



NILE RIVER DIGITAL MENU

AESTHETIC FUSION OF MEDITERRANEAN
& ITALIAN CUISINE CREATED BY GIOVANNI BOLANDRINI
& HIS INTERNATIONAL CULINARY TEAM.

ZUPPE

MINISTRONE DI VERDURE

Mixed seasonal vegetable soup

120

ZUPPA DI PATATE E TARTUFO

Truffle & potato soup

150

ZUPPA DI FRUTTI DI MARE

Seafood bisque, cream & crispy bread

200



ANTIPASTI

LA BURRATA

Imported Italian Burrata cheese with a selection of tomatoes
310

TRUFFLE BURRATA WITH BRESAOLA

*Prime Italian bresaola with truffle
& imported Italian burrata cheese*
550

BRESAOLA RUCOLA E PARMIGIANO

Prime Italian Bresaola with Rucola salad & Parmesan cheese
350

TARTAR DI TONNO

*Seasoned tuna served with orange
red caviar & spring onion*
260

TARTAR DI MANZO

Beef tartare with capers, mustard, shallots & ketchup
270

TARTAR DI SALMONE

Pier88 signature salmon tartar
290

TARTAR MISTA DI PESCE

Mix of salmon, smoked eel & spicy tuna
350

BRUSCHETTA AL POMODORO E BASILICO

*Freshly baked toasted bread
with fresh tomatoes, basil & oregano*
110

BRUSCHETTA "SPECIAL"

Beef tartare, Italian Taleggio cheese & truffle
320

CARPACCIO DI SALMONE

Salmon carpaccio & mango chutney
250

CARPACCIO DI MANZO

*Beef carpaccio, rocket, Parmesan
vinaigrette & mustard sauce*
270

CARPACCIO DI POLPO

Octopus carpaccio with olive oil, sea salt & lemon juice
250

VITELLO TONNATO

Roasted veal with tuna sauce, mayonnaise & capers
280

FRITTO DI CALAMARI

Fresh deep-fried baby calamari
230

SHRIMP TEMPURA

Fresh crispy-fried shrimps
300

SPICY POTATOES

Potatoes tossed in our signature blend of spices
125



PLATTERS

Serves two or three

ITALIAN CHEESE

*A selection of Italian cheeses with fresh fruits,
nuts & balsamic honey*

420

ITALIAN COLD CUTS

An assortment of Italian cold cuts

450

FRITTO MISTO DI PESCE

Mixed array of fried seafood

500



LE INSALATE

INSALATA DI GAMBERI E AVOCADO

Black tiger prawns, avocado guacamole
green leaves & raspberry dressing

330

INSALATA DI FILETTO DI TONNO AL SESAMO

Sesame-crusted tuna fillet, cherry tomatoes, olive, capers
basil, crispy bread, oregano, citronette & onions

280

INSALATA DI SALMONE AFFUMICATO

Smoked salmon, mixed leaves, green apple
beet, orange, mango chutney & basil

240

CAPRESE SALAD

Fresh buffalo mozzarella with "O'roots"
San Marzano organic tomatoes & Italian Basil

195

GREEK SALAD

With imported Greek feta cheese &
"O'roots" organic tomatoes

210

SPICY CHICKEN CAESAR SALAD

Marinated chicken breast, romaine lettuce, Parmesan
and anchovies with our signature caesar dressing

260

INSALATA DI POMODORI "CALABRESE"

"O'root" organic tomatoes, olive oil, oregano,
red onions & Italian Basil

120



LE PASTE

LINGUINE “GIOVANNI”

