

SALADS

NIA - MIXED GREENS, GOAT CHEESE, DATES, AVOCADO, PIQUILLO PEPPERS, SPICED ALMONDS, CHAMPAGNE VINAIGRETTE, PITA **8**

GREEK - MIXED GREENS, ROASTED PEPPERS, FETA, TOMATOES, CUCUMBERS, PEPPERONCINI, SHERRY VINAIGRETTE, PITA **8**

ARUGULA - PANKO ENCRUSTED, ALMOND HERBED GOAT CHEESE, AGED BALSAMIC **8**

CAPRESE - FRESH MOZZARELLA, TOMATOES, BASIL INFUSED EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC **8**

COLD

CHICKPEA HUMMUS - ROASTED GARLIC, RED PEPPER COULIS, FRESH HORSERADISH CREAM, PITA **8**

GRILLED ASPARAGUS - BLUE CHEESE, TOMATO-BASIL RELISH, CRISP BACON **10**

ORZO SALAD - TOMATO, CUCUMBER, RED ONION, FETA, KALAMATA OLIVES, PARSLEY, LEMON VINAIGRETTE **10**

SHRIMP & AVOCADO - POACHED SHRIMP, AVOCADO, CUCUMBERS, TOMATO-BASIL VINAIGRETTE **14**

HOUSE CURED SALMON - WHITE & YELLOW EGG, PIPARRAS PEPPERS, PICKLED RED ONIONS, CAPERBERRIES **12**

CITRUS CEVICHE - BAY SCALLOPS, SHRIMP, MAHI MAHI, AHI- TUNA, NOVA SCOTIAN CAVIAR **14**

HOT

CRAB CAKES - SAFFRON AIOLI, FUJI APPLE RELISH **14**

NORWEGIAN SALMON - BEURRE BLANC, WILTED ESCAROLE **14**

WEST COAST MUSSELS - GARLIC, WINE, CHORIZO, FENNEL **14**

JUMBO GARLIC SHRIMP - EXTRA VIRGIN OLIVE OIL, CHILES **12**

DIVER SCALLOPS - WHITE BEAN PUREE, SUNDRIED TOMATOES **14**

GRILLED BABY OCTOPUS - FINGERLING POTATOES, ARUGULA **14**

CRISP OR GRILLED CALAMARI **12**

BALSAMIC GLAZED PORK TENDERLOIN - EGGPLANT SALAD **12**

CHICKEN BROCHETTE - ROMESCO & CUMIN SAUCE **10**

STEAK FRITES - PRIME STRIP, HAND CUT FRIES, HERB BUTTER **15**

BEEF BROCHETTE - BEEF TENDERLOIN, RED ONION MARMALADE, HORSERADISH CREAM, PEPPERONATA **14**

LAMB & FETA MEATBALLS - POMODORO SAUCE **12**

LAMB LOIN CHOPS - FINGERLING POTATOES, DEMI GLACE **14**

BACON WRAPPED MEDJOOL DATES - RED PEPPER BUTTER **10**

HOUSE MADE SAUSAGE - CHEF ACCOMPANIMENTS **10**

RISOTTO - SHITAKE, CRIMINI, OYSTER, PARMESAN **10**

CAULIFLOWER GRATIN - GRUYERE **8**

SPINACH CIGARS - CUCUMBER, GARLIC, DILL YOGURT SAUCE **10**

EGGPLANT INVOLTINI - FARM FRESH RICOTTA, TOMATOES **8**

WILD MUSHROOMS - SHITAKE, CRIMINI, OYSTER, TRUFFLE OIL **8**

ESCAROLE & CANNELLINI BEANS - GARLIC, OLIVE OIL, CHILE **8**

BAKED GOAT CHEESE - TOMATO-BASIL SAUCE, GARLIC BREAD **10**

RED PEPPER GNOCCHI - SAGE BROWN BUTTER, HAZELNUTS **10**

SAGANAKI - SHEEP'S MILK CHEESE, BRANDY FLAMBÉ, LEMON **10**

PATATA BRAVAS - SPICY TOMATO SAUCE **8**

CHARCUTERIE

ARTISAN MEATS 18

CREMINELLI VARZI - ITALIAN SALAMI, COARSE GRIND, SPICED NOTES OF NUTMEG & CLOVE

BUTIFARRA CATALANE - SOFT & JUICY, WHITE SAUSAGE

JAMON SERRANO - DRY CURED COUNTRY HAM

ARTISAN CHEESES 15

QUESO IBORES - RAW GOAT'S MILK, CREAMY ON THE PALATE

MANCHEGO - 12 MONTH SEMI-FIRM SPANISH SHEEP'S MILK CHEESE, SWEET AND NUTTY FLAVOR

HOOKS BLUE PARADISE - A DOUBLE CREAM BLUE, SMOOTH, CREAMY & MILD FLAVORED BLUE CHEESE

SELECTION OF ALL SIX 25

HOUSE SPECIALTY PAELLA

SAVOR THE FLAVORS WITH THIS CLASSIC SPANISH STYLE SAFFRON RICE DISH

CHICKEN, CHORIZO, PORK 13 PP

SHRIMP, SCALLOPS, FISH, MUSSELS 15 PP

PRICED PER PERSON, TWO PERSON MINIMUM
PLEASE ALLOW 40 MINUTES

CELEBRATE IN STYLE IN OUR NEW PRIVATE PARTY ROOM

SEATS 25 TO 150 GUESTS

BUSINESS MEETING, GRADUATION, HOLIDAY PARTY
REHEARSAL DINNER OR WEDDING

EVENTS@NIARESTAURANT.COM

OR CATER YOUR SPECIAL EVENT

CATERING@NIARESTAURANT.COM

EMAIL FOR DETAILS

PRIX FIXE SPECIALS

SIX TAPAS COURSE PRIX FIXE
18PP TO 3PM

EIGHT TAPAS COURSE PRIX FIXE
33PP/28PP BEFORE 6PM

SEE SPECIAL MENU FOR SELECTIONS
SPECIAL MENU IS SET UP FOR SHARING
FULL TABLE PARTICIPATION

WE STRIVE TO USE LOCAL AND SUSTAINABLE PRODUCTS WHEN AVAILABLE