Nick's Table

Around the World

Nick's Table – Around the World

Join us on a culinary journey through
the kitchens of the world.

One clear idea guides the menu.
We take familiar dishes and ways of cooking
from different countries and reimagine them
with flavours from around the world.

Think samosas with a smoky barbecue filling,
dumplings with unexpected flavours or classics
that take a different turn with each interpretation.
The result is a menu with its own identity,
where familiar dishes are given a new story
with creativity, quality and flavours that make sense.







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SAMOSAS

Reimagined

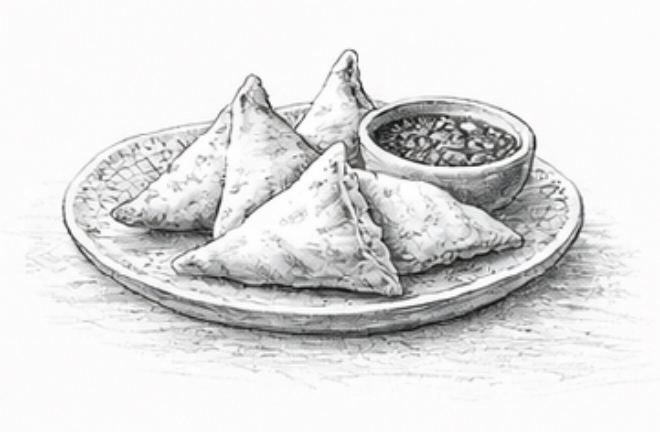
The samosa is a classic with a long history of travel.
At Nick's Table, we send it around the world again, with new fillings and contemporary interpretations from different cuisines.

Bombay Veggie – India €9

Potato, peas, garam masala, coriander, tamarind

East African Beef – East Africa €12

Beef, onion, black pepper, chilli, coriander



American BBQ – USA €14

Smoked beef, barbecue sauce, corn, spring onion

Oriental Lamb Kefta – Middle East €15

Lamb, cinnamon, cumin, parsley, mint yoghurt dip

Vegan Coconut Curry – Southeast Asia €11

Lentils, coconut, sweet potato, lime, peanuts, chilli

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CAUSA LIMEÑA

Reimagined

Causa limeña comes from Peru. Potato and lime give this elegant Latin American dish its clean, fresh flavour.

At Nick's Table, we send it around the world again, with new flavours, ideas from other cuisines and contemporary interpretations.

Classic Peruvian – Peru €12

Ají amarillo, lime, chicken, avocado, egg

Pacific – Japan / Nikkei €16

Sesame, soy, ginger, salmon, wasabi mayonnaise

Mediterranean – Vegetarian €13

Grilled courgette, bell pepper, olives, feta, lemon, herbs

Nordic – Vegetarian €13

Cucumber, dill, mustard cream, apple, beetroot, crispy onion

Oriental Garden – Vegan €12

Harissa, roasted carrot, chickpeas, pomegranate, tahini



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SKEWERS

Reimagined

The skewer is one of the world's oldest and most versatile ways of serving food. At Nick's Table, we send it around the world again, combining vegetables, cheese and meat in new ways with distinct flavours from different cuisines.

Caprese Skewer – Italy €8
Mini mozzarella, cherry tomatoes, basil, balsamic glaze

Halloumi & Zucchini – Mediterranean / vegetarian €10
Halloumi, courgette, bell pepper, lemon, herb oil

Miso Eggplant – Japan / vegan €9
Roasted aubergine, miso glaze, sesame, spring onion

Chicharrón Corn – Peru / Latin America €13
Crispy pork belly, red onion, corn, lime, ají dressing

Thịt Kho – Vietnam €14
Caramelised pork belly, spring onion, sesame, soy caramel glaze



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KÖTTBULLAR

Reimagined

At Nick's Table, we take Sweden's classic meatballs around the world,
with new spices, international ingredients and contemporary interpretations.

