NIA
PREMIUM GROUP TASTING MENU
36 PER PERSON

INDULGE IN A MEDITERRANEAN FEAST, PLEASING FOOD LOVERS SINCE 2008
SELECT ONE CHOICE FROM EACH COURSE, SERVED FAMILY STYLE, PORTIONED
OUT TO SATISFY EACH GUEST, DIET RESTRICTIONS ARE ACCOMMODATED
FOR MORE VARIATION JUST ADD SOME ALA CARTE DISHES

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

CAPONATA
ROASTED EGGPLANT, CAPERS, CurrANTS
PINE NUTS, OLIVES, CROSTINI

THIRD COURSE
BACON WRAPPED DATES
RED PEPPER BUTTER

CROQUETTES
MANCHEGO, POTATO, TOMATO-BASIL

FOURTH COURSE
PATATAS BRAVAS
CRISP POTATOES, SPICY TOMATO SAUCE

EggPLANT INVOLTINI
FARM FRESH RICOTTA, TOMATO-BASIL

SPANAKOPITA
CUCUMBER, GARLIC, DILL YOGURT

FIFTH COURSE
POLENTA
PECORINO, TOMATO-BASIL SAUCE

WILD MUSHROOM RISOTTO
OYSTER, CRIMINI, SHITAKE, PARMESAN

SIXTH COURSE
CEVICHE
BAY SCALLOPS, SHRIMP, MAHI MAHI

JUMBO GARLIC SHRIMP
EXTRA VIRGIN OLIVE OIL, GARLIC, CHILIES

CALAMARI
CRISP OR GRILLED

SEVENTH COURSE
PORK TENDERLOIN MEDALLIONS
WHITE WINE SAUCE

CHICKEN BROCHETTE
ROMESCO & CUMIN AIOLI

EIGHTH COURSE
CLASSIC BREAD PUDDING
VANILLA GELATO, CARAMEL

ESPRESSO TIRAMISU
KAHLUA, MASCARPONE, LADYFINGERS

BITTERSWEET CHOCOLATE MOUSSE
SEASONAL BERRIES

MADAGASCAR VANILLA CRÈME BRULÉE
CRISP SUGAR CRUST

MAKE IT A PARTY!!
Bottomless Sangria 25pp/2hrs
Premium Wine Tasting 25pp
Super Premium Wine Tasting 35pp
Four 3oz Pours

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

SERVICE ADDED TO ALL PARTIES
MAX 3 CREDIT CARDS PER TABLE

FULL TABLE PARTICIPATION