



Our Commitment to You

We value our clients and are committed to protecting your welfare along with that of our staff members. We strictly follow all government and industry standards for health, cleaning, sanitizing and use of personal protective equipment.

In accordance with government mandates, face coverings are required at all times unless seated at a table/bed. Please use a face covering when walking around the property and while going to the bathroom, the beach and the boutique.

Guests must abide by safe social distancing practices at all times.

We have positioned hand sanitizer dispensers throughout the venue.

Nuestro Compromiso Con Usted

Valoramos a nuestros clientes y estamos comprometidos a proteger su bienestar junto con el de los miembros de nuestro personal. Seguimos estrictamente todos los estándares gubernamentales y de la industria para la salud, limpieza, desinfección y uso de equipos de protección personal.

Por orden de las autoridades sanitarias les rogamos por favor el uso obligatorio de mascarilla para ir al baño, a la playa, a la tienda y pasear por las instalaciones.

Los huéspedes y el personal deben cumplir con prácticas seguras de distanciamiento social en todo momento.

Hemos colocado dispensadores de desinfectante para manos en todo el lugar.

Food Menu

Appetizers

JAMON DE "JABUGO" 80G (G) 45

Hand sliced Jabugo Ham | crispy bread | crushed tomato | cherry tomatoes
Jamon de Jabugo | pan crujiente | tomate rallado | tomate cherry

MARBELLA SHRIMP PIL PIL (S)(G)(A) 25

Sautéed shrimp | extra virgin olive oil | sliced garlic | cherry tomatoes |
 parsley | chili flakes | white wine | focaccia bread
*Langostinos salteados | aceite de oliva virgen extra | láminas de ajo | tomates cherry |
 perejil | copos de chile | vino blanco | Pan focaccia*

QUESADILLA (G)(D) 22

Grilled chicken breast | diced red onions | mixed peppers | cilantro | sharp cheddar | Monterey jack |
 sour cream | guacamole | pico de gallo | corn tortilla crisps
*Pechuga de pollo a la parrilla | dados de cebolla roja | pimiento rojo y verde | cilantro | queso cheddar en láminas |
 queso Monterey jack | crema agria | guacamole | pico de gallo | crujiente de tortillas de maiz*

BURRATA CAPRESE (V)(N)(G)(D) 24

Burrata | basil pesto | cherry tomato | green tomato | kumato tomato | beef tomato | balsamic glaze |
 focaccia bread | red onion | extra virgin olive oil | rocket leaves | lemon salt
*Burrata | pesto de albahaca | tomates cherry | tomates verdes | tomates kumato | tomates Raff | glaseado de balsámico |
 pan focaccia | cebolla morada | aceite de oliva virgen extra | rúcula | sal al limón*

AVOCADO GARDEN (D)(V)(G) 22

Local organic farm avocado | hummus | herb cream cheese | sesame seeds | smoked paprika |
 garden herbs | capers | shimeji mushrooms | pickled red onion | boiled quail egg | corn tortillas
*Aguacate ecológico de la huerta | hummus | queso cremoso a las finas hierbas | semillas de sésamo |
 primentón ahumado | brotes verdes | alcaparras | setas shimeji | cebolla morada picada |
 huevos de codorniz cocidos | tortillas de maíz*

Salads

MIAMI BEACH CHICKEN CAESAR SALAD (G)(D) 21

Chicken | baby gem leaves | Nikki Beach's signature Caesar dressing | rustic croutons | Parmesan cheese
Pollo | cogollos de lechuga | Salsa Cesar de la casa | crutones rústicos | queso Parmesano

SEXY SALAD (S)(G) 29

Lobster | shrimp | crab meat | kanikama | avocado | mango | cucumber | field greens | tobiko | spicy mayonnaise
Bogavante | langostino | carne de cangrejo | kanikama | aguacate | mango | pepino | brotes verde de la huerta | tobiko | mayonesa picante

