

NIA

SALADS

NIA - MIXED GREENS, GOAT CHEESE, DATES, AVOCADO, PIQUILLO PEPPERS, ALMONDS, HONEY MUSTARD VINAIGRETTE	7
GREEK - MIXED GREENS, ROASTED PEPPERS, OLIVES, TOMATOES, CUCUMBERS, FETA, PEPPERONCINI, DOLMADES, CAPER VINAIGRETTE.....	7
ARUGULA - PANKO ENCRUSTED GOAT CHEESE, HONEY, ALMONDS, ROSEMARY, BALSAMIC GLAZE	7
CAPRESE - FRESH MOZZARELLA, TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL	8

COLD TAPAS

CHICKPEA PUREE - ROASTED GARLIC, RED PEPPER PUREE, HORSERADISH CREAM, PITA.....	7
GRILLED ASPARAGUS - OYSTER MUSHROOMS, PANCETTA, PRESERVED LEMONS.....	8
CURED DUCK - ROSEMARY MELON.....	8
SHRIMP & AVOCADO - SHRIMP, AVOCADO, CUCUMBERS, TOMATO-BASIL VINAIGRETTE	9
SMOKED SALMON - WHITE & YELLOW EGG, RED ONIONS, CAPERS.....	10
SEAFOOD COCKTAIL SHRIMP - OCTOPUS, CRAB, SPICY COCKTAIL SAUCE.....	12
CITRUS CEVICHE - SCALLOPS, SHRIMP, GROUPER, CAVIAR.....	12

HOT TAPAS

CRISPY CALAMARI - HOT & MILD DIPPING SAUCE	8
GRILLED CALAMARI - CHICKPEAS, LEMON, GARLIC	8
CRAB CAKES - SAFFRON APPLE AIOLI	10
MEDITERRANEAN MUSSELS - WHITE WINE GARLIC OR SPICY DIAVOLO	10
GARLIC SHRIMP - EXTRA VIRGIN OLIVE OIL, CHILE FLAKES	10
GRILLED OCTOPUS - ROASTED POTATOES, PEPPERS, TOMATOES, SMOKED PAPRIKA VINAIGRETTE	10
CRAB STUFFED MUSHROOMS - RED PEPPER AIOLI, TOMATO SAUCE.....	8
DIVER SCALLOPS - SERRANO HAM, POMEGRANATE GLAZE, RED MOJO SAUCE	12
SHRIMP BROCHETTE - LEMON BUTTER SAUCE	10
CHICKEN BROCHETTE - ROMESCO & CUMIN SAUCE	8
BEEF BROCHETTE - BEEF TENDERLOIN, CARAMELIZED ONIONS, TRI-COLORED PEPPERS, HORSERADISH CREAM	12
LAMB & FETA MEATBALLS - POMODORO SAUCE, FRESH MOZZARELLA	10
ROASTED PORK MEDALLIONS - PEPPERS, POTATOES, GARLIC WHITE WINE	10
SPANISH CHORIZO - CHICKEN OR SHRIMP, CRIMINI MUSHROOMS, WHITE WINE	10
ROASTED SUCKLING PIG - GARLIC WHITE WINE, ROSEMARY MASH POTATOES	10
BACON WRAPPED DATES - RED PEPPER BUTTER SAUCE	8
CROQUETTES - CHICKEN, SERRANO HAM, TOMATO-BASIL SAUCE.....	6
TORTILLA A LA ESPANOLA - POTATO ONION OMELET, MIXED GREENS	8
PATATA BRAVAS - SPICY TOMATO SAUCE	6
SAGANAKI - BRANDY FLAMBÉ, LEMON	8
STUFFED OLIVES - BRAISED CHICKPEAS, LEMON YOGURT SAUCE	4
WILD MUSHROOMS - TRUFFLE OIL, CHILE FLAKES	8
CANNELLINI BEANS - SPICY POMODORO, FETA, PESTO	8
TURCHAS - PASTRY STUFFED WITH SWEET POTATOES, ROASTED ALMONDS	8
BAKED GOAT CHEESE - TOMATO - BASIL SAUCE, GARLIC BREAD	8
PUMPKIN GNOCCHI - SAGE - BROWN BUTTER SAUCE, SWEET POTATO.....	10

HOUSE SPECIALTY- PAELLA

SAVOR THE FLAVORS WITH THIS CLASSIC SPANISH STYLE SAFFRON RICE DISH

CHICKEN AND PORK 13 PP

SHRIMPS, SCALLOPS, CLAMS, FISH, MUSSELS 15 PP

PRICED PER PERSON, TWO PERSON MINIMUM, PLEASE ALLOW 35 MINUTES

LOCAL, ORGANIC & SUSTAINABLE GOODS ARE USED WHENEVER POSSIBLE