



Lunch Menu

Appetizers

BREAD SELECTION 2,5

Bread | crostini | olives | olive oil



SEAFOOD CASSOLETTE 65

Sautéed mussels | razor clams | clams | shrimp | calamari | new potatoes | herb butter | cherry tomatoes | white wine | toasted country bread



GRILLED OCTOPUS 30

Fava spread | seasonal salad | lemon



CHAR-GRILLED CALAMARI 30

Fresh local squid | samphire | mint sauce | fresh lemon



SEARED ANGUS BEEF CARPACCIO 27

Pickled mushrooms | Parmesan flakes | five spice mayo | fresh arugula



CHICKEN QUESADILLA 30

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



GREEK MEZE PLATTER 25

Tzatziki | taramosalata | eggplant dip | fava beans puree | olives | traditional pita bread



Salads

BURRATA CAPRESE SALAD 24

Burrata cheese | cherry tomatoes | green tomatoes | fresh basil



NIÇOISE SALAD 24

Tuna | potatoes | Santorini cherry tomatoes | green beans | boiled egg

TRADITIONAL GREEK SALAD 20

Tomatoes | feta cheese | cucumber | onion | olive oil



CHICKEN CAESAR SALAD 24

Grilled chicken breast | baby gem leaves | rustic croutons | Parmesan cheese | Nikki Beach's signature Caesar dressing



BEEF SKEWER SALAD 32

Mini beef skewers | mix garden vegetables | arugula | radish | truffle vinaigrette

BAREFOOT BOWL 27

Roasted cauliflower | quinoa | cracked bulgur wheat | sweet potato | feta cheese | sultanas | black olives | pistachios | tahini mustard dressing



Raw Bar Selection

STEAMED EDAMAME 12

Maldon salt | tōgarashi seasoning



ASIAN WAKAME SALAD 12

Japanese cold seaweed salad



TUNA TACO TARTARE 28

Tortilla | tuna tartare | guacamole | chili | citrus & coriander | sesame oil | soy sauce | pickled shallots | black sesame | baby gem



HAMACHI TIRADITO 35

Amberjack | roasted corn | pickled onion | chili | sweet potato-passion fruit dressing



TRUFFLE TUNA TARTARE 35

Tuna | black radish | celeriac | kumquat | black truffle | shallots | yuzu truffle vinaigrette

SASHIMI | NIGIRI | 3 pcs per portion 27

TUNA | SALMON | SEA BASS | HAMACHI
Wasabi | pickled ginger | wakame

Sushi Rolls

NIKKI BEACH'S FAMOUS SUSHI BOAT FOR 2 OR 4 110 | 225

Shrimp tempura uramaki roll | spicy tuna roll | rainbow roll | salmon roll | salmon & tuna nigiri | salmon & tuna sashimi | salmon & tuna tartare | Asian wakame salad | pickled ginger | wasabi



SAINT BARTH SALMON ROLL 32

Fresh salmon | smoked salmon | avocado | cucumber | cream cheese | Ikura | chives



MARBELLA SPICY TUNA ROLL 32

Fresh diced tuna | avocado | cucumber | toasted sesame seeds | scallion | spicy mayonnaise



SHRIMP TEMPURA URAMAKI ROLL 30

Tempura shrimp | avocado | cucumber | chili sauce | sesame



ABURI SEARED SALMON ROLL 32

Tempura shrimp | seared salmon | teriyaki | cucumber | avocado | wasabi mayonnaise



RAINBOW ROLL 45

Crab meat | tuna | salmon | sea bream | avocado | tobiko | katsuobushi mayonnaise



HAMACHI OSHIZUSHI 45

Amberjack | bottarga | sushi rice | caper leaves | grilled lemon filet | taramosalata

GREEK SUMMER URAMAKI ROLL 25

Tomato | olive paste | cucumber | feta cheese | oregano



Main Courses

SEAFOOD SPAGHETTI 36

Mussels | shrimp | calamari | cherry tomatoes | garlic | local tomato sauce | extra virgin olive oil | white wine | basil



BLACK TRUFFLE FUSILLONI 34

Shaved summer truffle | Parmesan cream | lemon zest |



PACCHERI AL POMODORO 32

Santorini cherry tomato sauce | garlic | extra virgin olive oil | basil | stracciatella di bufala cheese



WILD MUSHROOM RISOTTO 29

Summer mushrooms | aged Parmigiano | Naxos island butter | lemon | nutmeg



From the Sea

GRILLED SALMON 39

Grilled fresh salmon | spinach | onion | fennel | ouzo sauce



FISHERMAN'S STYLE SEA BASS 45

Baked sea bass | baby artichoke | baby fennel | garden vegetables

GRILLED FRESH PRAWNS 42

Fennel | orange salad | citrus vinaigrette | fleur de sel



From the Land

BLACK ANGUS RIB EYE STEAK 55

Truffle café de Paris | port wine sauce



NIKKI BEACH'S FAMOUS CHICKEN SATAY 32

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



SKEWERED PORK SOUVLAKI 28

Marinated grilled pork filet | Naxos potato fries | local herbs

To Share

GIANT SUMMER TRUFFLE BURRATA 42

Local farm tomatoes | shaved truffle | arugula



CATCH OF THE DAY | PRICE PER KILO 140

Please ask your waiter for today's catch

PORTERHOUSE STEAK | PRICE PER KILO 135

Oven-baked potatoes | beef jus

TOMAHAWK | PRICE PER KILO 155

Grilled baby vegetables | beef jus

Sides

FRENCH FRIES 11

EXTRA SUMMER TRUFFLE PARMESAN FRENCH FRIES 15

OVEN-BAKED BABY POTATOES 11

GRILLED OR STEAMED VEGETABLES 11

MINI GREEN SALAD 11

Desserts

VANILLA MILLEFEUILLE TO SHARE 26

Vanilla cream | caramelized puff pastry | mascarpone Chantilly | pecan praline | vanilla ice cream



CHOCOLATE CARAMEL CAKE 17

Salted caramel ganache | hazelnut ice cream



LEMON TART 17

Pâte sablée pastry | lemon cream | citrus sauce | fresh herbs



EKMEK KATAIFI 17

Vanilla cream | cinnamon Chantilly | shredded phyllo dough | mastic ice cream



SANTORINI PISTACHIO MOUSSE 17

Pistachio cream | apricot compote | exotic fruit sorbet



ICE CREAM | per scoop 5

Vanilla | chocolate | hazelnut | mastic | pistachio



SORBET | per scoop 5

Strawberry | exotic fruit | lemon | yogurt



FRESH SEASONAL FRUIT PLATTER 17

A selection of freshly cut seasonal fruits

