

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

BACON WRAPPED DATES

RED PEPPER BUTTER

CROQUETTES

CHICKEN, MANCHEGO, TOMATO-BASIL

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

GRATUITY ADDED TO PARTIES OVER 5
MAX 3 CREDIT CARDS PER TABLE

FULL TABLE PARTICIPATION

FAMOUS SANGRIA

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

Let's Connect @NiaRestaurant



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



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

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
AVAILABLE
SEATS 20 -100 GUESTS

GRATUITY ADDED TO PARTIES OVER 6
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

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

Add Bottomless Sangria 1.5hr - 20pp

FIRST

NIA SALAD

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

ARUGULA SALAD

ROASTED BEETS, BLUE CHEESE,
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

PRIVATE PARTY ROOM
SEATS 20 -100 GUESTS
EVENTS@NIARESTAURANT.CO

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

CLASSIC BREAD PUDDING

VANILLA GELATO, CARAMEL

ESPRESSO TIRAMISU

KAHLUA, MASCARPONE, LADYFINGERS

BITTERSWEET CHOCOLATE MOUSSE

SEASONAL BERRIES

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