

**CHICAGO**  
RESTAURANT WEEK

January 22 - February 4, 2016

**NIA MEDITERRANEAN**

**LUNCH 11:30-3PM**

**SIX COURSE SHARED TASTING MENU-\$22 PER PERSON**

**SELECT ONE CHOICE FROM EACH COURSE FOR THE TABLE TO SHARE**

ADD FOUR 3oz WINE PAIRINGS - SELECT RED OR WHITE - 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

**CROQUETTES**

CHICKEN, HAM, MANCHEGO  
TOMATO-BASIL

**THIRD**

**CRISP POTATOES**

SPICY TOMATO SAUCE

**EGGPLANT INVOLTINI**

FARM FRESH RICOTTA, TOMATO-BASIL

**SPINACH CIGARS**

CUCUMBER, GARLIC, DILL YOGURT

**ESCAROLE & GIGANTES BEANS**

GARLIC, OLIVE OIL, CHILES

**FOURTH**

**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

**FIFTH**

**LAMB & FETA MEATBALLS**

POMODORO SAUCE, MOZZARELLA

**PORK TENDERLOIN MEDALLIONS**

WHITE WINE SAUCE, CRUMBLED FETA FRIES

**CHICKEN BROCHETTE**

ROMESCO & CUMIN AIOLI

**SIXTH**

**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



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

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