



Lunch Menu

Appetizers

- BEEF TENDERLOIN CARPACCIO (190G) 26**
Pickled mustard seeds | rocket salad | basil pesto | balsamic reduction | shaved Parmesan
#0
- TOMATO GAZPACHO (250G) 16**
Avocado tartare | tomato | mixed greens | chili | Worcestershire sauce | oregano | basil | olive oil
v
- CAJUN TIGER SHRIMP & SCALLOPS (240G) 28**
Cajun spices | pineapple & mango salsa | green pepper | chili | honey | garlic | cilantro
v
- SEARED SWEET CHILI SCALLOPS TIRADITO (220G) 24**
Fresh scallops | sweet chili | lime garlic | corn chips
v
- MINI BOUILLABAISSSE (280G) 32**
Shrimp | scallops | clams | mussels | mixed fish | fennel | star anise | saffron | tomato | white wine | orange zest
v
- CHICKEN QUESADILLA (380G) 22**
Grilled chicken breast | diced red onions | mixed peppers | sharp cheddar | sour cream | guacamole | pico de gallo | corn tortilla crisps | cilantro
#0

Salads

- MIAMI BEACH CAESAR SALAD (340G)**
Choice of protein: grilled chicken breast 22 or grilled shrimp 24
Baby gem leaves | Nikki Beach signature Caesar dressing | rustic croutons | Parmesan cheese
#0v
- SEXY SALAD (260G) 44**
Lobster | tiger shrimp | king crab | kanikama | avocado | mango | cucumber | field greens | tobiko | spicy mayonnaise
v
- TIGER SHRIMP & AVOCADO SALAD (300G) 24**
Mixed salad leaves | shrimp tails | tomato | red onion | garlic | lemon
v
- BURRATA CAPRESE (340G) 22**
Cherry tomatoes | burrata | basil pesto
#000
- QUINOA RAINBOW SALAD (270G) 16**
Quinoa | mango | radish | cilantro | honey | sesame oil | lime | soy sauce
v

Raw Bar

- TUNA CEVICHE (250G) 28**
Fresh tuna | lime juice | onion | chili | cilantro | mixed herbs
- SALMON & AVOCADO TARTARE (270G) 28**
Salmon | anchovy filets | avocado | mixed salad | lemon | capers | Worcestershire sauce
- TUNA POKE BOWL (300G) 26**
Tuna | avocado | mango | edamame | wakame | sushi rice | toasted sesame seeds | soy sauce
#
- FRESHLY SHUCKED OYSTERS (350G) 36**
Five fresh oysters | mignonette | zesty chili sauce
v

Makimono Sushi Rolls & Sashimi

- SASHIMI - 3 PIECES (150G) 12**
Choice of: salmon, tuna or shrimp
#v
- NIGIRI - 3 PIECES (150G) 12**
Choice of: salmon, tuna or shrimp
#v
- SPICY TUNA ROLL (220G) 22**
Tuna | avocado | mango | spring onion | sriracha | togarashi
#v
- SALMON & AVOCADO ROLL (220G) 24**
Torched salmon | asparagus | avocado | cream cheese | ikura | teriyaki | fried onions
#00
- VEGETARIAN FUTOMAKI (220G) 18**
Takuan radish | scallion marinade | tamago | crispy quinoa | green mango | avocado
#v
- RAINBOW ROLL (220G) 28**
Tuna | salmon | sea bass | kanikama | avocado | cucumber | black tobiko | ponzu sauce
#v
- TIGER PRAWN TEMPURA ROLL (230G) 26**
Tiger prawns | baby gem leaves | mango | avocado | truffle pearl | spring onions | orange tobiko | herb breadcrumbs | miso mayonnaise | sriracha teriyaki
#00

Caviar Selection by "Antonius"

- SIBERIAN 6-STAR (30G) 180 | (50G) 240 | (125G) 560**
Red onions | chives | chopped eggs | sour cream | blinis
#0

Sharing Platters

- GRILLED SEA BASS FOR 2 (820G) 80**
Grilled sea bass | mixed seasonal vegetables | Mediterranean salsa
- CULINARY CRAVINGS FOR 4-6 (2000G) 250**
Chicken quesadilla | Angus beef sliders | garlic crusted calamari | crispy shrimp & tomato wrap | Cajun tiger shrimp and scallops | French fries | corn tortilla chips | pickled cucumber | guacamole | sweet chili mayo | ginger mayo | ketchup
0#00
- NIKKI BEACH SUSHI & CEVICHE BOAT FOR 4-6 (1800G) 290**
Tiger prawn tempura | vegetarian futomaki | spicy tuna roll | salmon-avocado roll | nigiri | sashimi | tuna ceviche | sea bass ceviche | Asian wakame salad | pickled ginger | wasabi | light soy sauce
0#00
- GONE FISHING FOR 4-6 (2000G) 430**
Langoustine | king crab legs | tiger shrimps | oysters | octopus | lemon | fresh herbs | garlic-parsley salsa | aioli | mignonette | zesty chili sauce
0#0
- MIXED GRILL FOR 4-6 (2900G) 260**
Beef striploin with porcini-thyme butter | lamb cutlets | BBQ chicken skewers | beef kebab with kaymak | garlic-orange zest and mint marinades | country-style potatoes | grilled zucchini, eggplant, and bell peppers | focaccia bread | marinated onions | BBQ sauce | chimichurri salsa
0#

