

Food Menu

Appetizers

BURRATA CAPRESE 24

Burrata | basil pesto | cherry tomato | green tomato | kamuto tomato | beef tomato | balsamic glaze | focaccia bread | red onion | extra virgin olive oil | rocket leaves | lemon salt

Burrata | pesto delicato | pomodoro verde | pomodorini datterini rossi e gialli | pomodoro kamuto | pomodoro cuore di bue | riduzione di balsamico | focaccia | cipolla rossa di Tropea | rucola | olio extra vergine di oliva | sale al limone

MARBELLA SHRIMP PIL PIL 30

Sautéed shrimp | extra virgin olive oil | sliced garlic | cherry tomatoes | parsley | chilli flakes | white wine | focaccia bread

Guazzetto di gamberi | aglio | olio extra vergine di oliva | pomodorini ciliegini | prezzemolo | peperoncino | vino bianco | focaccia

STEAMED MUSSELS 25

Sauteed mussels | garlic | parsley | white wine | toasted bread

Sauté di cozze | aglio | prezzemolo | vino bianco | pane tostato

FOCACCIA ALLA MARINARA (2-4 PEOPLE) 45

Pinsa Romana flat bread | cherry tomatoes | fresh Ligurian basil | garlic | clams | extra virgin olive oil | rocket leaves

Pinsa romana | pomodorini ciliegini | basilico fresco ligure | aglio | vongole sgusciate | olio extra vergine di oliva | rucola

MEZZEH PLATTER (2-4 PEOPLE) 50

Curry hummus | vegetable crudités | cherry tomatoes | mixed olives | yogurt sauce | corn tortilla crisps

Hummus al curry | crudité di verdure | pomodorini ciliegini | olive | salsa yogurt | chips di mais

Raw Bar

POKE BOWL 28

Fresh tuna or salmon marinated in sesame oil and togarashi | avocado | mango | edamame | wakame | sushi rice | pink ginger | tenkasu | toasted sesame seeds | ponzu sauce

Tonno fresco o salmone marinati in olio di sesamo e togarashi | avocado | mango | edamame | wakame | riso sushi | zenzero rosa | tenkasu | semi di sesamo tostati | salsa ponzu

GAMBERO ROSSO DI MAZARA TARTARE 45

Mazara red prawn tartare | passion fruit | toasted sesame seeds | crispy celery

Tartare di gambero rosso di Mazara | frutto della passione | semi di sesamo tostati | sedano croccante



Salads



SEXY SALAD 28

Lobster | shrimp | crab meat | kanikama | avocado | mango | cucumber | field greens | tobiko | spicy mayonnaise
Astice | gamberi | polpa di granchio | kanikama | avocado | mango | cetriolo | germogli misti | tobiko | maionese piccante



MIAMI BEACH CHICKEN CAESAR SALAD 24

Chicken | baby gem leaves | Nikki Beach's signature Caesar dressing | rustic croutons | Parmesan cheese
Pollo ai ferri | cuori di lattuga | salsa Caesar Nikki Beach | crostini rustici | Parmigiano Reggiano 36 mesi

WATERMELON AND FETA CHEESE SALAD 24

Watermelon | quinoa | cucumbers | cherry tomatoes | feta cheese | basil | balsamic glaze |
 basil oil | lemon and basil sorbet

*Anguria | quinoa | cetriolo | pomodorini ciliegini | feta | basilico |
 glassa di aceto balsamico | olio al basilico | sorbetto al limone e basilico*

Caviar

CAVIAR SELECTION GRAND CRU PERLITA

Red onion | chives | chopped eggs | sour cream | blinis
Cipolle di Tropea | erba cipollina | uovo tritato | crème fraîche | blinis

20gr 220

50gr 550

100gr 1000

Pasta

LOBSTER SPAGHETTONI 45

Spaghetti Antico Pastificio Morelli | half lobster | confit yellow and red cherry tomato | brandy |
 tomato water | chili | garlic | basil

*Spaghetti Antico Pastificio Morelli | mezzo astice | confit di pomodorini ciliegini gialli e rossi |
 brandy | peperoncino | acqua di pomodoro | aglio | basilico*

SPAGHETTONE ALLO SCOGLIO* 32

Spaghetti Antico Pastificio Morelli | clams | mussels | tiger prawns | confit cherry tomato | garlic | chili | parsley | bottarga
Spaghetti Antico Pastificio Morelli con germe di grano | cozze | vongole | gamberi | confit di pomodorini ciliegini rossi | bottarga

