



CAFÉ NIKKI

Lunch & Dinner

All Day Dining

In our endeavors to promote sustainability and a healthy lifestyle, we have partnered with local fishermen and an organic farm for responsibly chosen home grown produce from the Nikki Farm and Arabian gulf.

Appetizers

HALLOUMI SOUVA **DG** 65

Stone heart oven baked flatbread, Halloumi cheese, wholegrain mustard mayonnaise, beetroot relish, red cabbage & herb slaw with lemon

CRUSTED CALAMARI **DGS** 75

Crisp panko dusted calamari, chili jam aioli, pickled chili, coriander & fresh lime

ARABIAN TAPAS CHILLED **DGN** 45

Traditional hummus, moutabel & mohamarah, tahini, mint & cumin yoghurt

ARABIAN TAPAS HOT **DG** 50

Arabian tapas served with oven fresh flatbread
Kibbeh, spinach & meat sambousek, cheese roukak, tahini, mint & cumin yoghurt

Raw Bar

NIKKI BEACH CALIFORNIA ROLL **DG** 65

Classic California roll, kanikama, avocado, cucumber, orange tobiko

KOH SAMUI VEGETARIAN ROLL **DGV** 60

Tempura vegetables, avocado, pickled cucumber, mango & soy emulsion

SAINT BARTH SALMON ROLL **DG** 65

Salmon, herb cream cheese with chili oil, asparagus, acevichado sauce

Soups

CHICKEN VEGETABLE & RISONI SOUP **DG** 55

Poached chicken, garden vegetables, risoni pasta, parmesan & garlic baguette

CHICKEN BONE BROTH 80

12 hour slow cooked broth, pulled rotisserie chicken, assorted mushrooms, leeks & truffles

SEAFOOD LAKSA *Global Favorite* **S** 80

Sustainable catch, Thai coconut broth, rice noodles, bean sprouts with chilies & coriander

TOMATO, SPLIT PEA & CHICKPEA SOUP 45

Slow cooked, mildly spiced

Salads

CAESAR **DG** 70

Gem lettuce, shaved parmesan, garlic croutons, Caesar dressing

+ Chicken 20

+Shrimp **S** 25

GREENS, SEEDS AND PASSIONFRUIT

D V 80

Global Favorite

Nikki Beach Farm Organic greens, quinoa, avocado, radish, snow peas, flax & sunflower seeds, passionfruit yoghurt dressing

POKE ME

Global Favorite

Sushi rice, edamame, wakame, compressed watermelon, avocado, cherry tomatoes, cucumber, wasabi mayonnaise, crisp shallots, soy & mirin dressing

• Vegetarian 65

• Poached Shrimp 70

• Steamed chicken breast 60

Handhelds

All our handhelds come with your choice of French, Matchstick or Simple Salad

NIKKI BEACH TRI-CUT CRAFT BURGER

D G 110

Grilled 180 gram signature tri-cut Angus beef, smoked tomato relish, onion jam, crisp iceberg lettuce, sliced tomatoes, mayonnaise & grilled bun

CAFÉ NIKKI VEGAN BURGER

V G 95

Seared 100 % plant based burger, smoked tomato relish, onion jam, crisp iceberg lettuce, sliced tomatoes, mayonnaise & grilled bun

CAFÉ NIKKI CLUB

D G 95

Signature triple decker sandwich, chicken breast, beef bacon, jerk spiced mayonnaise, avocado, lettuce & tomato

Pasta

SEAFOOD SPAGHETTI

G S 85

Market catch, shellfish bisque, parsley, lemon & butter

CREATE YOUR OWN PASTA DISH

PASTA

Spaghetti **G**

Pappardelle **G**

Fusilli **G**

TOPPINGS

Parmesan **D**

Smoked Chili

Basil Oil

SAUCE

Pomodoro **V** 60

Pesto Cream **D N V** 65

Cream of chicken **D** 75

Mains

CHICKEN A LA PLANCHA

D 110

Global Favorite

Seared marinated chicken, buckwheat, grilled asparagus, tarragon emulsion

SALMON & CITRUS

D 150

Grilled 180 gram salmon, sautéed quinoa & chard, lemon butter

STEAK FRITES

D 190

Grilled 220 gram Angus striploin, thick cut fries, Béarnaise sauce

GULF CATCH OF THE DAY YOUR WAY

150

Sustainably sourced fresh fish, your choice of cooking:

Grilled / Steamed / Poached

& your choice of side.

ARABIAN GRILL FOR 2

D G 245

Grilled Australian Lamb cutlets & kofta, chicken kofta & spiced chicken thighs, Angus beef, pickles, garlic aioli, spiced Basmati rice, grilled flatbread

CLAYPOT BIRIYANI **D****N**

Traditional Southern Asian spiced rice

Shrimp

S 110

Chicken

95

Served with homemade chutney

Pizza

KEY WEST

G**D** 95

Pulled jerk chicken, caramelized pineapple, burnt onions, Oaxaca cheese, coriander

CLASSIC MARGARITA

G**D****V** 75

Rustic tomato sauce, shredded mozzarella, fresh basil

Sides

Creamed Potatoes

D 25

Steamed / Grilled vegetables

25

Classic hand cut fries

25

Farm Salad

25

Buckwheat, mushrooms & asparagus

35

Elote Corn

D 45

Desserts

COCONUT CHEESECAKE JAR **D** 45

Mango, macerated pineapple, caramelized banana

FRESH FRUIT PLATTER

D 45

Seasonal sliced fruits, Honey infused yoghurt

NIKKI BEACH ICE CREAM / SORBET

D**G****N** 25

CAFÉ NIKKI

CHOCOLATE CAKE

D**G** 55

Devil's food cake, Valrhona chocolate, chantilly cream

All prices are in Emirati Dirhams.

All prices are inclusive of 7% Municipality Fees, 10% Service Charge & 5% VAT.

S Shellfish / **N** Nuts / **D** Dairy / **V** Vegetarian / **G** Gluten