

# NIA MEDITERRANEAN

## DINNER EIGHT COURSE TASTING MENU

### 36 PER PERSON / ★ 46PP CHEFS CHOICE

SELECT ONE CHOICE FROM EACH COURSE SERVED FAMILY STYLE  
DIETARY RESTRICTIONS ARE ACCOMMODATED

**Add Bottomless Sangria 1.5hr - 20pp**

#### FIRST COURSE

##### **NIA SALAD**

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

##### **ARUGULA SALAD**

ROASTED BEETS, BLUE CHEESE  
WALNUTS, DIJON VINAIGRETTE

##### **GREEK SALAD**

MIXED GREENS, ROASTED PEPPER, TOMATOES,  
CUCUMBER, FETA, VINAIGRETTE, PITA

#### SECOND COURSE

##### **ORZO SALAD**

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

##### **CHICKPEA HUMMUS**

ROASTED GARLIC, RED PEPPER COULIS  
HORSERADISH CREAM, PITA

#### THIRD COURSE

##### **CROQUETTES**

CHICKEN, MANCHEGO, TOMATO-BASIL

##### **CAPONATA**

ROASTED EGGPLANT, CAPERS, CURRANTS  
PINE NUTS, OLIVES, CROSTINI

##### **BACON WRAPPED DATES**

RED PEPPER BUTTER

#### FOURTH COURSE

##### **PATATAS BRAVAS**

CRISP POTATOES, SPICY TOMATO SAUCE

##### **EGGPLANT INVOLTINI**

FARM FRESH RICOTTA, TOMATO-BASIL

##### **SPINACH CIGARS**

FILO STUFFED SPINACH-FETA  
TZATZIKI

##### **ESCAROLE & GIGANTES BEANS**

GARLIC, OLIVE OIL, CHILIES

##### **GREEK FRIES**

HAND-CUT FRIES, CRUMBLLED FETA

SERVICE ADDED TO ALL PARTIES  
MAX 3 CREDIT CARDS PER TABLE

**FULL TABLE PARTICIPATION**

#### **FAMOUS SANGRIA**

Raspberry Red & Pineapple White  
**BOTTOMLESS 1.5 hr - 20pp**  
**CARAFE 28 / GLASS 10**

#### FIFTH COURSE

##### **GNOCCHI**

SAGE-BROWN BUTTER SAUCE, HAZELNUTS

##### **BAKED GOAT CHEESE**

TOMATO-BASIL SAUCE, GARLIC BREAD

##### **WILD MUSHROOM RISOTTO**

OYSTER, CRIMINI, SHITAKE, PARMESAN

#### SIXTH COURSE

##### **CEVICHE**

BAY SCALLOPS, SHRIMP, MAHI

##### **JUMBO GARLIC SHRIMP**

EXTRA VIRGIN OLIVE OIL, GARLIC, CHILIES

##### **DIVER SCALLOPS**

WHITE BEAN PUREE, TOMATO ROMESCO

##### **CALAMARI**

CRISP OR GRILLED

##### **SAUTÉED SALMON**

BEURRE BLANC SAUCE

##### **JUMBO LUMP CRAB CAKES - ADD 5 ★**

SAFFRON AIOLI, FUJI APPLE RELISH

#### SEVENTH COURSE

##### **LAMB & FETA MEATBALLS**

POMODORO SAUCE, MOZZARELLA

##### **PORK TENDERLOIN MEDALLIONS**

WHITE WINE SAUCE

##### **CHICKEN BROCHETTE**

ROMESCO & CUMIN AIOLI

##### **STRIP STEAK**

LEMON-BASIL PESTO

##### **BEEF TENDERLOIN BROCHETTE - ADD 5 ★**

HORSERADISH CREAM, RED ONION  
MARMALADE, PEPPERONATA

##### **LAMB LOIN CHOPS - ADD 5 ★**

FINGERLING POTATOES, DEMI-GLACE

#### EIGHTH COURSE

##### **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



# NIA MEDITERRANEAN

803 W RANDOLPH ST. WEST LOOP - CHICAGO  
LUNCH SIX COURSE TASTING MENU  
SATURDAYS ONLY 12PM-3PM

24 PER PERSON / 34PP ★ CHEFS CHOICE  
SELECT ONE CHOICE FROM EACH COURSE SERVED FAMILY STYLE  
DIETARY RESTRICTIONS ARE ACCOMMODATED