Main Courses

- SPAGHETTI ALLE VONGOLE (330G) 26**
Clams | diced tomato | white wine | parsley | garlic
#00v
- TAGLIATELLE PISTACHIO PESTO & PANCETTA (320G) 26**
Pistachio pesto | crispy pancetta | rocket salad | cream | Parmigiano-Reggiano
#00
- ANGUS BEEF SLIDERS (400G) 28**
Angus beef | bread bun | cheddar cheese | garden leaves | rustic fries | pickles
#0
- MEDITERRANEAN GRILLED OCTOPUS (350G) 32**
Potatoes | spinach | fennel | olive oil | garlic | parsley
v
- NIKKI BEACH'S FAMOUS CHICKEN SATAY (380G) 28**
Sesame marinated chicken strips | Asian vegetables | spicy peanut sauce | steamed jasmine rice
0
- NEW YORK STRIPOIN (460G) 65**
Beef striploin | "Cafe de Paris" butter | grilled vegetables | thyme
0
- PROVENÇAL TUNA STEAK (360G) 36**
Marinated tuna | ratatouille | rosemary | lemon
0

Sides

- COUNTRY STYLE POTATO (200G) 7**
Skin-on potato | rosemary | thyme | garlic olive oil
#
- GRILLED VEGETABLES (170G) 8**
Bell pepper | zucchini | eggplant | red onions | mushrooms | potatoes | asparagus
v
- TOMATO & ONION SALAD (170G) 8**
Basil | capers | olive oil
v
- GREEK SALAD (240G) 9**
Tomato | cucumber | feta cheese | onions | bell peppers | oregano
0
- FRENCH FRIES (180G) 7**
Add truffle 12
0#

Pizza & Pinsa

- PIZZA MARGHERITA (400G) 18**
Tomato | buffalo mozzarella | cherry tomatoes | basil
#00
- TRUFFLE & WILD MUSHROOMS PIZZA (400G) 28**
Ricotta | buffalo mozzarella | champignon | oyster mushrooms | shiitake | truffle
#00
- PROSCIUTTO CRUDO PINSZA (380G) 24**
Prosciutto | tomato | buffalo mozzarella | rocket salad | basil
#0
- MORTADELLA PISTACHIO PINSZA (380G) 22**
Mortadella | buffalo mozzarella | ricotta | pesto | pistachios
#00

Desserts

- PASSION FRUIT & RASPBERRY CLOUD (100G) 8**
Vanilla cream | passion fruit | raspberry | lime meringue
0
- SWEET TRUFFLE MOUSSE (90G) 12**
Chocolate | truffle oil | hazelnut meringue | cream
00
- PISTACHIO & CHERRY MERINGUE (120G) 10**
Crushed pistachio | cherry | custard cream
00
- BLUEBERRY CHOCOLATE MOUSSE (110G) 8**
Double cream | mascarpone | blueberry mousse | blueberry | chocolate crunch
00#
- HOMEMADE AUSTRIAN CHEESECAKE (180G) 12**
Cream cheese | raspberry sauce | sliced almonds
0#
- ICE CREAM SELECTION (160G) 8**
Ask your server for today's flavors
0
- SEASONAL FRUITS**
SMALL BASKET (1100G) 30 | LARGE PLATTER (2500G) 60
A selection of fresh fruits
v



Dinner Menu

Starters

- SHRIMP CARPACCIO (120G) 18
Rocket salad | avocado mousse | basil-lemon dressing | herbs | fresh microgreens
- LOCAL SALTED SALMON (180G) 19
Juniper | wasabi cream cheese | apple | mixed greens | citrus dressing | fresh herbs
- GRILLED SCALLOPS WITH GUACAMOLE (240G) 23
Homemade Chilean guacamole | corn tortilla chips
- BEEF TARTARE (180G) 22
Pickled mustard seeds | Parmesan chips | rocket salad
- VITELLO TONNATO (210G) 24
Veal filet with creamy tuna sauce | white wine | capers
- GRATINATED MUSSELS (190G) 21
White wine | fresh tomato-basil salsa | Parmesan
- GRATINATED SHRIMPS (150G) 27
White wine | fresh basil
- TIGER SHRIMP WITH CHILI (200G) 28
Grilled tiger shrimp | rocket salad | chili | pine nut salsa
- CALAMARI Á LA PLANCHA (200G) 26
Grilled calamari | marinated zucchini | salsa with capers & black olives
- ASPARAGUS & SAFFRON RISOTTO (230G) 20
Arborio rice | white wine | asparagus | saffron | parmesan