SUMMER BOWL (V) 21

Buckwheat salad | pineapple | mixed cherry tomatoes | kale | cucumber | pink beetroot | pickled red onion | bean sprouts | avocado | edamame | pumpkin seeds | lime and honey vinaigrette
Ensalada de trigo Sarraceno | piña | tomate cherry mixto | kale | pepino | remolacha rosa | cebolla encurtida | brotes de soja | aguacate | edamame | pipas de calabaza | aliño de lima y miel

WATERMELON AND FETA CHEESE SALAD (D)(V) 23

Watermelon | quinoa | cucumbers | farm baby tomatoes | organic feta cheese | basil | balsamic glaze | basil oil | lemon and basil sorbet
Sandía | quinoa | pepino | tomates baby de la huerta | queso feta ecológico | albahaca | glaseados de vinagre balsámico | aceite de albahaca | sorbete de albahaca y limón

TUNA POKE SALAD (S)(G) 29

Marinated tuna | avocado | organic purple rice | mixed farm cherry tomatoes | pickled cucumber | samphire | sesame | cilantro | lime | probiotics kimchi
Atún marinado | aguacate | arroz Venere ecológico | tomates cherry de la huerta | pepino baby | salicornia | sésamo | cilantro | lima | kimchi

Raw Bar

FRESHLY SHUCKED AMELIE OYSTERS (S) 48

6 Amelie no. 3 oysters | lemon wedges | tabasco | mignonette
6 ostras Amelie N° 3 | gajos de limón | tabasco | mignonette

KOH SAMUI TUNA TARTARE (S)(D) 28

Tom yum spiced hand-cut tuna | avocado cream | garden herbs | baby ginger | tobiko
Atún cortado a mano con Tom Yum | crema de aguacate | finas hierbas | jengibre baby | tobiko

HAMACHI TIRADITO 22

Jang sauce | caviar salt | truffle oil | micro herbs | black truffle
Aliño Jang | sal de caviar | aceite de trufa | micro hierbas | trufa negra

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Main Courses

ANGUS BEEF SLIDERS (N)(G)(D) 29

Angus beef | whole grain bread | cheddar cheese | garden leaves | rustic fries | pickles
Ternera Angus | pan integral | queso cheddar | brotes verdes | patatas fritas estilo rústico | pepino encurtido

NIKKI BEACH'S FAMOUS CHICKEN SATAY (G)(N) 26

Sesame marinated chicken strips | Asian vegetables | spicy peanut sauce | steamed jasmine rice
Tiras de pollo marinado en sésamo | Verduras Asiáticas | salsa de cacahuete picante | arroz jazmín al vapor

SPAGHETTI GAMBERETTI (S)(G)(A) 28

Sautéed local shrimp | white wine | sliced garlic | cherry tomatoes | chili flakes | extra virgin olive oil
Langostinos salteados | vino blanco | láminas de ajo | tomates cherry | copos de guindilla | aceite de oliva virgen extra

ENTRECOTE "RIB-EYE" STEAK 300G (G)(N) 39

Angus rib eye | roasted baby potatoes | chimichurri | confit cherry tomatoes | Romesco sauce | spring onion
"Ojo de Bife" Angus | patatas baby ecológicas asadas | chimichurri | tomate cherry confitados | Salsa Romesco | cebolleta

SEA BASS FILLET "A LA SAL" 300G 35

Sea bass fillet | salt crust | organic steamed vegetables | extra virgin olive oil | black olive salt
Filete de lubina | costra de sal | verduras ecológicas al vapor | aceite de oliva extra virgen | sal de oliva negra

MISO GLAZED AUBERGINE (V)(A)(G) 22

Roasted eggplant | caramelized miso sauce | tofu | tomato salsa | lotus root | crispy ginger | garden herbs
Berenjena asada | salsa de miso caramelizada | tofu | salsa de tomate | raíz de loto | jengibre crujiente | hierbas de la huerta