Pier88 Signature pasta

240

RIGATONI CONTADINA

Rigatoni, tomatoes, smoked Ricotta cheese

Parmesan, spicy salami

240

TAGLIOLINI AL TARTUFO

~Homemade~

Tagliolini, truffle butter, shaved truffle & Parmesan

530

PAPPARDELLE AI FUNGHI PORCINI

~Homemade~

Pappardelle with porcini mushrooms & Parmesan

350

SPAGHETTI GAMBERI, CARCIOFI E ZAFFERANO

Spaghetti with prawns, artichoke, Italian saffron

320

SPAGHETTI LOBSTER

Spaghetti with imported lobster, basil and “O’roots” tomatoes

550

LINGUINE ALLO SCOGLIO

A staple of Southern Italian cuisine with mixed seafood,

“O’roots” cherry tomatoes, olive oil

350

SEAFOOD RAVIOLI

~Homemade~

Ravioli with seafood, tomatoes, basil & bisque sauce

240

WHOLE LOBSTER PASTA

~Serves two~

Linguine served with a full imported lobster

basil, tomatoes & bisque sauce

1700

RISOTTO LOBSTER E ASPARAGI

Risotto with imported lobster & green asparagus

550

LA NOSTRA CARBONARA

A blend of traditional and modern recipes

250

RISOTTO PORCINI E PECORINO

Risotto with porcini mushrooms, Pecorino cheese

320



SECONDI PIATTI

CHICKEN PAILLARD

Grilled chicken breast, assorted vegetables & lemon

270

OCTOPUS ALLA LUCIANA

Grilled octopus with tomatoes, garlic, capers & olives

340

WHOLE SEABASS

~Serves two or three~

45 : 50 minuts to cook

Wild seabass in sea salt crust or grilled

850

FILETTO DI SALMONE ALLA GRIGLIA

Norwegian salmon fillet with baby vegetables

Amalfi lemon sauce

350

TONNO IN CROSTA DI SESAMO SCOTTATO

Sesame-crusted tuna fillet served

with rucola & cherry tomatoes

290

GAMBERONI ALLA GRIGLIA

Grilled shrimps with a choice

of seasonal salad or vegetables

390

SHRIMP CURRY

Black tiger prawns with curry sauce

& basmati rice on the side

300

CHICKEN CURRY

Chicken, curry sauce, lemon

& basmati rice on the side

260





LE CARNI

FILETTO DI MANZO

Imported Beef tenderloin served with your choice of a side dish and sauce

550

BLACK ANGUS TAGLIATA DI MANZO

Sliced beef flank steak served with rucola

550

CHATEAUBRIAND

~Serves three~

600g Imported beef tenderloin served with your choice of a side dish and sauce

1300

BEEF WELLINGTON

600g Imported beef tenderloin coated in a selection of finely chopped mushrooms and wrapped in puff pastry

1550

LA NOSTRA MILANESE

~Serves two~

Imported breaded veal, salad & homemade fries

650

BLACK ANGUS FILETTO DI MANZO

Beef fillet served with your choice of a side dish and sauce

Choice 780 - Prime 950

FILETTO DI VITELLO

Imported veal tenderloin served with your choice of a side dish and sauce

580

BLACK ANGUS RIB-EYE

~Serves two or three~

Aged Black Angus Rib-Eye served with your choice of a side dish and sauce

500gr 1500- 1kg 2950

T-BONE

~Serves two or three~

Served with seasonal vegetables & our signature spicy potatoes

2200

SAUCE OF YOUR CHOICE

Café de Paris, Pepper, Dijon Mustard, Balsamic, Truffle or Mushroom

SIDE OF YOUR CHOICE

Seasonal Vegetables, Mixed Greens, Jasmine or Basmati Rice, Potato Wedges

DOLCI

SIGNATURE TIRAMISU

*Ladyfinger biscuits, drenched in espresso syrup
and velvety mascarpone mousse*

130

HONEY CAKE

Layered honey biscuit with sour cream mousse

90

MILLE-FEUILLE

*Homemade puff pastry, rich diplomat cream, drizzled
with soft caramel and topped with vanilla Chantilly cream*

120

CHOCOLATE ÉCLAIR

*Golden pâte à choux, topped with a chocolate sheet,
filled with 70% Valhrona chocolate cream*

85

CHEESECAKE

*Lotus biscoff crust topped with a layer of
baked cream cheese*

150

EXOTIQUE MANGO

*Coconut biscuit, topped with mascarpone mousse
and tangy mango passion fruit jelly*