BURRATA RAVIOLI* 24

Burrata | fresh Ligurian basil | yellow cherry tomatoes | red cherry tomatoes | extra virgin olive oil
Ravioli ripieni di burrata di Andria | basilico Ligure | stracciatella | pomodorini ciliegini gialli e rossi | olio extra vergine di oliva

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Main Courses

BRANZINO DEL MEDITERRANEO* 38

Sea bass | Mediterranean vegetables | Taggiasche olives | thyme | extra virgin olive oil | basil | cress
Branzino | caponatina siciliana | olive taggiasche | timo | olio extra vergine di oliva | germogli misti

ANGUS BEEF SLIDERS 32

Angus beef | whole grain bread | cheddar cheese | garden leaves | rustic fries | pickles
Mini hamburger di Angus | pan brioche integrale | formaggio cheddar | misticanza | patatine Belga | cetriolo sott'aceto | pomodoro | cipolla rossa di Tropea

NIKKI BEACH'S FAMOUS CHICKEN SATAY* 32

Sesame marinated chicken strips | Asian vegetables | spicy peanut sauce | steamed jasmine rice
Curry delicato di pollo marinato al sesamo | ginger | verdure asiatiche | salsa di arachidi | riso al gelsomino

DUBAI GRILLED CAULIFLOWER 28

Cauliflower | green harissa | sliced almonds | golden raisins | marinated olives | arugula | garden herbs | lemon and tahini dressing
Cavolfiore gratinato | crema di harissa | mandorle | uvetta | olive marinate | rucola | erbe | salsa tahini e limone

LUXURY BOAT* (5-6 PEOPLE) 1300

600g king crab legs | 2 chargrilled lobsters | 10 Italian tiger prawns |
50g caviar selection "Grand Cru Perlita" with traditional garnishes | blinis | Belgian fries |
spicy mayonnaise | toasted focaccia | olive tapenade
*600g chele di granchio reale | 2 astici alla griglia | 10 mazzancolle |
50g caviale "Gran Cru Perlita" | blinis | patatine belga | maionese piccante | focaccia tostata | tapenade di olive*

Grill

TAGLIATA DI TONNO* 45

Grilled tuna steak | garden leaves | balsamic glaze |
toasted sesame seed
*Tonno alla griglia | misticanza | glassa di aceto balsamico |
semi di sesamo tostiti*

TIGER PRAWNS* 65

4 jumbo shrimp | vegetable crudité | tzatziki
4 gamberoni | pinzimonio di verdure | tzatziki

LOBSTER WITH SPICY CITRUS BUTTER 80

Whole grilled lobster | spicy citrus butter
Astice intero grigliato | burro speziato agli agrumi

FIorentina BEEF STEAK 115

1 kg grilled Florentine beef steak | Maldon sea salt |
truffled roasted Ratte potatoes
*1 kg Fiorentina di manzo grigliato | sale Maldon |
patate Ratte arrosto al tartufo*

Sides

MIXED LEAVES SALAD 10

Insalata mista

BELGIAN FRIES WITH SPICY MAYO* 12

Patatine belga con maionese piccante

TRUFFLED ROASTED RATTE POTATOES 16

Patate Ratte arrosto al tartufo

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Sushi Specials

STEAMED EDAMAME* 12

With Maldon sea salt
Con sale marino di Maldon

ASIAN WAKAME SALAD* 12

Japanese cold seaweed salad
Insalata fredda di alghe wakame

SASHIMI* (3 SLICES) 15

Choice of tuna, salmon, sea bass, shrimp | wasabi |
pickled ginger | citrus ponzu

*A scelta tra tonno, salmone, branzino, gambero |
wasabi | zenzero marinato | ponzu*

NIGIRI (3 PIECES) 18

Choice of tuna, salmon, sea bass, shrimp | wasabi |
pickled ginger | citrus ponzu

*A scelta tra tonno, salmone, branzino, gambero |
wasabi | zenzero marinato | ponzu*

Sushi Platters

NIKKI BEACH'S SUSHI DRAGON SELECTION* 95

Ibiza Rainbow roll | Saint Barth Salmon roll | 6 nigiri | 6 sashimi | asian wakame salad | pickled ginger | wasabi
Ibiza Rainbow roll | Saint Barth Salmon roll | 6 nigiri | 6 sashimi | insalata di alghe wakame | zenzero marinato | wasabi