Rotisserie

PROVENCE ROASTED FREE-RANGE CHICKEN 1KG 39

Rotisserie chicken | Provençal herb jus | grilled local farm vegetables | roasted potatoes
Pollo del asador | jugo de especias provenzales | verduras locales de la huerta asadas | patatas asadas

PIRI PIRI ROASTED FREE-RANGE CHICKEN 1KG 39

Rotisserie chicken | Nikki Beach's secret spices | grilled local farm vegetables | roasted potatoes
Pollo del asador | especias secretas de la casa | verduras locales de la huerta asadas | patatas asadas

ROTISSERIE CHICKEN WRAP (D)(G) 24

Pulled rotisserie chicken | avocado | crispy smoked bacon | tomatoes | red onion | mixed greens salad | garlic aioli | Swiss cheese | kale leaves
Pollo del asador desmenuzado | aguacate | crujiente de bacon ahumado | tomates | cebolla roja | ensalada de la huerta | alioli de ajo | queso Suizo | hojas de kale

Sides

BELGIAN FRIES (V)(G)
PATATAS FRITAS AL ESTILO BELGA
12

SWEET POTATO FRIES (V)(G)
BONIATO FRITO
14

STEAMED JASMINE RICE (V)
ARROZ JAZMÍN AL VAPOR
12

ROASTED BABY POTATOES WITH TRUFFLE (V)
PATATA BABY ASADOS CON TRUFA NEGRA
14

GRILLED ORGANIC VEGETABLES (V)
VERDURAS ECOLOGICAS AL GRILL
14

SPICED PIMIENTOS DE "PADRON" (V)
PIMIENTOS DEL PADRÓN
12

(G) GLUTEN (N) NUTS (A) ALCOHOL (S) SHELLFISH (V) VEGETARIAN (D) DAIRY
PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.

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Pizza

MARGHERITA (G)(V)(D) 24

Mozzarella cheese | farm tomato sauce | basil

Queso Mozzarella | salsa de tomates de la huerta | albahaca

BEEF FILLET PIZZA (D)(G) 29

New Zealand beef fillet | farm tomato sauce | red onion | cherry tomatoes | portobello mushrooms | mozzarella cheese | French herbs | spiced chili béarnaise

Solomillo de ternera de Nueva Zelanda | salsa de tomates de huerta | cebolla roja | tomates cherry | champiñones | queso mozzarella | French herbs | salsa picante bearnesa con guindilla

DIAVOLA PIZZA (D)(G) 25


Farm tomato sauce | mozzarella cheese | salami picante | organic roasted cherry tomatoes | red peppers | sour cream | fresh oregano

Salsa de tomates de la huerta | queso mozzarella | salami picante | tomates cherry ecológicos asados | pimiento rojo | crema agria | orégano fresco

IBERICO HAM PIZZA (D)(G) 29

Spanish iberico ham | farm tomato sauce | mozzarella cheese | arugula | Parmesan

Jamón Ibérico | salsa de tomate de la huerta | queso mozzarella | rúcula | queso Parmesano



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Sushi Specials

STEAMED EDAMAME (V) 10

Maldon sea salt | togarashi seasoning
Sal de Maldón | aderezo de togarashi

ASIAN WAKAME SALAD (V) 10

Japanese cold seaweed salad
Ensalada Japonesa fría de algas

SASHIMI*(S)(G) (3 PIECES PER PORTION) 18

Choice of tuna, salmon, sea bass, octopus, shrimp, eel kabayaki | wasabi | pickled ginger | citrus ponzu
A elegir entre: atún, salmón, lubina, pulpo, gamba, anguila al kabayaki | wasabi | jengibre marinado | ponzu

NIGIRI*(S)(G) (3 PIECES PER PORTION) 18

Choice of tuna, salmon, octopus, shrimp, sea bass, eel kabayaki | wasabi | pickled ginger | citrus ponzu
A elegir entre: atún, salmón, lubina, pulpo, gamba, anguila al kabayaki | wasabi | jengibre marinado | ponzu

