

CHICAGO
RESTAURANT WEEK

January 22 - February 4, 2016

NIA MEDITERRANEAN

EIGHT COURSE SHARED TASTING MENU - \$33 PER PERSON

SELECT ONE CHOICE PER COURSE FOR THE TABLE TO SHARE - SERVED FAMILY STYLE

ADD FOUR 3oz WINE PAIRING - SELECT WINES - ADD 20PP

FIRST

NIA SALAD

MIXED GREENS, GOAT CHEESE, DATES,
AVOCADO, PEPPERS, SPICED ALMONDS,
CHAMPAGNE VINAIGRETTE, CRISP PITA

ARUGULA SALAD

ROASTED BEETS, BLUE CHEESE,
WALNUTS, DIJON VINAIGRETTE

SECOND

ORZO SALAD

TOMATO, CUCUMBER, RED ONION, FETA,
KALAMATA OLIVES, PARSLEY VINAIGRETTE

CHICKPEA HUMMUS

ROASTED GARLIC, RED PEPPER COULIS,
HORSERADISH CREAM, PITA

THIRD

BACON WRAPPED DATES

RED PEPPER BUTTER

SAGANAKI

BRANDY FLAMBÉ SHEEP'S MILK CHEESE

FOURTH

CRISP POTATOES

SPICY TOMATO SAUCE

EGGPLANT INVOLTINI

FARM FRESH RICOTTA, TOMATO-BASIL

SPINACH CIGARS

CUCUMBER, GARLIC, DILL YOGURT

WILD MUSHROOMS

OYSTER, CRIMINI, SHITAKE,
TRUFFLE OIL, CHILES

ESCAROLE & GIGANTES BEANS

GARLIC, OLIVE OIL, CHILES

FIFTH

CROQUETTES

CHICKEN, MANCHEGO, TOMATO-BASIL

GNOCCHI

SAGE-BROWN BUTTER SAUCE, HAZELNUTS

WILD MUSHROOM RISOTTO

OYSTER, CRIMINI, SHITAKE, PARMESAN

BAKED GOAT CHEESE

TOMATO-BASIL SAUCE, GARLIC BREAD

SIXTH

CEVICHE

BAY SCALLOPS, SHRIMP, MAHI MAHI,
AHI TUNA, NOVA SCOTIAN CAVIAR

JUMBO GARLIC SHRIMP

EXTRA VIRGIN OLIVE OIL, GARLIC, CHILES

DIVER SCALLOPS

WHITE BEAN PUREE, SUN-DRIED TOMATOES

CALAMARI

CRISP, HOT & MILD SAUCE

SAUTÉED SALMON

WILTED ESCAROLE, BEURRE BLANC

SEVENTH

LAMB & FETA MEATBALLS

POMODORO SAUCE, MOZZARELLA

PORK TENDERLOIN MEDALLIONS

WHITE WINE SAUCE, CRUMBLLED FETA FRIES

CHICKEN BROCHETTE

ROMESCO & CUMIN AIOLI

STRIP STEAK

HAND-CUT FRIES, LEMON-BASIL PESTO

EIGHTH

CLASSIC BREAD PUDDING

VANILLA GELATO, CARAMEL

ESPRESSO TIRAMISU

KAHLUA, MASCARPONE, LADYFINGERS

BITTERSWEET CHOCOLATE MOUSSE

SEASONAL BERRIES

MADAGASCAR VANILLA CRÈME BRULEE

CRISP SUGAR CRUST

SAUTÉED BANANA

VANILLA GELATO, CARAMEL, PECANS

Let's Connect @NiaRestaurant



PRIVATE PARTY ROOM
SEATS 15 -100 GUESTS
EVENTS@NIARESTAURANT.COM

GRATUITY ADDED TO PARTIES OVER 6
LIMIT 3 CREDIT CARDS PER TABLE PLEASE
NO OTHER SPECIALS HONORED

NIA MEDITERRANEAN

TEN COURSE SHARED TASTING MENU-\$44^{PP}

SELECT ONE CHOICE FROM COURSE 1,2,3,5

SELECT TWO CHOICE FROM COURSE 6,7

FOR THE TABLE TO SHARE – SERVED FAMILY STYLE

ADD FOUR 3oz WINE PAIRING - SELECT WINES - ADD 20^{PP}

FIRST

NIA SALAD

MIXED GREENS, GOAT CHEESE, DATES,
AVOCADO, PEPPERS, SPICED ALMONDS,
CHAMPAGNE VINAIGRETTE, CRISP PITA

ARUGULA SALAD

ROASTED BEETS, BLUE CHEESE,
WALNUTS, DIJON VINAIGRETTE

SECOND

ORZO SALAD

TOMATO, CUCUMBER, RED ONION, FETA,
KALAMATA OLIVES, PARSLEY VINAIGRETTE

CHICKPEA HUMMUS

ROASTED GARLIC, RED PEPPER COULIS,
HORSERADISH CREAM, PITA

THIRD

BACON WRAPPED DATES

RED PEPPER BUTTER

SAGANAKI

BRANDY FLAMBÉ SHEEP'S MILK CHEESE

FOURTH

CRISP POTATOES

SPICY TOMATO SAUCE

EGGPLANT INVOLTINI

FARM FRESH RICOTTA, TOMATO-BASIL

SPINACH CIGARS

CUCUMBER, GARLIC, DILL YOGURT

WILD MUSHROOMS

OYSTER, CRIMINI, SHITAKE,
TRUFFLE OIL, CHILES

ESCAROLE & GIGANTES BEANS

GARLIC, OLIVE OIL, CHILES

FIFTH

CROQUETTES

CHICKEN, MANCHEGO, TOMATO-BASIL

GNOCCHI

SAGE-BROWN BUTTER SAUCE, HAZELNUTS

WILD MUSHROOM RISOTTO

OYSTER, CRIMINI, SHITAKE, PARMESAN

BAKED GOAT CHEESE

TOMATO-BASIL SAUCE, GARLIC BREAD

SIXTH

CEVICHE

BAY SCALLOPS, SHRIMP, MAHI MAHI,
AHI TUNA, NOVA SCOTIAN CAVIAR

JUMBO GARLIC SHRIMP

EXTRA VIRGIN OLIVE OIL, GARLIC, CHILES

DIVER SCALLOPS

WHITE BEAN PUREE, SUN-DRIED TOMATOES

CALAMARI

CRISP, HOT & MILD SAUCE

SAUTÉED SALMON

WILTED ESCAROLE, BEURRE BLANC

JUMBO LUMP CRAB CAKES

SAFFRON AIOLI, FUJI APPLE RELISH

SEVENTH

LAMB & FETA MEATBALLS

POMODORO SAUCE, MOZZARELLA

PORK TENDERLOIN MEDALLIONS

WHITE WINE SAUCE, CRUMBLLED FETA FRIES

CHICKEN BROCHETTE

ROMESCO & CUMIN AIOLI

LAMB LOIN CHOPS

FINGERLING POTATOES, DEMI-GLACE

STRIP STEAK

HAND-CUT FRIES, LEMON-BASIL PESTO

EIGHTH

CLASSIC BREAD PUDDING

VANILLA GELATO, CARAMEL

ESPRESSO TIRAMISU

KAHLUA, MASCARPONE, LADYFINGERS

BITTERSWEET CHOCOLATE MOUSSE

SEASONAL BERRIES

MADAGASCAR VANILLA CRÈME BRULEE

CRISP SUGAR CRUST

SAUTÉED BANANA

VANILLA GELATO, CARAMEL, PECANS

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