



CAFÉ NIKKI

Raw Bar

SASHIMI ^R 40

Tuna / Salmon / Hamachi

NIGIRI ^{G R} 40

Tuna / Salmon / Hamachi

TORO NIGIRI ^R 65

Black truffle caviar

WAGYU NIGIRI ^R 75

White truffle butter

CAVIAR 15gr/30gr ^{R S} 300/600

Nori crisps

OYSTERS ^{R S}

½ DOZEN 210

DOZEN 395

Balsamic, black peppercorn
mignonette, nam jim and fresh lemon

TORO TIRADITO ^R 85

Kumquat, yuzu and truffle

TUNA CEVICHE ^R 75

Jalapeno, lime, coriander, bell peppers,
radish, red onion, celery and harusame

SALMON TARTARE ^{G R} 65

Avocado, yuzu ponzu and wakame

TUNA TARTARE ^{G R} 85

Avocado, ponzu and crispy nori

AJI TRUFFLE TUNA ROLL ^{R G} 80

Avocado, cucumber, takuan, sesame
and honey

DYNAMITE ROLL ^{D G S} 90

Dynamite lobster, mango, avocado,
spicy mayonnaise and mango caviar

SHRIMP TEMPURA ^{G S} 75

Ebi furai, takuan, cucumber, kanikama
and teriyaki sauce

STRAWBERRY TEMPURA ROLL

^{D G S} 50

Kanikama and yuzu butter

CALIFORNIA ^{G S} 65

Kanikama, cucumber, takuwan and
tobiko

VEGETABLE ROLL ^V 65

Asparagus, avocado, takuan,
cucumber, crispy quinoa and smoked
mayonnaise

SALMON ROLL ^{D R} 75

Cream cheese, asparagus, smoked
salmon and lemon mayo

SUSHI DRAGON ^{D G R S} 195

California roll, salmon roll, 3 cuts of
sashimi 3 pieces of nigiri

ROLLING SURFBOARD ^{D G R S} 440

California roll, salmon roll, vegetable
roll, spicy tuna roll, strawberry maki, 3
cuts of sashimi and 3 pieces of nigiri

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

Salads

- CAESAR D G** 70
Gem lettuce, parmesan, croutons and Caesar dressing
ADD: Chicken +20 / Shrimp S +25 / Halloumi D +20
- CAFÉ NIKKI NIÇOISE R** 80
Gem lettuce, Kalamata olives, heirloom tomatoes, green beans, soft-boiled egg, potatoes, tuna, white anchovies and lemon vinaigrette
- GREENS, SEEDS AND PASSION FRUIT D V Global favorite** 80
Quinoa, avocado, radish, snow peas, flax and sunflower seeds and passion fruit yoghurt dressing
- KALE, QUINOA, GOJI AND ALMONDS N V Global favorite** 80
Granny Smith apple, turmeric pickled carrot and kohlrabi, toasted flaked almonds, goji berries and organic apple cider vinaigrette
- KOH SAMUI THAI BEEF N** 70
Grilled Angus, rice noodles, cherry tomatoes, cucumbers, coriander, mint, Thai basil, bean sprouts, sesame, cashew nut and nam tok dressing
- POKE ME G Global favorite**
Sushi rice, edamame, wakame, watermelon, avocado, cherry tomatoes, cucumber, wasabi mayonnaise, crisp shallots and soy and mirin dressing
Vegetarian 65
Tuna crudo 80
Salmon crudo 70
Poached shrimp S 70
- SALMON SALAD R G** 95
Mango, avocado, edamame, asparagus, lime, ponzu and caviar

Appetizers

- HALLOUMI SOUVA D G** 65
Flatbread, halloumi, mustard mayonnaise, beetroot, red cabbage and herb slaw with lemon
- CRUSTED CALAMARI** 75
Spicy mayo, chili and lime
- SMOKED BURRATA D** 85
Tomatoes, rocket, basil balsamic and olive oil
- EGGPLANT PARMESAN D** 45
Oven baked aubergine, tomato sauce and parmesan