NIKKI NIGIRI TASTING "MORIAWASE" (S)(G)(N)(D) (1 EACH / PER PORTION) 38

Hamachi, shiso and ikura
Salmon belly aburi, lime and yuzu tobiko
Tuna and foie micuit aburi, kabayaki sauce, ume sesame
Scallop and wasabi butter aburi, caviar
Unagi, micuit sweet almonds

Sushi Rolls

MARBELLA SPICY TUNA ROLL* (S)(G) 26

Tuna tataki | avocado | king crab | crispy garlic |
spicy mayonnaise | jalapeño | micro herbs
*Tataki de Atun | aguacate | cangrejo real | ajo crujiente |
mayonesa picante | micro hierbas*

SAINT BARTH SALMON ROLL* (G) 24

Fresh salmon | wasabi mayo | avocado |
crispy sweet potato
*Salmón fresco | mayonesa de wasabi | aguacate |
boniato crujiente*

KOH SAMUI VEGETARIAN ROLL (V)(G) 21

Passion fruit | Cucumber | Avocado |
masato araré mix
*Fruta de la pasión | pepino | aguacate |
mezcla masato araré*

SAINT TROPEZ FANTASY ROLL (S)(G) 24

Tempura prawn | avocado | cucumber |
yakiniku sauce | marinated red onion | sesame seeds
*Langostino en tempura | aguacate | pepino |
salsa de yakiniku | cebolla roja marinada | sesamo*

IBIZA RAINBOW ROLL* (G)(S) 29

Tuna | hamachi | salmon | king crab | avocado |
cucumber | dry shiso | ikura
*Atun | hamachi | salmon | cangrejo real | aguacate |
pepino | shiso deshidratado | huevas de salmon*

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Desserts

CHOCOLATE LAVA CAKE (D)(G)(A) 15

Molten chocolate cake | raspberry coulis | custard |
vanilla ice cream | raspberry crumble

PISTACHIO TIRAMISU (N)(D)(G)(A) 14

Mascarpone pistachio cream | Savoiardi biscuits |
espresso coffee | crushed pistachios

ETON MESS (D)(G) 12

Local strawberries | Chantilly cream | broken meringue |
vanilla crumbs | strawberry sauce

APPLE TARTE TATIN (D)(G) 13

Caramelized apples | pâte sablée | vanilla ice cream

NIKKI BEACH'S GRAND FRUIT PLATE (D) 18

Tropical and local organic fruit | lemon and basil sorbet | spiced yogurt

SORBET AND ICE CREAM (D) 10

Please ask your server for our daily flavors



(G) GLUTEN **(N)** NUTS **(A)** ALCOHOL **(S)** SHELLFISH **(V)** VEGETARIAN **(D)** DAIRY
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Champagne

	GLASS	75CL	150CL
Taittinger Brut Réserve	17	150	300
Moët & Chandon Ice Impérial		200	400
Ruinart Blanc de Blancs		250	
Taittinger Comtes de Champagne Blanc de Blancs		400	950
Dom Pérignon Vintage		500	1300
Cristal Roederer Vintage		650	2000
Armand de Brignac "Ace of Spades" Brut		850	2500
Dom Pérignon Plénitude P2		950	

Rosé Champagne

	GLASS	75CL	150CL
Taittinger Prestige Rosé	20	200	450
Laurent-Perrier Rosé		250	500
Moët & Chandon Ice Rosé		250	500
Ruinart Rosé		300	
Taittinger Comtes de Champagne Rosé		550	1500
Dom Pérignon Rosé Vintage		850	2500
Cristal Roederer Rosé Vintage		1200	3000
Armand de Brignac "Ace of Spades" Rosé		1300	