NIKKI BEACH'S FAMOUS SUSHI BOAT 350

Saint Tropez Fantasy roll | Ibiza Rainbow roll | Marbella Spicy Tuna roll | Saint Barth Salmon roll | Koh Samui Vegetarian roll |
12 nigiri | 12 sashimi | salmon tartare | Asian wakame salad | pickled ginger | wasabi | ponzu

*Saint Tropez Fantasy roll | Ibiza Rainbow roll | Marbella Spicy Tuna roll | Saint Barth Salmon roll | Koh Samui Vegetarian roll |
12 nigiri | 12 sashimi | tartare di salmone | insalata di alghe wakame | zenzero marinato | wasabi | ponzu*

Sushi Rolls

MARBELLA SPICY TUNA ROLL* 30

Tuna | avocado | mango | spring onion |
sriracha | togarashi

*Tonno | avocado | mango | cipollotto fresco |
sriracha | togarashi*

SAINT BARTH SALMON ROLL* 30

Fresh salmon | asparagus | avocado | torched salmon |
onion fries | cream cheese | ikura | teriyaki | fried onion

*Salmone | asparagi | avocado | salmone alla fiamma | ikura |
formaggio spalmabile | cipolla croccante | teriyaki | cipolla frita*

IBIZA RAINBOW ROLL* 30

Crab meat | cucumber | black tobiko | tuna | salmon |
sea bass | avocado | ponzu sauce

*Tonno | salmone | branzino | polpa di granchio |
avocado | tobiko nero | cetriolo | ponzu*

SAINT TROPEZ ROLL* 30

Panko shrimp | avocado | roasted sesame seed | mango |
orange tobiko | spicy mayo

*Gambero pané croccante | avocado | sesamo tostato |
mango | tobiko arancione | maionese piccante*

KOH SAMUI VEGETARIAN ROLL* 26

Venere rice | tofu | carrots | cucumber | asparagus tempura | roasted pistachio | carrot ginger sauce

Riso venere | tofu | carota | cetriolo | asparago in tempura | pistacchio | crema di carote e zenzero

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Sharing Menu

FOCACCIA ALLA MARINARA (2-4 PEOPLE) 45

Pinsa Romana flat bread | cherry tomatoes | fresh Ligurian basil | garlic | clams | extra virgin olive oil | rocket leaves

TAPAS BOAT* 215

Burrata Caprese | Marbella Shrimp Pil Pil | Sexy Salad | Steamed Mussels | Focaccia alla Marinara | steamed edamame

MEZZEH PLATTER (2-4 PEOPLE) 50

Curry hummus | vegetable crudité | cherry tomatoes | mixed olives | yogurt sauce | corn tortilla crisps

NIKKI BEACH'S FAMOUS SUSHI BOAT* 350

Saint Tropez Fantasy roll | Ibiza Rainbow roll | Marbella Spicy Tuna roll | Saint Barth Salmon roll | Koh Samui Vegetarian roll | 12 nigiri | 12 sashimi | salmon tartare | Asian wakame salad | pickled ginger | wasabi | ponzu

SARDEGNA BOAT* 550

2 Florentine beef steaks | grilled shrimp | whole chargrilled lobster | grilled tuna tagliata | truffle roasted Ratte potatoes | Belgian fries with spicy mayo | grilled vegetables | tartar sauce | Bearnaise sauce

LUXURY BOAT* 1300

600g king crab legs | 2 chargrilled lobsters | 10 Italian tiger prawn | 50g caviar selection "Grand Cru Perlita" with traditional garnishes | blinis | Belgian fries | spicy mayonnaise | toasted focaccia | olive tapenade

SLIDER BOAT 220

20 Angus beef sliders | Belgian fries | ketchup | mayonnaise | pickles

NIKKI BEACH'S FAMOUS FRUIT BOAT 150

Tropical fruit | local fruit | berries

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Desserts

CHOCOLATE LAVA CAKE* 14

Chocolate lava cake | chocolate ganache | Madagascar vanilla ice cream

Tortino caldo al cioccolato dal cuore fondente | ganache al cioccolato | gelato alla vaniglia del Madagascar