Salads

- TUNA SALAD WITH SWEET CORN (220G) 19
Grilled tuna filet | anchovies | cucumber | red onion | mixed salad leaves | sweet corn | cherry tomatoes | olives | balsamic dressing
- BEEF SALAD (240G) 18
Pine nuts | cucumber | cherry tomatoes | red onion | honey-mustard dressing | lime mayonnaise dressing | Parmesan shavings
- CAPRESE TOMATO SALAD (250G) 15
Cherry tomatoes | burrata | basil pesto
- CHILI CHICKEN BREAST SALAD (210G) 14
Marinated chicken breast | orange | cucumber | red onion | honey-lemon dressing
- MIXED GRILLED VEGETABLE SALAD (210G) 14
Zucchini | eggplant | peppers | cherry tomatoes | red onion | mixed salad leaves

Soups

- MEDITERRANEAN SEAFOOD SOUP (290G) 23
Selected seafood & fish soup | white wine | tomatoes | saffron
- PORCINI CAPPUCCINO SOUP (230G) 13
Cream soup with porcini & milk foam
- GAZPACO WITH AVOCADO & SCALLOPS (250G) 12
Avocado tartare | scallops | tomato | microgreens
- MINISTRONE & TORTELLINI (290G) 12
Homemade Parmesan tortellini | minestrone | mixed vegetables
- PUMPKIN SOUP (240G) 14
Creamy pumpkin soup | mascarpone mousse | toasted pumpkin seeds

Main Dishes

- TUNA PALERMITANA (330G) 28
Grilled tuna steak marinated in rosemary | caponata | olive oil & lemon
- SEA BREAM NIÇOISE (350G) 27
Oven-baked sea bream filet | fennel | white wine | black olives | lemon | capers | rosemary
- CAJUN-STYLE SALMON (380G) 28
Salmon filet with hot spices | potato puree | cauliflower | corn | mixed salad leaves with herbs | cucumber | red onion | orange dressing
- MEDITERRANEAN GRILLED OCTOPUS (300G) 30
Grilled octopus with baby potatoes | tomato, capers & black olives salsa
- PAPPARDELLE WITH LANGOUSTE (340G) 31
Tomatoes | virgin olive oil | basil
- SPAGHETTI ALLE VONGOLE (290G) 18
Clams | diced tomatoes | white wine | parsley | garlic
- FILET MIGNON WITH PORCINI (320G) 34
Grilled beef filet | porcini sauce | gratinated potatoes pavé | Parmesan | rosemary
- CORSICAN SLOW-COOKED LAMB SHANK (400G) 28
Tender lamb shank with demiglace jus | garlic | cinnamon | bulgur | zucchini | cauliflower
- SLOW-BRAISED DUCK LEG (340G) 34
12-hour slow-cooked duck leg | cognac and orange zest glaze | pumpkin puree with ginger
- POLLO ALLA GRIGLIA (420G) 22
Grilled half chicken | lemon herb marinade | thyme & rosemary potatoes
- ANGUS BEEF BURGER (420G) 16
Angus beef | bread bun | cheddar cheese | garden leaves | rustic fries | pickles | ketchup

From the Sea

SEABASS (100G)	6
SEABREAM (100G)	6
TURBOT (100G)	7
LOBSTER (100G)	22
LOCAL PRAWNS (100G)	4

From the Land

BLACK ANGUS STRIPLOIN (100G)	13
BLACK ANGUS RIB-EYE (100G)	15
LAMB CUTLETS (100G)	13

Sides

- COUNTRY STYLE POTATO (200G) 6
Skin-on potato | rosemary | thyme | garlic olive oil
- GRILLED VEGETABLES (170G) 8
Bell pepper | zucchini | eggplant | red onions | mushrooms | potatoes | asparagus
- FRENCH FRIES (180G) 7
Add truffle 12
- TOMATO & ONION SALAD (170G) 8
Basil | capers | olive oil
- GREEK SALAD (240G) 9
Tomato | cucumber | feta cheese | onions | bell peppers | oregano

Pizza

- MARGHERITA (400G) 18
Tomato | buffalo mozzarella | cherry tomatoes | basil
- PROSCIUTTO CRUDO (400G) 24
Prosciutto | tomato | buffalo mozzarella | rocket salad | basil
- SALAMI & RED PEPPER (400G) 19
Spicy salami | red peppers | Fior di Latte mozzarella | San Marzano tomatoes
- QUATTRO FORMAGGI (400G) 21
Gorgonzola | buffalo mozzarella | Parmigiano Reggiano | ricotta

Desserts

- BAVARESE CREAM (120G) 9
Cream cheese | biscuit with orange zest | cinnamon
- SWEET TRUFFLE MOUSSE (100G) 10
Chocolate | truffle oil | hazelnut meringue | cream
- CRÈME BRÛLÉE WITH MIXED BERRIES (140G) 10
Crushed pistachio | mixed berries | custard cream
- BLUEBERRY PANNA COTTA (120G) 8
Flavored Panna Cotta with blueberries | banana compote
- KEY LIME PIE (160G) 9
Pie crust | lime juice & zest