Grand Format

	3L	6L	9L	12L	15L
Jéroboam Taittinger Brut Réserve	750				
Mathusalem Taittinger Brut Réserve		1500			
Salamanazar Taittinger Brut Réserve			2500		
Balthazar Taittinger Brut Réserve				3500	
Nabucodonosor Taittinger Brut Réserve					4500

Grand Format Prestige

	3L	6L
Jéroboam Dom Pérignon Vintage	5000	
Jéroboam Cristal Roederer Vintage	6500	
Jéroboam Armand de Brignac "Ace of Spades" Brut	6500	
Jéroboam Dom Pérignon Rosé Vintage	9500	
Mathusalem Dom Pérignon Vintage		18000
Mathusalem Cristal Roederer Vintage		25000

Rosé Wine

France

CÔTES DE PROVENCE

	75CL	150CL
Rosé et Or Château Minuty Côtes de Provence	70	185
Whispering Angel Château d'Esclans Côtes de Provence	75	180
Domaines Ott Château de Selle Clair de Noirs Côtes de Provence	85	210
Cuvee 281 Château Minuty Côtes de Provence.	125	250
Les Clans Château d'Esclans Côtes de Provence	175	
Garrus Château d'Esclans Côtes de Provence	295	

LARGE FORMAT

	3L
Rosé et Or Château Minuty Côtes de Provence	375
Whispering Angel Château d'Esclans Côtes de Provence	395
Domaines Ott Château de Selle Clair de Noirs Côtes de Provence	800

A decorative background featuring stylized fern leaves in various colors (gold, blue, brown) scattered around the page. The main title 'White Wine' is written in a large, elegant, light blue cursive font.

White Wine

France

75 CL

Sancerre Domaine Fouassier Loire France	75
Chablis Premier Cru Domaine du Colombier Vaucoupin Chablis	85
Chassagne-Montrachet Premier Cru Louis Latour Cailleret Côte de Beaune	185
Meursault Premier Cru Louis Latour Chateau de Blagny Côte de Beaune	250
Baron de L' Pouilly-Fume Baron de Ladoucette Loire	275

New World

75 CL

Cloudy Bay Sauvignon Blanc Marlborough, New Zealand	90
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Red Wine

Spain

	75 cL
Protos Reserva Tempranillo Ribera del Duero	75
Pesquera Reserva B. Alejandro Fernandez Tempranillo Ribera del Duero	90
Vega Sicilia Unico Gran Reserva Tempranillo Ribera del Duero	695
Pingus Dominio de Pingus Tempranillo Ribera del Duero	3500

France

	75 cL
Château Margaux Premier Grand Cru Classe Margaux Bourdeaux	1500
Château Mouton Rothschild Pauillac Bourdeaux	1695
Château Cheval Blanc Saint-Emilion Grand Cru Bourdeaux	1795
Château Petrus Pomerol Bourdeaux	7500

New World

	75 cL
Opus One Bordeaux Blend Napa Valley, USA	995



Spirits

Vodka

| Belvedere

75 CL	1.75 L	3 L	6 L
300	700	1500	3000

Rum

| Ron Barceló

| Havana Club 7 años

| Bacardi 8

| Zacapa XO

75 CL

250
275
295
550

Gin

| Bombay Sapphire

| Hendrick's

| Gin Mare

| Brockmans

75 CL

250
275
285
300

Tequila

| Patron café

| Patron silver

| Patron reposado

| Patron añejo

| Clase Azul reposado

| Don Julio 1942

75 CL

250
300
350
400
600
650

Whiskey

| Jack Daniels

| JW Black

| Hibiki

| JW Blue

75 CL

285
350
450
550

Cognac/Brandy

| Hennessy XO

| Hennessy Paradis

| Louis XII

75 CL

550
4500
6500



CIGAR *Menu*

PARTAGAS CORONA JUNIOR

19

MONTECRISTO OPEN JUNIOR

22

ROMEO Y JULIETA NO.2

25

HOYO DE SAN JUAN

30

COHIBA NO.2

36