

COLD TAPAS

SHRIMP COCKTAIL

U-10 shrimp, signature cocktail sauce

\$36 per dozen

POTATO GARLIC SALAD

chef signature salad

\$6 per pound

ROASTED ASPARAGUS

crumbled blue cheese, pancetta, tomato

\$36 per dozen

CHICKPEA PUREE OR BABA GANOUSH

pita

\$10 per 1/2 pound

MARINATED MEDITERRANEAN OLIVES

\$18 per pound

TORTILLA A LA ESPANOLA

feta, potatoes, onions

\$25 per dozen

JAMON SERRANO & ARTISAN CHEESE

Spanish ham, manchego cheese, toast points

\$25 per dozen

STUFFED GRAPE LEAVES

\$21 per dozen

VODKA CURED SALMON CROSTINI

white & yellow egg, piparras peppers, pickled red onions, caper berries, brioche

\$36 per dozen

WINTER CAPRESE CROSTINI

sun-dried tomato, buffalo mozzarella, pine nut butter

\$32 per dozen

CAPPONATA CROSTINI

Eggplant, pine nuts, golden raisins, olives, garlic, caper

\$24 per dozen

OLIVE TAPENADE CROSTINI

\$24 per dozen

ARTISAN CHEESE SELECTION

valdeon blue, mahon, black pepper goat, manchego, montelarrenia, feta, kefalograviera, manouri, halloumi, burrata, grana panda, pecorino, taleggio, parmesean reggiano

M.P.

CHARCUTERIE SELECTION

Pata negra, fuet, palacios, lomo, butifara, sobrasada chorizo, prosciutto, mortadella, sopresata, capicolla, loukanika, house made Greek, Italian or Spanish sausage

M.P.

HOT TAPAS

DATES

bacon wrapped, red pepper butter sauce

\$24 per dozen

HOT TAPAS

CRAB STUFFED MUSHROOMS

with crabmeat, red pepper aioli and tomato sauce

\$48 per dozen

CHICKEN OR PORK BROCHETTE

lemon, olive oil, oregano with romesco sauce and cumin sauce

\$24 per dozen

BEEF TENDERLOIN BROCHETTE

beef tenderloin, caramelized onions, horseradish cream

\$36 per dozen

GRILLED BRIE WHEEL

basil pesto sauce and artisan bread

\$28 per order

JUMBO GARLIC SHRIMP

U-10 shrimp, lemon butter sauce

\$36 per dozen

CHICKEN & MANCHEGO CROQUETTES

tomato-basil sauce

\$24 per dozen

LAMB & FETA MEATBALLS

pomodoro sauce

\$36 per dozen

CRAB CAKES

saffron aioli, fuji apple relish

\$58 per dozen

BAKED GOAT CHEESE

goat cheese, tomato sauce, garlic bread

\$25 per dozen

EGGPLANT INVOLTINI

herbed ricotta, crushed fresh tomatoes, basil chiffonade

\$28 per dozen

LAMB LOLLIPOPS

mint pesto sauce

\$58 per dozen

SEARED SCALLOPS

U-10 scallops white bean puree, sun-dried tomato & almond pesto

\$58 per dozen

SPANIKOPITA

spinach & feta wrapped in phyllo

\$21 per dozen

TIROPITA

egg & kefalograviera wrapped in phyllo

\$21 per dozen

CHICKEN & PORK PAELLA

sofrito and grilled vegetables

\$13 per person

SEAFOOD PAELLA

shrimp, scallops, clams, fish and mussels

\$15 per person

DESSERT

HONEYED RICOTTA STRUEDEL

\$24 per dozen

HOME MADE PISTACHIO BAKALAVA

\$36 per dozen

TIRAMISU

coffee liqueur, mascarpone, lady fingers

\$36 per dozen

BREAD PUDDING

homemade caramel sauce

\$24 per dozen

BLONDIE

peanut butter, chocolate chip
brownie, peanut butter mousse,
bourbon caramel sauce

\$36 per dozen

DARK CHOCOLATE MOUSSE

\$36 per dozen

DELIVERY FEE

10% of total pretax order

ADDITIONAL ITEMS

Plates & Silverware

Napkins

Disposable Chafers & Sternos

Serving Utensils

Lunchboxes

Nia

Mediterranean Tapas

803 W Randolph

Chicago, IL 60607

312-226-3110

- Minimums apply
- Orders due 48 hours in advance
- Orders may be called in or emailed to
info@niarestaurant.com
- Credit card required to confirm all orders
- Wine & Beer available