NIA

EIGHT COURSE TASTING MENU
$35 PER PERSON – 4 PERSON MINIMUM
PRE-SELECT ONE CHOICE FROM EACH GROUP
SERVED FAMILY STYLE – MULTIPLE PLATES AT A TIME
DIETARY RESTRICTIONS ARE ACCOMMODATED

ADD OUR FAMOUS SANGRIA - BOTTOMLESS 2HRS - 20PP
DRINK CHOICE CAN BE BASED ON AN INDIVIDUAL PREFERENCE
PREMIUM WINE LIST AND FULL BAR ALSO AVAILABLE

FIRST COURSE
NIA SALAD
MIXED GREENS, GOAT CHEESE, DATES
AVOCADO, PEPPERS, SPICED ALMONDS
CHAMPAGNE VINAIGRETTE, CRISP PITA

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

SECOND COURSE
CROQUETTES
CHICKEN, MANCHEGO, TOMATO-BASIL

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

THIRD COURSE
CHICKPEA HUMMUS
ROASTED GARLIC, RED PEPPER COULIS
HORSERADISH CREAM, PITA

BACON WRAPPED DATES
RED PEPPER BUTTER

FOURTH COURSE
PATATAS BRAVAS
CRISP POTATOES, SPICY TOMATO SAUCE

EGGPLANT INVOLTINI
FARM FRESH RICOTTA, TOMATO-BASIL

SPINACH CIGARS
CUCUMBER, GARLIC, DILL YOGURT

FIFTH COURSE
GNOCCHI
SAGE-BROWN BUTTER SAUCE, HAZELNUTS

WILD MUSHROOM RISOTTO
OYSTER, CRIMINI, SHIITAKE, PARMESAN

BAKED GOAT CHEESE
TOMATO-BASIL SAUCE, GARLIC BREAD

SIXTH COURSE
JUMBO GARLIC SHRIMP
EXTRA VIRGIN OLIVE OIL, GARLIC, CHILES

DIVER SCALLOPS
WHITE BEAN PUREE, TOMATO ROMESCO

CRISPY CALAMARI
COCKTAIL SAUCE

SAUTÉED SALMON
BEURRE BLANC SAUCE

SEVENTH COURSE
LAMB & FETA MEATBALLS
POMODORO SAUCE, MOZZARELLA

PORK TENDERLOIN MEDALLIONS
WHITE WINE SAUCE

CHICKEN BROCHETTE
ROMESCO & CUMIN AIOLI

STRIP STEAK
LEMON-BASIL PESTO

EIGHTH COURSE
CLASSIC BREAD PUDDING
VANILLA GELATO, CARAMEL

ESPRESSO TIRAMISU
KAHLUA, MASCARPONE, LADYFINGERS

BITTERSWEET CHOCOLATE MOUSSE
SEASONAL BERRIES

MADAGASCAR VANILLA CRÈME BRULE
CRISP SUGAR CRUST

SAUTÉED BANANA
VANILLA GELATO, CARAMEL, PECANS

GRATUITY ADDED TO ALL PARTIES
Max 3 Credit Cards Per Table

PARTY WITH STYLE
BOOK TODAY
PRIVATE PARTY ROOM
SEATS UP TO 80 GUESTS

Let’s Connect @NiaRestaurant