

Pasta & Risotto

SEAFOOD SPAGHETTI 36

Shellfish catch of the day | lemon | herbs |
extra virgin olive oil



PACCHERI AL POMODORO 26

Cherry tomatoes | Santorinian tomato sauce |
fresh basil



WILD MUSHROOM RISOTTO 28

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



Appetizers & Handhelds

GREEK MEZZE PLATTER 24

Feta spread | fava beans | spinach pie | tzatziki | greek olives



CRISPY FRIED ZUCCHINI 18

Tzatziki sauce | dill | mint



CHICKEN QUESADILLA 24

Chicken breast | red onion | mixed peppers | cilantro |
sharp cheddar | Monterey Jack | sour cream |
guacamole | pico de gallo | corn tortilla chips



CHICKEN CLUB SANDWICH 32

Chicken breast | bacon | grilled bread | egg |
gem lettuce | tomatoes | mayonnaise | fries



PANKO SHRIMP 26

Crispy shrimp | spicy mayonnaise | fennel salad



GRILLED OCTOPUS 30

'Stamnagathi' herb salad | oregano

CHAR-GRILLED CALAMARI 32

Fresh local squid | salicornia | mint sauce



GREEK-STYLE STEAMED MUSSELS 27

Fresh mussels | fennel | white wine | toasted bread



AGED BEEF TARTARE 30

Capers | shallots | lemon | olive oil | toasted bread



BREAD & OLIVE OIL 2.5

Sourdough bread | carob bread | EVOO

Raw Bar

TUNA TACOS 28

Softshell tortilla | diced fresh tuna | herbs | lemon | chili



TUNA CEVICHE 36

Avocado | onion | blueberry | furikake | aji limo sauce



AMBERJACK TIRADITO 36

Dry miso | passionfruit | chives | yuzu truffle dressing



SALMON TIRADITO 36

Pistachio | onion | coriander | aji passion sauce

SASHIMI SELECTION 45

3 pcs salmon | 3 pcs tuna | 3 pcs amberjack | pickled kampyo

NIGIRI SALMON 21

Yuzukosho | crispy skin |
pearls ponzu

NIGIRI TUNA 21

Cacao blackberry | kizame wasabi |
pearls balsamic-truffle

NIGIRI HAMACHI 21

Dry miso | jalapeño |
passionfruit pearls

Gluten Nuts Alcohol Shellfish Vegetarian Dairy - Please notify your server of any allergies.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For your convenience, tax and gratuity were added to your check.

Sushi

KOH SAMUI VEGAN ROLL 24

Cucumber | avocado | takuan radish | kanpyo | pineapple tonkatsu sauce



ST TROPEZ TEMPURA ROLL 32

Prawn tempura | avocado | lemon mayonnaise with herbs | eel sauce

IBIZA SALMON ROLL 34

Cumber | carrot | avocado | yuzu kosho | crispy skin | ponzu pearls | aajiso sauce

MARBELLA SPICY TUNA ROLL 35

Minced tuna | cucumber | avocado | carrot | kizami wasabi | aji passion sauce



SANTORINI HAMACHI MAKIMONO 36

Hamachi | cucumber | carrot | avocado | tomato crumble | black garlic chips | wasabi aioli

Salads

MIAMI BEACH CHICKEN CAESAR SALAD 29

Chicken | baby gem leaves | rustic croutons | Parmesan cheese |

Nikki Beach's signature Caesar dressing



SAINT TROPEZ NIÇOISE SALAD 34

Seraed yellowfin tuna | heirloom tomatoes | green beans | Kalamata olives | potatoes |

white anchovies | soft boiled egg | gem lettuce | lemon vinaigrette

POKE ME BOWL 32

Choice of Salmon or Tuna

Wakame salad | edamame | avocado | sesame | wafu dressing | sushi rice

BURRATA CAPRESE 26

Cherry tomatoes | green tomatoes | strawberries | watermelon | fresh basil



MIXED GREENS CRUDITÉ SALAD 22

Local bay greens | carrots | cucumber | zucchini | mint dressing

GREEK SALAD 22

Tomato | feta | cucumber | onion | EVOO



Main Courses

SLOW-COOKED LAMB SHOULDER - FOR TWO 90

Greek lamb | mixed herbs | potatoes | lamb demi-glace

NIKKI BEACH FAMOUS CHICKEN SATAY 34

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



ANGUS BEEF SLIDERS 33

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



GRILLED AEGEAN SEABASS FILLET 42

'Mpriam' style vegetables | greek olives | fresh basil | EVOO



TUNA FISHERMAN STYLE 42

Grilled tuna | local tamarisk greens | EVOO | lemon



GRILLED SHRIMPS 35

Fennel & orange salad | citrus vinaigrette



From the Grill

RIBEYE 68

350 grams of prime beef

CÔTE DE BOEUF 160

Dry-aged for 40 days

TOMAHAWK 145

Dry-aged for 40 days

CATCH OF THE DAY 145 PER KILO

Locally caught fish | oven-baked vegetables

Ask your waiter for our daily selection of freshly caught fish

Sides

FRENCH FRIES 11

GRILLED BABY GEM SALAD 14

MINI GREEN SALAD 12

OVEN-BAKED BABY POTATOES 14

GRILLED BABY VEGETABLES 14

