NIA MEDITERRANEAN
EIGHT COURSE SHARED TASTING MENU
36/48 PER PERSON
PRE-SELECT ONE CHOICE FROM EACH COURSE
SERVED FAMILY STYLE - MULTIPLE PLATES AT A TIME
DIETARY RESTRICTIONS ARE ACCOMMODATED

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, Onion, Feta, Vinaigrette, Pita

**ARUGULA SALAD**
Roasted Beets, Blue Cheese, Walnuts, Sherry Dijon Dressing

SECOND COURSE
**CHICKPEA HUMMUS**
Roasted Garlic, Red Pepper Coulis, Horseradish Cream, Pita

**ORZO SALAD**
Tomato, Cucumber, Red Onion, Feta, Kalamata Olives, Parsley Vinaigrette

THIRD COURSE
**CROQUETTES**
Manchego, Potato, Tomato-Basil Sauce

**BACON WRAPPED DATES**
Red Pepper Butter

**BRUSCHETTA**
Fresh Mozzarella, Tomatoes, Basil, Garlic Toast

FOURTH COURSE
**PATATAS BRAVAS**
Crisp Potatoes, Spicy Tomato Sauce

**Eggplant Involtini**
Farm Fresh Ricotta, Tomato-Basil

**Spinach Cigars**
Cucumber, Garlic, Dill Yogurt

**ESCAROLE & GIGANTE BEANS**
Garlic, Olive Oil, Chilies

FIFTH COURSE
**GNOCCHI**
Sage-Brown Butter Sauce, Hazelnuts

**POLENTA**
Pecorino, Tomato-Basil Sauce

**WILD MUSHROOM RISOTTO**
Oyster, Crimini, Shiitake, Parmesan

SIXTH COURSE
**CEVICHE**
Bay Scallops, Shrimp, Mahi Mahi

**JUMBO GARLIC SHRIMP**
Extra Virgin Olive Oil, Garlic, Chilies

**CALAMARI**
Crisp or Grilled

**GRILLED NORWEGIAN SALMON** addition
Beurre Blanc Sauce

**DIVER SCALLOPS** addition
White Bean Puree, Tomato Romesco

**JUMBO LUMP CRAB CAKES** addition
Saffron Aioli, Fuji Apple Relish

SEVENTH COURSE
**PORK TENDERLOIN MEDALLIONS**
White Wine Sauce

**CHICKEN BROCHETTE**
Romesco & Cumin Aioli

**LAMB & FETA MEATBALLS** addition
Pomodoro Sauce, Mozzarella

**STRIP STEAK** addition
Lemon-Basil Pesto

**LAMB LOIN CHOP** addition
Baby Red Potatoes, Demi-Glace

EIGHTH COURSE
**CLASSIC BREAD PUDDING**
Vanilla Gelato, Caramel

**ESPRESSO TIRAMISU**
Kahlua, Mascarpone, Ladyfingers

**BITTERSWEET CHOCOLATE MOUSSE**
Seasonal Berries

**AFRICAN VANILLA CREME BRULEE**
Crisp Sugar Crust

---

**EXTRAS**
Artisan Meats & Cheeses 10pp
Assorted Imported Meats, Artisan Cheese, Olives & Crostini
Seasonal Accompaniments

---

BOOK YOUR NEXT EVENT WITH US
PRIVATE PARTY ROOM
SEATS 20 - 80 GUEST

Let's Connect @NiaRestaurant

---

FULL TABLE PARTICIPATION

SERVICE ADDED TO ALL PARTIES
MAX 3 CREDIT CARDS PER TABLE