120

CHEF'S DESSERT

Signature dessert of the day

150



BEER

HEINEKEN	90
STELLA	90
SAKARA	100
DESPERADOS	110

RED WINE

BOTTLE - GLASS

CHÂTEAU DE GRANVILLE <i>(Merlot & Cabernet Sauvignon)</i>	800
NALA <i>(Pinotage & Shiraz)</i>	800
BELLE VILLE <i>(Shiraz/Syrah)</i>	650
CAPE BAY <i>(Merlot Syrah)</i>	650- 170
JARDIN DU NIL <i>(Cabernet Sauvignon, Petit Verdot & Syrah)</i>	550- 150
BEAUSOLIEL <i>(Monocepage Cabernet Sauvignon)</i>	450 - 150
GRAND MARQUIS <i>(Carignan & Cabernet Sauvignon)</i>	430 - 130
XO <i>(Cabernet Sauvignon & Merlot)</i>	400 - 140
OMAR KHAYYAM <i>(Bobal)</i>	370

WHITE WINE

BOTTLE - GLASS

CHÂTEAU DE GRANVILLE <i>(Semillon)</i>	800
NALA <i>(Chardonnay & Sauvignon Blanc)</i>	800
BELLE VILLE <i>(Viognier)</i>	650
CAPE BAY <i>(Chardonnay)</i>	650- 170
JARDIN DU NIL <i>(Montpellier & France)</i>	550- 150
BEAUSOLIEL <i>(Bannati)</i>	450 - 150
GRAND MARQUIS <i>(Sultanine Blanche - Chardonnay)</i>	430 - 130
XO <i>(Chardonnay & Vermentino)</i>	400 - 140
OMAR KHAYYAM <i>(Sultanine Blanche)</i>	370

ROSÉ WINE

BOTTLE - GLASS

BEAUSOLEIL

(Monocepage Merlot)

450 - 150

XO

(Grenache & Montepulciano)

400 - 140

OMAR KHAYYAM

(Sultanine Blanche, Bobal)

370 - 130

SWEET WINE

BOTTLE - GLASS

BEAUSOLEIL

(Monocepage Cabernet Sauvignon)

450 - 150

GRAND MARQUIS

(Sultanine Blanche - Chardonnay)

430 - 130

IMPORTED WINE

WHITE WINE

2700

RED WINE

2700

SPARKLING WINE

LEBARON SIGNATURE

(Blanc De Noirs)

830

LEBARON

(Methode Traditionnelle)

730

VALMONT

(Viognier, Marsanne & Roussanne)

700

LAVITA

(Carignan & Flames)

630

GIANACLIS 1882

(Syrah/Carignan)

850

CHAMPAGNE

MOËT & CHANDON

7500

DOM PERIGNON

14000

LANSON

7500

COGNAC

COURVOISIER VS

450

COURVOISIER VSOP

540





WHISKEY

BLACK LABEL	350
CHIVAS REGAL	350
GIENFIDDCH	350
RED LABEL	260
BALLANTINE'S	260
J & B	260
JACK DANIAL'S	260
JIM BEAM	260
JAMESON IRISH	260

VODKA

GREY GOOSE	350
BELVEDERE	350
STOLICHNAYA	230
ABSOLUTE BLUE	230
SMIRNOFF	230

GIN

BOMBAY	350
HENDRICK'S	350
GORDON'S	230
BEEFEATER	230

TEQUILA

PATRON COFFEE	295
PATRON SILVER	295
ANEJO 1800	295
SAUZA (SILVER \ GOLD)	230
JOSE CUERVO (SILVER \ GOLD)	230

RUM

BACARDI (LIGHT \ GOLD)	230
CAPTAIN MORGAN	230

DIGESTIVI

BAILEY'S	220
KAHLUA	220
MALIBU	220
CREAM DE MENTHE	220
SAMBUCA	220
COINTREAU	220
AMARETTO	220
JAGERMEISTER	220
LIMONCELLO	220

APERITIFS

MARTINI DRY	220
MARTINI ROSSO	220
MARTINI BIANCO	220
CAMPARI BITTER	220
RICARD	220
ARAK	220
APEROL	220
OUZO	220





INTERNATIONAL COCKTAILS

CLASSIC MARTINI 260

(Your choice of premium gin or vodka mixed with dry vermouth)