**Add Bottomless Sangria 1.5hr - 20pp**

## FIRST COURSE

### **NIA SALAD**

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

### **ARUGULA SALAD**

ROASTED BEETS, BLUE CHEESE,  
WALNUTS, DIJON VINAIGRETTE

### **GREEK SALAD**

MIXED GREENS, ROASTED PEPPER, TOMATOES,  
CUCUMBER, FETA, VINAIGRETTE, PITA

## SECOND COURSE

### **PATATAS BRAVAS**

CRISP POTATOES, SPICY TOMATO SAUCE

### **SPINACH CIGARS**

FILO STUFFED SPINACH-FETA  
TZATZIKI

### **EGGPLANT INVOLTINI**

FARM FRESH RICOTTA, TOMATO-BASIL

### **GREEK FRIES**

HAND-CUT FRIES, CRUMBLLED FETA

## THIRD COURSE

### **CHICKPEA PUREE**

ROASTED GARLIC, RED PEPPER COULIS,  
HORSERADISH CREAM, PITA

### **SEASONAL GNOCCHI**

SAGE-BROWN BUTTER SAUCE, HAZELNUTS

### **CROQUETTES**

CHICKEN, PROSCIUTTO,  
MANCHEGO, TOMATO-BASIL

**PRIVATE PARTY ROOM AVAILBLE  
SEATS 20 -100 GUESTS  
EVENTS@NIARESTAURANT.COM**

**SERVICE ADDED TO ALL PARTIES  
MAX 3 CREDIT CARDS PER TABLE**

## FOURTH COURSE

### **CALAMARI**

CRISP OR GRILLED

### **SAUTÉED SALMON**

BEURRE BLANC SAUCE

### **JUMBO LUMP CRAB CAKES ★**

SAFFRON AIOLI, FUJI APPLE RELISH

## FIFTH COURSE

### **LAMB & FETA MEATBALLS**

POMODORO SAUCE, MOZZARELLA

### **PORK TENDERLOIN MEDALLIONS**

WHITE WINE SAUCE

### **CHICKEN BROCHETTE**

ROMESCO & CUMIN AIOLI

### **BEEF TENDERLOIN BROCHETTE ★**

HORSERADISH CREAM, RED ONION  
MARMALADE, PEPPERONATA

### **LAMB LOIN CHOPS ★**

FINGERLING POTATOES, DEMI-GLACE

## SIXTH COURSE

### **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

## **FAMOUS SANGRIA**

**Raspberry Red & Pineapple White  
BOTTOMLESS 1.5 hr - 20pp  
CARAFE 28 / GLASS 10**

## NIA MEDITERRANEAN

803 W RANDOLPH ST. WEST LOOP - CHICAGO

### VEGETARIAN EIGHT COURSE TASTING MENU - 36 PER PERSON

SELECT ONE CHOICE FROM EACH COURSE SERVED FAMILY STYLE  
DIETARY RESTRICTIONS ARE ACCOMMODATED

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#### FIRST

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

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WALNUTS, DIJON VINAIGRETTE

##### **GREEK SALAD**

MIXED GREENS, ROASTED PEPPER,  
TOMATOES, CUCUMBER, FETA, PITA

#### SECOND

##### **CHICKPEA HUMMUS**

ROASTED GARLIC, RED PEPPER COULIS,  
HORSERADISH CREAM, PITA

##### **ORZO SALAD**

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

#### THIRD

##### **ARTISAN CAPONATA**

ROASTED EGGPLANT, CAPERS, CURRANTS,  
OLIVES, CROSTINI

##### **ARTISAN CHEESES**

COW, SHEEP & GOATS MILK,  
LOCAL HONEY, CROSTINI

#### FOURTH

##### **PATATA BRAVAS**

SPICY TOMATO SAUCE

##### **EGGPLANT INVOLTINI**

FARM FRESH RICOTTA, TOMATO-BASIL

SERVICE ADDED TO ALL PARTIES  
MAX 3 CREDIT CARDS PER TABLE

#### FIFTH

##### **GNOCCHI**

SAGE-BROWN BUTTER SAUCE, HAZELNUTS

##### **WILD MUSHROOM RISOTTO**

OYSTER, CRIMINI, SHITAKE, PARMESAN

#### SIXTH

##### **BAKED GOAT CHEESE**

TOMATO-BASIL SAUCE, GARLIC BREAD

##### **SPINACH CIGARS**

FILO STUFFED SPINACH - FETA  
TZATZIKI

#### SEVENTH

##### **WILD MUSHROOMS**

OYSTER, CRIMINI, SHITAKE,  
TRUFFLE OIL, CHILES

##### **ESCAROLE & GIGANTES BEANS**

GARLIC, OLIVE OIL, CHILES

#### EIGHTH

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CRISP SUGAR CRUST

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