TIRAMISU* 14

Mascarpone cream | espresso coffee | ladyfingers | dark chocolate

Crema al mascarpone | caffè espresso | savoiardi | uova fresche | cacao amaro

PANNA E FRAGOLINE 22

Wild strawberries | whipped cream

Fragoline di bosco | panna montata

NIKKI BEACH'S TAGLIATA DI FRUTTA 35

Tropical fruit | local fruit | berries

Frutta tropicale | frutta locale | frutti di bosco

SELEZIONE DI SORBETTI E GELATI* 14

(3 scoops) Please ask your server for our daily offer

(3 gusti) Chiedete al vostro cameriere la nostra offerta giornaliera



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Champagne

	GLASS	75CL	150CL
Perrier-Jouët Grand Brut	22	190	375
Perrier-Jouët Blanc De Blancs		230	
Moët & Chandon Ice Impérial		250	500
Perrier-Jouët Belle Epoque		480	950
Dom Pérignon Vintage		610	1550
Cristal Roederer Vintage		640	2200
Armand De Brignac Gold		900	2000
Perrier-Jouët Blanc De Blancs "Belle Epoque"		1150	
Armand De Brignac Silver		1950	4900

Rosé Champagne

	75CL	150CL
Perrier-Jouët Blason Rosé	240	475
Moët & Chandon Ice Impérial Rosé	260	520
Perrier-Jouët Belle Epoque Rosé	1100	2700
Dom Pérignon Rosé Vintage	1150	3100
Cristal Roederer Rosé Vintage	1450	5500
Armand De Brignac Rosé	1500	3250

Grand Format

	3L	6L	9L
Perrier-Jouët Grand Brut	950	2250	3000
Moët & Chandon Ice Impérial	1150		
Perrier-Jouët "Belle Epoque"	3000	12000	
Armand De Brignac Gold Brut		20000	
Dom Pérignon Vintage	7200	23000	
Cristal Roederer Vintage		25000	
Perrier-Jouët "Belle Epoque" Rosé	7500		
Armand De Brignac Rosé	13000		
Dom Pérignon Vintage Rosé	15000	40000	

White Wine

	GLASS	75CL
Santa Margherita Stilwhite Veneto Italy	17	60
Vigne Surrâu Sciala Vermentino Di Gallura Superiore Sardegna Italy		80
Livio Felluga Pinot Grigio Friuli-Venezia Giulia Italy		90
Cloudy Bay Sauvignon Blanc Marlborough New Zealand		110
Marchesi Antinori Cervaro Della Sala Umbria Italy		150
Charly Nicolle Chablis Per Aspera Bourgogne France		180
Jermann Vintage Tunina Friuli-Venezia Giulia Italy		220
Pascal Jolivet Pouilly Fumé Indigene Loire France		250
Morey Coffinet Chassagne Montrachet Bourgogne France		280
De Ladoucette "Baron De L" Pouilly Fumé Bourgogne France		320
Gaja Gaia & Rey Piemonte Italy		720
Château Margaux Pavillon Blanc Bordeaux France		1200
Louis Latour Montrachet Grand Cru Côte de Beaune France		2800

Red Wine

	GLASS	75CL
Vigne Surrâu Cannonau Sardegna Italy	17	60
Capichera Vign'Agnena Assaje Sardegna Italy		140
Château La Commanderie Saint Estèphe Bordeaux France		145
Château Margaux Margaux 1er Cru Bordeaux France		2050
Château Petrus Pomerol Bordeaux France		9000

Rosé Wine

	GLASS	75CL	150CL
Santa Margherita Stilrose Veneto Italy	17	60	
Nikki Beach Rosé Côtes de Provence France		70	
Château Minuty M De Minuty Côtes de Provence France		90	190
Château Minuty Prestige Côtes de Provence France		95	
Château D'Esclans Whispering Angel Côtes de Provence France		100	220
Château Minuty Rosé et Or Côtes de Provence France		110	240
Château Léoube Secret de Léoube Côtes de Provence France		120	250
Château De Selle Domaines Ott Côtes de Provence France		140	290
Château Minuty Minuty 281 Côtes de Provence France		190	
Château D'Esclans Garrus Côtes de Provence France		325	

LARGE FORMAT

	3L	6L
Château Minuty Prestige Côtes de Provence France	425	
Château D'Esclans Whispering Angel Côtes de Provence France	450	
Château Minuty Rosé et Or Côtes de Provence France	550	1250
Château De Selle Domaines Ott Côtes de Provence France	950	2400

