



appetizers

TRUFFLE QUESADILLA 38

Grilled chicken breast | black truffle cream | onion | sharp cheddar | portobello mushrooms | pico de gallo



CHICKEN GYOZA 27

Fried Japanese-style chicken ravioli | garlic | soy sauce



BELLOTA HAM & STRACCIATELLA CROSTINI 45

Brioche bread | Bellota ham | stracciatella | tomatoes | sucrine



BURRATA 35

125gr burrata | zucchini | cherry tomatoes | grilled avocado | black olives | arugula pesto



HAMASHI CRUDO 36

Pickled onions | sesame seeds | jalapeño | raspberries | passion fruit & coriander sauce

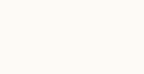
TUNA TACOS* 36

Soft shell tortillas | tuna tartare | sour cream | jalapeño | sesame oil | kimchi sauce



MARBELLA SHRIMP PIL PIL 29

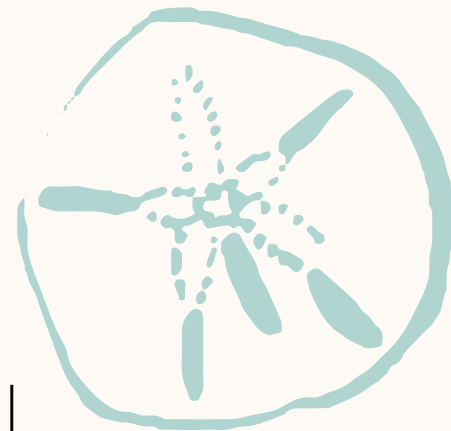
Sautéed shrimp | extra virgin olive oil | sliced garlic | cherry tomatoes | parsley | chili flakes | white wine



EXTRA

FRESH BLACK TRUFFLE 5GR 45€ / OSSETRA CAVIAR KAVIARI 8GR 50€

salads



LOBSTER SALAD 43

Baby gem lettuce | lobster medallion | crouton | cucumber | cherry tomatoes | grilled mango | passion fruit dressing



CHICKEN CAESAR SALAD 32

Chicken | baby gem lettuce | rustic croutons | hard-boiled egg | Nikki Beach's signature Caesar dressing | Parmesan cheese



SAINT-JEAN SALAD 29

Sweet potatoes | arugula | avocado | cucumber | feta cheese | tomatoes | radish | pumpkin seeds | quinoa tuiles | yuzu dressing



SEXY SALAD 34

Shrimp | snow crab meat | kanikama | avocado | mango | cucumber | field greens | tobiko | spicy mayonnaise



caviar

OSSETRA ROYAL	50 GR	350
OSSETRA ROYAL	125 GR	810
OSSETRA IMPERIAL	50 GR	420
OSSETRA IMPERIAL	125 GR	990

Blinis | shallots | chives | sour cream | chopped eggs

main courses

ANGUS BEEF SLIDERS 39

Angus beef | mini burger buns | cheddar cheese | garden leaves | pickles | fries | signature sauce



NIKKI BEACH'S FAMOUS CHICKEN SATAY 39

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



ANGUS BEEF FILET 55

Mashed potatoes | fried artichoke | seasoned beef jus



TRUFFLE RIGATONI 50

Fresh black truffle | Parmesan | cream | shallot & white wine sauce



SALMON MISO 45

Marinated roast salmon | green vegetables | shiitake mushroom purée | ginger & miso sauce



LOBSTER LINGUINI 49

Lobster tail | bisque sauce | cherry tomatoes | garlic | parsley



ROASTED SEABASS FILET 40

Mashed potatoes with herbs | fennel | lemon | rougail sauce



EXTRA

FRESH BLACK TRUFFLE 5GR 45€ / OSSETRA CAVIAR KAVIARI 8GR 50€

the rotisserie

ROASTED FREE-RANGE CHICKEN

HALF 39 / FULL 79

Rotisserie chicken | herb jus | grilled vegetables | roasted baby potatoes | field greens salad



PIRI PIRI ROASTED FREE-RANGE CHICKEN

HALF 39 / FULL 79

Rotisserie chicken | Nikki Beach's secret spices | grilled vegetables | roasted baby potatoes | field greens salad



TRUFFLE ROASTED FREE-RANGE CHICKEN

HALF 49 / FULL 98

Rotisserie chicken | truffle sauce | grilled vegetables | roasted baby potatoes | field greens salad



pizza



PIZZA TARTUFO 46

PIZZETTA TARTUFO 26

Black truffle cream | mozzarella cheese | ham | arugula



BURRATINA 32

Tomato sauce | mozzarella cheese | burrata | cherry tomato | arugula | black olive | oregano



PICCANTE 31

Tomato sauce | mozzarella cheese | pepperoni | spianata | n'duja | basil | oregano



FILLED FOCACCIA 29

Burrata | ham | fresh tomato | arugula



SMOKED SALMON PIZZETTA 35

Sour cream | smoked salmon | mozzarella cheese | wasabi | tobiko



sides

FRENCH FRIES 13



ROASTED BABY POTATOES 13



GREEN SALAD 19

Croutons | Parmesan



GREEN VEGGIES 19

Broccolini | green asparagus | bok choy



MASHED POTATOES WITH HERBS 13



TOMATO SALAD 19

Feta cheese | basil



GRILLED VEGETABLES 13



FRIED ARTICHOKE 19



SUSHI

STEAMED EDAMAME 13
Maldon salt | togarashi seasoning



ASIAN WAKAME SALAD 13
Japanese cold seaweed salad



SUSHI PIZZETTA* 26
Salmon | tuna | crispy rice cake | chives |
wakame | sweet soy sauce | spicy mayonnaise



nigiri & sashimi

1 PIECE

HAMASHI* 8

SHRIMP 6

EEL 7

SALMON* 8

TUNA* 8

NIGIRI KAGOSHIMA & CAVIAR* 48

SUSHI PLATTERS

SUSHI NIGIRI ASSORTMENT | 10 PCS* 69
Tuna | salmon | hamashi | shrimp | ginger | wasabi



