligny-Montrachet Premier Cru "les Folatières" Olivier Leflaive | 400 | |
| Corton-Charlemagne Grand Cru Louis Latour | 650 | |
| Bâtard-Montrachet Grand Cru Olivier Leflaive | 1700 | |

RHÔNE

| | | |
|-------------------|-----|--|
| Condrieu E.Guigal | 150 | |
|-------------------|-----|--|

Sharing Experience

Sangria

CITRUS RED WINE SANGRIA

| | |
|---|----|
| Nikki Beach house red wine oranges lemons Nikki Beach signature sangria mix lemon and orange soda | 75 |
|---|----|

APPLE & PEAR WHITE WINE SANGRIA

| | |
|--|----|
| Nikki Beach house white wine apples pears elderflower liqueur basil infused Martini Bianco vermouth lemonade | 75 |
|--|----|

WATERMELON MINT ROSÉ WINE SANGRIA

| | |
|---|----|
| Nikki Beach house rosé wine mint watermelon juice melon liqueur maraschino liqueur cranberry juice and soda | 85 |
|---|----|

STRAWBERRY & PEACH CHAMPAGNE SANGRIA

| | |
|---|-----|
| Taittinger Champagne strawberries peaches Nikki Beach signature sangria mix | 125 |
|---|-----|

Cocktails

NIKKI BEACH WORLD FAMOUS MOJITO

80

STRAWBERRY DAIQUIRI

90

PIÑA COLADA

85

PIMM'S

95

GRAND SANGRIA EXPERIENCE

Selection of fresh fruit | premium spirits and mixers
600

Our knowledgeable staff will be happy to assist you in choosing the perfect Prestige Champagne to mix with your Grand Sangria.

One of our bartenders will come and guide you through the process, sit back and relax as we provide you with a unique and memorable experience.

Rosé Wines

France

| | 75CL | 150CL |
|---|------|-------|
| CÔTES DE PROVENCE | | |
| Symphonie Château Sainte Marguerite Cru Classé Bio Wine | 80 | 180 |
| Miraval Château Miraval | 85 | 180 |
| Whispering Angel Château D'Esclans | 95 | 210 |
| Rosé et Or Château Minuty | 100 | 220 |
| UP Ultimate Provence | 115 | 240 |
| Domaines Ott Château de Selle | 150 | 310 |
| Les Clans Château D'Esclans | 175 | |
| Cuvee 281 Château Minuty | 185 | 380 |
| Rosa 32 Libeccio | 250 | 590 |
| Garrus Château D'Esclans | 390 | |

Large Formats

| | 3L | 6L |
|--------------------------------------|-----|------|
| Miraval Château Miraval | 380 | 950 |
| Whispering Angel Château D'Esclans | 420 | 1000 |
| Rosé et Or Château Minuty | 450 | 1200 |
| UP Ultimate Provence | 630 | 1400 |
| Domaines Ott Château de Selle | 950 | 2200 |

Spirits

AND BOTTLE SERVICE

Vodka

| | BOTTLE |
|-------------------------------|--------|
| Saline Vodka Ibiza | 295 |
| Grey Goose 0.70L | 300 |
| Belvedere 0.70L | 300 |
| Belvedere Lake Bartecek 0.70L | 360 |
| Grey Goose 1.75L | 650 |
| Belvedere 1.75L | 650 |
| Belvedere 3L | 1200 |
| Belvedere 6L | 2300 |

Rum

| | BOTTLE |
|-------------------------------|--------|
| Ron Barcelo | 250 |
| Havana Club 7 Años | 285 |
| Bacardi 8 Años | 300 |
| Havana Club Seleccion Maestro | 350 |
| Zacapa Xo | 700 |

Gin

| | BOTTLE |
|----------------|--------|
| Tanqueray 10 | 300 |
| Brockmans | 300 |
| Hendricks | 310 |
| Gin Mare | 310 |
| Le Tribute Gin | 320 |
| Gin Raw | 320 |
| London N3 | 330 |
| Monkey 47 | 330 |

Mezcal

| | GLASS | BOTTLE |
|--------------------|-------|--------|
| Le Tribute Mezcal | 20 | 350 |
| Casamigos Joven | 22 | 400 |
| Clase Azul Durango | 100 | 1750 |

Whiskey

| | GLASS | BOTTLE |
|----------------------------------|-------|--------|
| Glenmorangie The Original | 18 | 295 |
| Four Roses Bourbon Single Barrel | 18 | 300 |
| Aberfeldy 12 | 20 | 350 |
| Aberfeldy 21 | | 900 |
| Hibiki Japanese Harmony | 34 | 450 |
| Glenmorangie Signet | 45 | 700 |
| Johnnie Walker Blue Label | 50 | 800 |

Cognac

| | GLASS | BOTTLE |
|---------------------------|-------|--------|
| Rémy Martin Vsup | 20 | 50 |
| Rémy Martin Xo Excellence | 50 | 1000 |
| Otard XO | 40 | 850 |
| Hennessy VS | 18 | 300 |
| Hennessy Xo | 50 | 1000 |
| Hennessy Paradis | 650 | 6500 |
| Louis XIII | 750 | 8000 |

Tequila

| | GLASS | BOTTLE |
|--------------------------------------|-------|--------|
| Volcán De Mi Tierra Blanco | 18 | 300 |
| Volcán De Mi Tierra Cristalino Anejo | 22 | 400 |
| Volcán XA | | 850 |
| Patrón Silver | 18 | 300 |
| Patrón Reposado | 20 | 350 |
| Patrón El Cielo | | 900 |
| Avión 44 | 38 | 650 |
| Clase Azul Reposado | 45 | 800 |
| Clase Azul Reposado 1.75L | | 1800 |