Swedish Köttbullar – Sweden €12
Beef and pork, lingonberries, cream sauce, dill

Venison Wild – Scandinavia €15
Venison meatballs, juniper, lingonberries, dark jus

Kefta – Middle East €14
Lamb, cumin, parsley, cinnamon, mint yoghurt dip

Green Garden – Vegan €11
Lentils, chickpeas, herbs, lemon tahini

Nordic Beet – Vegan €11
Beetroot, oats, dill, mustard cream



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OYSTERS

Signature Selection

For centuries, oysters have been associated with special occasions.
At Nick's Table, we serve them as signature small plates for anyone who wants to try something a little different.
Crisp, gratinated or dressed fresh, each version brings out a different side of this remarkable ingredient.

Kaki Fry Oysters – Japan €18

Two crisp breaded oysters, miso mayo, sesame, spring onion

Oyster Rockefeller – USA / New Orleans €19

Two oysters, spinach, herb butter and Pernod, gratinated with Parmesan

Mediterranean Citrus Oysters – Mediterranean €18

Two oysters, lemon, olive oil, capers, parsley

Asian Ginger Oysters – Southeast Asia €18

Two oysters, ginger, lime, chilli, soy and sesame vinaigrette



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TIRAMISU

Reimagined

At Nick's Table, the Italian classic goes around the world,
with new flavours, international ingredients and contemporary interpretations.

Signature Tiramisu Selection

Two mini tiramisus of your choice

Our recommendation for tasting different creations. **€11**

Sicilian Lemon Tiramisu – Sicily €8
Limoncello, lemon, mascarpone, sponge fingers

Mango Chili Tiramisu – Colombo Style €9
Mango, lime, mild chilli heat, mascarpone

Baklava Tiramisu – Levant €8
Pistachio, honey, rosewater, mascarpone

Matcha Tiramisu – Japan €9
Matcha, mascarpone, cocoa



Nick's Table

SIGNATURE COCKTAILS

House Aperitif

Cosmopolitan 1934

Gin, triple sec, lime, raspberry syrup
Fresh, elegant and lightly fruity. Our tribute to early Cosmopolitan recipes, made to enjoy as an aperitif.

€12



Signature Drinks

Alessandro

Vecchia Romagna, pistachio liqueur, cream
Creamy, nutty and elegant, a modern take on the classic Alexander.

€15

Kentucky Sunset

Bourbon, orange, lemon, triple sec, maple syrup
Warm and round, with the depth of bourbon.

€17

Deep Forest

Bourbon, pear brandy, triple sec, raspberry syrup, chocolate bitters, rosemary
Inspired by the scent of a dark forest.

€18

Kentucky Sunset

Bourbon, orange, lemon, triple sec, maple syrup
Warm and round, with the depth of bourbon.

€17

Pisco Sour

Peruvian pisco, lime, sugar, egg white, Angostura bitters
Peru's famous cocktail, fresh, aromatic and lightly foamy.

€14

Tropical Old Fashioned

Añejo rum, fresh pineapple, orange, orgeat, aromatic bitters
Tropical, balanced and full-bodied.

€16

Digestif Cocktail

Deep Forest – Salty Hazelnut Crunch €11

Bourbon, pear brandy, raspberry syrup, chocolate bitters

A small digestif served with roasted, caramelised hazelnuts and sea salt.

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FINE SPIRITS SELECTION

(4 cl)