SASHIMI PLATTER | 15 PCS* 81
Tuna | salmon | hamashi | shrimp | ginger | wasabi



NIKKI BEACH'S SUSHI DRAGON* 99
8 pcs crispy tuna roll | 8 pcs Saint Barth salmon roll | 4 nigiri | 4 sashimi |
wakame | ginger | wasabi



ASK YOUR WAITER ABOUT OUR FAMOUS SUSHI BOATS
330 / 500 / 800

SUSHI ROLLS

SEXY ROLL | 8 PCS* 29
Snow crab | kanikama | shrimp |
avocado | mango | spicy mayonnaise



SAINT BARTH SALMON ROLL | 8 PCS* 27
Salmon | avocado | cucumber |
chives | cream cheese



SALMON AVOCADO ROLL | 8 PCS* 26
Salmon | avocado | tobiko

SPICY TUNA ROLL | 8 PCS* 24
Tuna | sriracha | chives

CALIFORNIA ROLL | 8 PCS* 22
Surimi | avocado | cucumber



SHRIMP SATAY ROLL | 8 PCS 29
Marinated satay shrimp |
black mushroom powder | avocado



HAMASHI ROLL | 8 PCS* 25
Hamashi | jalapeño | yuzu | tobiko |
cucumber | wasabi mayonnaise

SHRIMP FANTASY ROLL | 5 PCS 24
Shrimp tempura | green asparagus | avocado |
sesame | mango sauce



CRISPY TUNA ROLL | 8 PCS* 27
Tuna | cucumber | avocado | cream cheese |
crispy onion | spicy mayonnaise



DESSERTS

COOKIE GEANT COEUR CHOCOLAT 19
Glace vanille | caramel beurre salé | noisette caramélisée

GIANT HOMEMADE CHOCOLATE COOKIE
Vanilla ice cream | salted caramel | caramelized nuts



PAVLOVA FRAISE 19
Meringue | fraise | mousse au yaourt | crème glacée yaourt | coulis fraise

STRAWBERRY PAVLOVA
Meringue | strawberries | yogurt mousse | frozen yogurt | strawberries sauce



“COMME UN CIGARE” 22
Croustillant praliné chocolat | mousse whiskey | glace whiskey

“LIKE A CIGAR”
Chocolate peanut crunchy shell | whiskey mousse | whiskey ice cream



TARTE MENTHE CITRON 18
Biscuit sablé | mousse & crème citron | coulis menthe | gel citron

LEMON-MINT PIE
Shortbread | lemon mousse & curd | mint sauce | citrus glaze



CAFÉ GOURMAND 18
Sélection de mini desserts | espresso

Mini dessert assortment | espresso



NIKKIBOCKER GLORY SUNDAE 17
Glace caramel | glace vanille | caramel beurre salé |
crème fouettée | cacahuète | popcorn caramélisé

NIKKIBOCKER GLORY SUNDAE
Caramel ice cream | vanilla ice cream | salted caramel sauce |
whipped cream | peanuts | caramel popcorn



BABA EXOTIQUE 20
Biscuit imbibé au rhum | crème chocolat blanc |
fruits exotiques frais | gel citron

EXOTIC RUM BABA
Rum sponge biscuit | white chocolate cream | fresh exotic fruits | citrus glaze

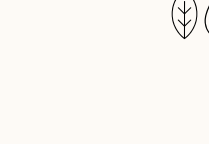
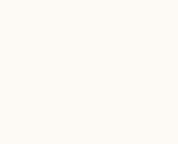


ASSIETTE FRUITS EXOTIQUES
EXOTIC FRESH FRUIT PLATTER
Small 19 / Large 38



GLACES ET SORBETS MAISON 4.5€ LA BOULE
Parfums du moment au choix

HOMEMADE ICE CREAM & SORBET 4.5 € PER SCOOP
Choice of seasonal flavors



Gluten

Alcool

Nuts

Vegetarian

Dairy

THERE IS A COVER CHARGE € 10,00 PER PERSON, VAT INCLUDED.
FOR ANY ALLERGIES OR INTOLLERANCES PLEASE ASK FOR THE BOOK OF ALLERGENS AND INFORM YOUR WAITER.

THE DISHES WITH AN ASTERISK (*) ARE PREPARED WITH FROZEN PRODUCTS TO GUARANTEE QUALITY AND SAFETY BY LAW: REG. CE 852/04 E REG. CE 853/04

COPERTO € 10,00 A PERSONA, IVA INCLUSA.
IN CASO DI ALLERGIE O INTOLLERANZE VI INVITIAMO A CONSULTARE IL LIBRO DEGLI ALLERGENI E IL VOSTRO CAMERIERE.

PIATTI CONTRASSEGNA TI CON UN ASTERISCO (*) SONO PREPARATI CON MATERIA PRIMA CONGELATA O SURGELATA ALL'ORIGINE O SOTTOPOSTI AD ABBATTIMENTO RAPIDO DI TEMPERATURA PER GARANTIRE LA QUALITÀ E LA SICUREZZA, AI SENSI DEL REG. CE 852/04 E REG. CE 853/04