Soups and Broth

- CHICKEN BONE BROTH** 80
Pulled rotisserie chicken, assorted mushrooms, leek and truffle
- SEAFOOD LAKSA S**
Global favorite 80
Seafood selection, Thai coconut broth, rice noodles, fresh bean sprouts with chilies and coriander
- LENTIL AND CHILI G V** 40
Cumin and pita croutons

Handhelds

CAFÉ NIKKI CRAFT BURGER **DG**

110

Angus beef, tomato relish, onion jam, mayonnaise, lettuce and tomatoes

ADD: Cheese **D** 15 / Bacon 15

GUILT FREE BURGER **GV** 95

Seared 100% Plant based burger, smoked tomato relish, onion jam, vegan mayonnaise, lettuce on a vegan bun. *100% Plant, 0% Cow.*

CAFÉ NIKKI CLUB **DG** 95

Grilled chicken breast, veal bacon, mayonnaise, avocado, lettuce and tomatoes

LUSCIOUS SALAD ROLL **GS** 95

Global favorite

Signature Nikki Beach appetizer with a Cafe Nikki twist: Soft flour tortilla, lobster, crabmeat, tobiko & spiced aioli

Homemade Pasta

SEAFOOD SPAGHETTI *Global favorite* **GS** 85

Fresh market seafood, shellfish bisque, parsley, butter

BUCATINI CARBONARA **DG** 80

Egg, pecorino romano and bacon

RISOTTO PORCINI MUSHROOM **DG** 75

Porcini and parmesan

Gluten free alternatives available *

Stone Hearth Pizza

BUFFALO MARGHERITA **GD** 75

Tomato, buffalo mozzarella & basil

TRUFFLE PIZZA **GD** 120

Mozzarella, parmesan, pecorino and black truffle

FOUR SEASONS **DG** 75

Mozzarella, artichokes, basil, tomato, mushrooms and olives

Mains

SALMON & CITRUS **D** 150

Global favorite

Grilled 180g Salmon, sautéed quinoa & chard, lemon butter sauce

SPRING CHICKEN A LA PLANCHA *Global favorite* 110

Flattop seared half chicken, tarragon, garlic, butternut squash puree, quinoa

VEAL SCHNITZLE **DG** 110

Pan-fried breaded veal escalope, potato, cucumber, braised red cabbage, mustard, French fries, rocket & parmesan salad

LAMB SHANK **D** 95

Slow cooked lamb shank, colcannon mash, roasted baby carrots & lamb jus

Off The Grill

Off the grill served with complimentary sauce

220g GRASS-FED BEEF STRIPLOIN 170

JUMBO U7 GAMBAS 50
150g per piece

SEABASS 160
Organically fed whole fish 600-800g

SAUCES

Ajvar V	Roasted, blended red pepper, paprika & chili flakes
BBQ	Smoky piquant gravy
Béarnaise D	Tarragon emulsion
Chimichurri	Parsley, garlic, oregano, vinegar, olive oil
Demi-Glace	Roasted bone jus
Peppercorn D	Black, green & pink peppercorn cream

Sides

Starch

FRITES 35
Sweet potato or thick cut fries

POTATO MASH WITH GRAVY 35
D G
Potato puree & truffle scented demi glaze

Grains

STEAMED RICE 35
Wild, brown and Jasmine

STEAMED BUCKWHEAT, MUSHROOMS & ASPARAGUS 35
Sautéed assorted mushrooms & asparagus with steamed buckwheat & garlic

Stems & Leaves

ORGANIC FARM SALAD 35
Nikki Beach Farm grown lettuces – Ask your server for today's harvest

WILTED GREENS 35
Daily Harvest – Our server will share with you

BROCCOLINI **N** 40
Ginger, coconut oil, activated cashew

Vegetables

GRANDMA'S CARROTS 35
Nostalgic taste of childhood

ASPARAGUS **D** 50
Sauce Hollandaise, lemon

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

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