



NIKAS

RESTAURANT

BREAKFAST 10:00 - 14:00

Poached egg on rye toast with goji berries, gravlax salmon and green asparagus with cheese sauce, 280 g	300
Poached eggs with salmon and tiger shrimp on a wheat bun with hollandaise sauce, 300 g	300
Scramble on creamy spinach and crunchy croissant with tiger shrimp and, 280 g	250
Scramble on creamy spinach and crispy croissant with sous-vide turkey, 360 g	250
Pancakes with patissier cream and caramel ice cream, 250 g	230
Cheesecakes with mascarpone espuma, mango-lychee sauce and homemade granola, 250 g	220

STARTERS

Cheese plate, 175/40 g.....	630
Edamame with Maldon salt, 150 g.....	160
Pike caviar with cream and crispy toasts, 100/60 g.....	800
Salmon crudo with truffle ponzu, 180 g.....	380
Nikas tartare, 140 g.....	370
Tiger shrimps/salmon/tuna tartare in avocado slides with mix-Thai sauce, 160 g.....	390/350/450

*King crab tartare with creamy spicy sauce, 120 g.....	1050
Vietnamese spring rolls with	
tiger shrimps (155/30 g)/vegetables (170/30 g) and tofu.....	340/220
*Vietnamese spring rolls with king crab, 145/30 g	800
Veal tartare with pear and capers in tamago-no-mono	
and worcester sauces, 160 g	350
Tataki veal with truffle, almond petals and ponzu shoyu sauce, 110 g	430
Crispy spring rolls with tiger shrimps and vegetables, 140/40 g.....	330
Tiger shrimps popcorn, 150/30/30 g.....	380
Katsu shrimps, 140/50/30 g	370
Mini gyoza with shrimps, 150/40 g.....	300
Rapans in Asian sauce with enoki and tuna chips, 180 g.....	380
Gyoza with beef, 160/40 g.....	230
Camembert in almond petals with roasted layer,	
persimmon and truffle honey, 220 g	320

ROLLS

Salmon/eel/tuna open roll, 40 g.....	95/105/95
*King crab open roll, 40 g	280
Salmon guncan, 100 g (3 pieeces)	180
Tuna/eel/tiger shrimp gunkans, 100 g.....	170
Salmon/tuna sashimi, 70/40 g.....	190/240
Eel sashimi, 90/50 g.....	480
Tiger shrimp sashimi, 75 g/40 g	200
New style salmon sashimi, 80 g.....	198
Philadelphia roll with salmon caviar, 210 g.....	360
*California roll, 180 g.....	700
*Tokio roll, 210 g.....	700
Spicy scallop with tobiko caviar roll, 145 g.....	400
Eel and mascarpone roll, 200 g.....	390
Dragon roll, 230 g.....	400
*«D» Special roll. 200 g	700

Volcano roll with black cod, 215 g	600
Yaki uramaki warm roll, 180 g.....	280
Tempura with salmon and tiger shrimps, 200/30 g.....	340

SALADS

Scallop, tiger shrimps and squid with edamame beans and avocado in fresh citrus dressing, 290 g.....	600
Salad mix with octopus and potato croquettes with yuzu aioli sauce and concasse tomatoes, 250 g	570
Sesame fried tuna seeds on a pad of lettuce and pepper confit with honey-mustard sauce, 280 g.....	390
Fresh vegetables with feta and olive & spicy butter tapenade, 230 g.....	260
Spicy salad with tenderized Chinese-styled cucumbers, cashew and crispy herbs, 210 g.....	210
Crispy spinach and leek frie with parmesan in truffle dressing, 110 g.....	210
Caesar with turkey sous vide, 250 g.....	275
Caramelized veal and avocado tempura salad, 280 g.....	480
Salad mix with spicy veal and mango, 250 g	420
3asa pingo with chicken liver, crispy spinach and strawberries, 250 g	250

SOUPS

Miso soup with tofu and wakame, 220 g.....	130
Mediterranean cream soup with salmon, 250 g.....	290
Coconut soup with seafood, 350 g.....	850
Coconut soup with tiger shrimp, 450 g.....	440
Coconut soup with chicken, 500 g.....	340
Chicken bouillon with tortellini, 300 g.....	160
Ramen with duck, 500 g	360

MAIN DISHES, ROBATA

Harusame noodles with tiger shrimps, 270 g.....	310
Fried rice with seafood/chicken and egg, 400/350 g.....	600/250
Salmon in yuzu cream sauce, 240 g.....	600
White fish fillet on a vegetable pad, 300 g.....	650
*Black cod fillet with den miso sauce, 120/30 g	1 100
Grilled tuna, 100/30 g (raw)	400
Grilled dorado with shiso-salsa, 100 g (raw)	190
Halibut in glaze on Robata grill with green asparagus and strawberry-mango chutney, 220 g	720
Kushiyaki scallop, 90 g.....	750
*Grilled octopus, 100 g (raw).....	750
Duck breast with pear marmalade and sea buckthorn sauce, 180/120 g	600
Peking duck, 1 pcs. 600/280/100 g.....	1900
Peking duck half, 1/2 pcs. 300/140/50 g.....	950
Chicken thigh with teriyaki and sunomono salad, 160/50 g.....	240
*Ribeye steak with black teriyaki sauce, 100 (raw)/20 g	800
*Tenderloin with truffle teriyaki, 170/50/40 g	2300
Veal medallions under ginger demi-glaze with spelt and porcini mushrooms, 250 g	660
Farm veal with grilled asparagus and yellow anticucho, 100 g (raw)	260
Thin edge steak, 100 g (raw).....	180
Pork steak with red and yellow anticucho, 230/40 g.....	480

PASTA, RAVIOLI

Spaghetti Carbonara, 250 g.....	250
Spaghetti Bolognese, 260 g.....	250
Tagliatelle pasta with seafood, 310 g.....	560
Salmon & spinach ravioli with a citrus note, 200 g.....	360
Mini ravioli with veal and mozzarella with porcini mushroom sauce, 270 g	290

PIZZA

Margarita, 380 g.....	210
Tiger shrimps and strawberries, 400 g.....	420
Diabolo, 400 g.....	280
Parma, 450 g.....	350
Quattro formaggi, 400 g.....	300
Salmon and seafood, 480 g	570
Duck and pear, 450 g	370

SIDE DISHES

Mashed potatoes with truffle, 150 g.....	130
Fried potatoes with mushrooms, 200 g.....	150
Couscous with vegetables, 150 g.....	120
Yasai grill, 250 g.....	240

DESSERTS

Cake of the day.....	180
Chocolate fondant, 170 g.....	180
Tiramisu, 130 g.....	180
Creme brulee, 120 g.....	180
Pineapple and lychee curd with coconut-pineapple foam, 200 g.....	220
Cheesecake Snickers, 120 g.....	180
Ice cream assortment, 100 g.....	100
Sorbet assortment, 100 g.....	100