Bourbon

Buffalo Trace – Kentucky €9
Soft, with vanilla and caramel

Eagle Rare 10 Years €12
Complex and elegant, with a long finish

Woodford Reserve €14
Double Oaked
Intense, with dark chocolate and toast

Blanton's Original €16
Single Barrel
An iconic premium bourbon

Weller Special Reserve €15
Silky and soft, with honeyed sweetness

Gin

Monkey 47 – Black Forest €12
47 botanicals, very complex

Gin Mare – Spain €12
Mediterranean herbs, olive and rosemary

Hendrick's – Scotland €11
Floral, with cucumber and rose

Roku Gin – Japan €11
Delicate citrus notes, green tea

Tanqueray No. Ten – England €12
Classic premium gin

Cognac

Frapin VSOP €14
Smooth, elegant and fruity

Hennessy XO €22
Powerful, deep and very complex

Rémy Martin XO €24
Luxurious and exceptionally round

Grappa

Nonino Riserva Antica Cuvée €12
Classic premium grappa

Grappa di Sassicaia €16
One of the most elegant premium grappas

Grappa

Nonino Riserva Antica Cuvée €12
Classic premium grappa

Bartender's Special

Black Forest Single Malt – Germany
Whisky from the Black Forest

Chartreuse Verte – France €14
The Carthusian monks' celebrated herbal liqueur

Williams pear brandy – South Tyrol €10
Clear pear brandy, highly aromatic

Calvados Pays d'Auge €12
Apple brandy from Normandy

Nick's Table

SELECTED WINES

We have kept our wine list deliberately short,
with a carefully chosen selection from around the world.

White Wine

Sauvignon Blanc – Loire Valley, France
Fresh, with gooseberry and mineral notes
0.2 L €8 | Bottle €28

Pinot Grigio – South Tyrol, Italy
Delicately fruity, elegant and easy to drink
0.2 L €7.50 | Bottle €26

Chardonnay – Mendoza, Argentina
Ripe tropical fruit, lightly creamy
0.2 L €8.50 | Bottle €30

Rosé

Côtes de Provence Rosé – France
Classically dry, with strawberry and Mediterranean notes
0.2 L €8 | Bottle €29

Rosado Garnacha – Navarra, Spain
Fruity, juicy and lively
0.2 L €7.50 | Bottle €27

Red Wine

Cabernet Sauvignon – Stellenbosch, South Africa
Dark berries, tobacco, full-bodied
0.2 L €9 | Bottle €32

Carménère – Colchagua Valley, Chile
Spicy and velvety, with dark fruit
0.2 L €8.50 | Bottle €31

Saperavi – Kakheti, Georgia
Deeply coloured, intense and distinctive
0.2 L €9.50 | Bottle €34



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HOMEMADE LEMONADES & ICED TEAS

We make our lemonades and iced teas fresh every day,
using natural ingredients, fresh fruit and carefully selected teas.

Sicilian Lemonade — 0.3 L | €5
Lemon, cane sugar, soda water
Fresh, classic and Mediterranean

Elderflower Mint Lemonade — 0.3 L | €5.50
Elderflower, lime, fresh mint
Floral, light and very refreshing

Mango Chili Iced Tea — 0.3 L | €5.50
Black tea, mango, a touch of chilli
Fruity, with mild heat

Peach Ginger Iced Tea — 0.3 L | €5.50
Peach, fresh ginger, green tea
Soft, aromatic and gently spiced

Hibiscus Berry Lemonade — 0.3 L | €5.50
Hibiscus, berries, lime
Deep red, fruity and slightly tart

Hibiscus Berry Lemonade — 0.3 L | €5.50
Hibiscus, berries, lime
Deep red, fruity and slightly tart



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BEER · SOFT DRINKS · COFFEE

Beer

Berliner Pils on draught — 0.3 L €4 | 0.5 L €5.50
Classic Berlin pilsner, freshly poured

Paulaner Hefeweizen – Munich — 0.5 L €6.50

Cusqueña Trigo – Peru
A refreshing Peruvian wheat beer

Cusqueña Dorada – Peru — 0.33 L €6.50
Golden lager, mild and balanced

Tsingtao – China — 0.33 L €6.50
Light, crisp and very refreshing

Guinness – Ireland — 0.33 L €7.80

Mineral Water

S.Pellegrino – sparkling — 0.25 L €4 | 0.75 L €7.50
Acqua Panna – still — 0.25 L €4 | 0.75 L €7.50

Soft Drinks

Afri-Cola — 0.33 L €4.50
Afri-Cola Zero — 0.33 L €4.50
Bluna Orange — 0.33 L €4.50
Bluna Lemon — 0.33 L €4.50
Seven Up — 0.33 L €4.50

Coffee

Beans: Tanzania Kilimanjaro Arabica

Coffee — €4
Freshly brewed Arabica

Espresso — €3.80
Strong and aromatic

Cappuccino — €4.50
Espresso, milk, fine milk foam