ESPRESSO MARTINI 260

(An energizing mix of vodka, kahula, a fresh shot of premium roast coffee, with coffee-flavored syrup)

CLASSIC MARGARITA 260

(Premium silver tequila, Triple Sec Orange-flavored liqueur; special sour mix)

MOSCOW MULE 260

(Prime Vodka, fresh ginger cubes, lemon juice and club soda)

NEGRONI 260

(A premium blend of fine gin, Campari and sweet vermouth)

PINA COLADA 260

(A fine refreshment of white Baccardi, Malibu, and our secret Pina Colada mix)

ROSSINI ROYAL 260

(Fresh strawberry and apple juice with sparkling wine)

APIROL SPRITZ 260

(Aperol with premium sparkling wine)

KIR ROYAL 260

(A mix of Crème de cassis and sparkling wine)

SIGNATURE COCKTAILS

FASHION GIN TONIC 280

(A signature blend of premium gin, tonic, and secret herbs)

PIER SANGRIA 590

(Your choice of fine red, white or rosé wine with freshly cut fruits and soda)

CUCUMBER BASIL 280

(Your choice of gin or vodka with freshly sliced cucumber, basil leaves, and syrup)

PASSION COCKTAIL 280

(Your choice of gin or vodka with fresh passion fruit, lime, orange juice & pineapple juice)

CLASSIC COCKTAILS

COSMOPOLITAN 260

(A mix of premium vodka, Cointreau, lemon juice and cranberry juice)

AMARETTO SOUR 260

(A blend of vodka, Amaretto liqueur; and sour mix)

WHISKEY SOUR 260

(A blend of premium whiskey with sour mix, with added egg whites at your request)

CLASSIC MOJITO 260

(A refreshment of white Baccardi, fresh lemon, mint, mojito syrup and soda)

SHOOTERS

SNIPER NABELS 180

(Sambucca with Bailey's and a drop of granaden)

DODO SHOT 180

(A shot of vodka, lemon juice and Tabasco sauce)

FLAT LINER 180

(Tequila with peach liqueur and Tabasco sauce)

B52 180

(Bailey's with Triple sec and Kahlua)

KAMIKAZE 180

(Fine Vodka, blue curacao and lemon juice)

SIGNATURE MOCKTAILS

VIRGIN MARY	95
VIRGIN MOJITO	95
VIRGIN COLADA	95
STRAWBERRY CUCUMBER	95
ENERGY 88	95
APPLE CARROT & GINGER	95
WILD SPICED BERRIES	95
GREEN PEACH KALE	95

HEALTHY

ULTIMATE GREEN	95
APPLE BLACK BERRY	95
TROPICAL PARADISE	95
BEETROOT APPLE	95

SMOOTHIES

BANANA OATS	95
BERRY BANANA	95
SECRET MANGO	95
PEACH MELBA	95
AVOCADO STRAWBERRY	95

FRESH JUICES

ORANGE FRESH	75
MANGO	75
STRAWBERRY	75
APPLE	75
LIME MINT	75
PINEAPPLE	75
SEASONAL FRUITS	75





SOFT DRINKS & WATERS

PEPSI	35
PEPSI DIET	35
7UP	35
7UP DIET	35
SODA WATER	35
TONIC WATER	35
RED BULL <small>(SUGAR FREE - WHITE EDITION - RED EDITION)</small>	75
AQUAFINA <small>SMALL</small>	30
SPARKLING WATER <small>IMPORTED</small>	55
STILL WATER <small>(SMALL - LARGE) IMPORTED</small>	60 - 95

MILKSHAKES

MOCHA	95
OREO	95
CHOCOLATE	95
KITKAT	95
VANILLA	95

HOT BEVERAGES

ESPRESSO	40
ESPRESSO COLD	45
MACCHIATO	45
DOUBLE ESPRESSO	70
CAFFÉ LATTE	60
CAPPUCCINO	60
AMERICANO	60
ICED COFFEE	65
TEA	40