**SALAD**

_nia_ — mixed greens, goat cheese, dates, avocado, piquillo peppers, spiced almonds, champagne vinaigrette, pita | 9

greek — mixed greens, roasted peppers, feta, tomatoes, cucumbers vinaigrette, pita | 9

arugula — roasted beets, blue cheese, walnuts, sherry dijon dressing | 9

burrata — tomato, basil, aged balsamic | 10

**MEATS & CHEESE**

artisan cheeses — local honey crostini | 15

artisan meats — eggplant caponata, crostini | 15

artisan meats & cheese | 25

rotating selections from near & far
ask server for details

**FROM THE SEA**

crab cakes — jumbo lump crab, saffron aioli, fuji apple | 15

diver scallops — white bean puree, sundried tomato pesto | 14

citrus ceviche — scallops, shrimp, mahi, ahi tuna, caviar, tostada | 14

cured salmon — egg, red onion, caper berries, crostini | 12

calamari — grilled or crispy | 12

jumbo garlic shrimp — lemon caper butter sauce | 12

grilled baby octopus — fingerling potatoes, baby arugula, balsamic glaze | 14

grilled salmon — braised escarole, beurre blanc | 15

wild caught mahi mahi — asparagus, citrus aioli | 18

**FROM THE LAND**

beef tenderloin brochette — onion marmalade, horseradish, peperonata | 15

lamb loin chops — fingerling potatoes, demi-glace | 14

pork medallions — wine, garlic, oregano, feta, hand-cut fries | 12

chicken brochette — tomato hazelnut romesco, cumin aioli sauce | 12

lamb & feta meatballs — mozzarella, pomodoro | 12

grilled strip steak — basil-pine nut pesto, pomme frites | 15

**FROM THE GARDEN**

grilled asparagus — tomato-basil relish, blue cheese, crisp bacon | 10

escarole & gigantes beans — garlic, chili | 8

patatas bravas — spicy tomato sauce | 7

spinach rolls — cucumber yogurt dill sauce | 8

wild mushrooms — crimini, shaved, oyster, truffle oil, chili flakes | 10

eggplant involtini — ricotta, tomato, basil | 7

**EVERYTHING ELSE**

chickpea puree — horseradish cream, roasted garlic, red pepper coulis, pita | 8

baked goat cheese — tomato-basil sauce | 10

bacon dates — red pepper butter sauce | 10

saganaki cheese — brandy flambe, crostini | 10

orzo — shrimp, avocado, tomatoes, cucumber, onion, feta, olives, parsley | 10

crisp chicken croquettes — tomato-basil sauce | 8

gnocchi — sage brown butter, hazelnuts | 10

wild mushroom risotto — oyster, shrimp, crimini | 10

please inform your server of any food allergies, all ingredients may not be listed

---

**Premium Wine Flight — 20**

_Sauvignon Blanc_ — Les Fontanelles, Languedoc, France

_Riesling_ — Hirschbach & Sohne, Piesporter, Germany

_Syrah/Mourvedre_ — De Bourgazaud, Minervois, France

_Agiorgitiko_ — Skouras “St. George, Nemea, Greece

**Super Premium Wine Flight — 25**

_Albarino_ — Marques de Caceres, Rias Baixas, Spain

_Asyrtiko / Athiri_ — Domaine Sigalas, Santorini, Greece

_Sangiovese_ — Le Bocce, Chianti, Tuscany, Italy

_Zinfandel_ — Klinker Brick “Old Vine” Lod, CA

---

**LET'S CONNECT @NiaRestaurant**

[Facebook][23x466]
[Google][23x466]
[Twitter][23x466]
[Instagram][23x466]

---

**Book your next event with Nia**

events@niarestaurant.com

Private Room Seats 20-80

---

803 W. Randolph St.
West Loop - Chicago
niarestaurant.com

---

_book your next event with Nia_