Cocktails

Signature Cocktails

NIKKI BEACH'S WORLD FAMOUS MOJITO 20

Havana 3 | sugar | fresh Mint | lime

Add an extra flavor to your Mojito: Strawberry | Raspberry | Passion Fruit +2

ST BARTH CALLIN' 23

Patron Citronge | Aperol | orange juice | lime juice | agave nectar

KOH SAMUI SUNSET 20

Belvedere vodka | Peachtree | lime | passion fruit | ginger ale | sweet chili

MARBELLA BASIL SOUR 20

Plymouth gin | orange liqueur | lemon | sugar | basil

PORTO CERVO BREEZE 20

Mirto | lemon | sugar | egg white | violette | mint

Classic Twists

GINGER DAIQUIRI 20

Havana 3 | lime | homemade ginger syrup

NEGRONI EXPRESS 22

Plymouth gin | Campari | Martini Rosso infused coffee beans | orange

SUMMER MARGARITA 21

Olmecca Altos | orange liqueur | agave nectar | lime | kumquat

WATERFRONT MULE 20

Belvedere vodka | Fabbri amarena cherries | ginger beer | lime

Classics

APEROL SPRITZ 20

Aperol | Prosecco Superiore Valdo DOCG Extra-Dry Cuvee 1926 | soda

NEGRONI 20

Plymouth gin | Martini Rosso | Campari

MOSCOW MULE 20

Belvedere vodka | lime | ginger beer

BELLINI 25

Champagne Perrier-Jouët | peach puree

Champagne Cocktails

THE DIVA 25

Perrier-Jouët Grand Brut | Plymouth gin | Amaretto | pineapple | lemon | orgeat | violette liqueur

ROSE FIZZ 25

Perrier-Jouët Grand Brut | Plymouth gin | Rose liqueur | lemon | angostura | lavender | passion fruit

FALERNUM SPARKLE 25

Perrier-Jouët Grand Brut | Absolut Vanilla | Falernum liqueur

CLASSIC CHAMPAGNE COCKTAIL 30

Hennessy Cognac | Perrier-Jouët Grand Brut | Angostura | sugar

BELVEDERE WILDFLOWER 25

Belvedere Vodka | Perrier-Jouët Grand Brut | Pink grapefruit | Elderflower

After Dinner Cocktails

ESPRESSO MARTINI 22

Belvedere vodka | Kahlua | espresso

COSMOPOLITAN MAN 22

Zacapa 23 | sugar | chocolate bitter | orange

GRASSHOPPER 20

Crème de Menthe | Crème de Cacao | milk

Non-Alcoholic Cocktails

STRAWBERRY BLUSH 18

Strawberry | peach | ginger ale | mint

HONEY DEW 18

Honey | apple | lime | mint

PINEAPPLE & GINGER SMASH 18

Pineapple | Homemade ginger syrup | soda

VIRGIN MOJITO 18

Mint | Lime | soda

Nikki Beach's Jugs

1 LITER

RED SANGRIA
70

GOLDEN SANGRIA
70

ROYALE SANGRIA
170

MOJITO JUG
85



Spirits

Vodka

	3CL	0.75L	1.5L
Belvedere	20	300	700
Absolut Elyx	22	350	
Beluga	25	375	
LARGE FORMAT	3L	6L	
Belvedere	1400	2250	

Gin

	3CL	0.75L
Beefeater 24	20	300
Plymouth	20	300
Bombay Sapphire	20	300
Hendricks	22	350
Monkey 47	25	375
Gin Mare	25	375

Whiskey

	3CL	0.75L
Johnnie Walker Red	20	300
Jack Daniels	20	350
Jameson	20	300
Makers Mark	20	300
Jonnie Walker Black	22	375
Chivas Regal 12 years	22	350
Glenmorangie Original	25	350
Macallan Amber	25	375
Laphroaig 10	25	350
Jonnie Walker Blue	60	1150

Tequila

	3CL	0.75L
Patron XO Café	20	300
Patron Silver	20	350
Patron Reposado	22	375
Patron Añejo	25	400
Don Julio 1942	55	975
Patron Platinum		1150

Rum

	3CL	0.75L
Havana 3 years	20	300
Captain Morgan Spiced	20	300
Mount Gay Eclipse	20	325
Appleton 12 years	22	325
Havana 7 years	22	350
Flor de Cana 7 years	22	300
Zacapa 23	35	500

Cognac

	3CL	0.75L
Hennessy VS	20	300
Hennessy XO	60	675
Louis XII	600	