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

ADD OUR FAMOUS SANGRIA - BOTTOMLESS 2HRS - 25PP / PLUS PREMIUM WINE & SPIRITS - $35PP

**DRINK CHOICE CAN BE BASED ON INDIVIDUAL PREFERENCES**

**PREMIUM WINE LIST ALSO AVAILABLE UPON REQUEST**

### 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

**ARTISANAL CHEESES**  
MANCHEGO, KEFALOGRIVIERA, CHEVRE  
CROSTINI, LOCAL HONEY

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

**BACON WRAPPED DATES**  
RED PEPPER BUTTER

**ARTISANAL MEATS**  
PROSCIUTTO, MORTADELLA, SALAMI  
CROSTINI, CAPONATA

### FOURTH COURSE
**PATATAS BRAVAS**  
CRISP POTATOES, SPICY TOMATO SAUCE

**Eggplant Involtini**  
FARM FRESH RICOTTA, TOMATO-BASIL

**Spinach Cigars**  
CUCUMBER, GARLIC, DILL YOGURT

**Escarole & Gigantes Beans**  
GARLIC, OLIVE OIL, CHILIES

**Greek Fries**  
HAND-CUT FRIES, CRUMBLED FETA

### FIFTH COURSE
**GNOCCHI**  
SAGE-BROWN BUTTER SAUCE, HAZELNUTS

**Wild Mushroom Risotto**  
OYSTER, CRIMINI, SHITAKE, PARMESAN

**Baked Goat Cheese**  
TOMATO-BASIL SAUCE, GARLIC BREAD

### SIXTH COURSE
**Grilled Norwegian Salmon**  
BEURRE BLANC SAUCE

**Jumbo Garlic Shrimp**  
EXTRA VIRGIN OLIVE OIL, GARLIC, CHILIES

**Diver Scallops**  
WHITE BEAN PUREE, TOMATO ROMESCO

**Crisp Calamari**  
SPICY COCKTAIL SAUCE

**Lump Crab Cakes**  
SAFFRON AIOLI, FUJI APPLE RELISH

### SEVENTH COURSE
**Lamb & Feta Meatballs**  
POMODORO SAUCE, MOZZARELLA

**Pork Tenderloin Medallions**  
WHITE WINE SAUCE

**Chicken Brochettes**  
ROMESCO & CUMIN AIOLI

**Lamb Loin Chop**  
ADD 3PP  
FINGERLING POTATOES, DEMI-Glace

**Strip Steak**  
ADD 3PP  
LEMON-BASIL PESTO

### 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

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**Impress Your Guests with a Delicious Dinner Party**  
**Private Party Room**  
**15-100 Seated Guests**  
**Events@niaRestaurant.com**

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**Gratuity Added to All Parties**  
**Max 3 Credit Cards Per Table**

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Let’s Connect @NiaRestaurant