

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 7

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

SERRANO HAM & MANCHEGO CHEESE - CROSTINI 12

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, ALASKAN HALIBUT, NOVA SCOTIAN CAVIAR 14

PANINI FOR LUNCH TO 4PM \$10

with cole slaw or potato salad

CROQUE MONSIEUR - COUNTRY HAM, GRUYERE, DIJONAISE

HOUSEMADE SAUSAGE - PROVOLONE, ROASTED PEPPERS, ONIONS

ROAST BEEF - GRUYERE, ONION, HORSERADISH CREAM

CHICKEN SALTIMBOCCA - FONTINA, PROSCIUTTO, FRESH SAGE

ASPARAGUS - BLUE CHEESE, TOMATO-BASIL RELISH, CRISP BACON

TALEGGIO & PEAR - HONEY, ARUGULA

WILD MUSHROOMS - GOAT CHEESE, TRUFFLE OIL, ARUGULA

CAPRESE - BUFFALO MOZZARELLA, TOMATOES, BASIL

SALMON - HOUSE CURED, CAVIAR, DILL CRÈME FRAICHE

CRISP CALAMARI - SPICY AIOLI, SHAVED FENNEL, CUCUMBER, BASIL

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 NY STRIP, HAND CUT FRIES 16

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

CABERNET BRAISED SPARE RIBS - GORGONZOLA POLENTA 14

LAMB & FETA MEATBALLS - POMODORO SAUCE 12

LAMB LOIN CHOPS - FINGERLING POTATOES, DEMI GLACE 14

BACON WRAPPED MEDJOOOL DATES - RED PEPPER BUTTER 8

HOUSE MADE SAUSAGE - CHEF ACCOMPANIMENTS 10

BRAISED RABBIT - GRAINY MUSTARD SAUCE 14

RISOTTO - WILD MUSHROOMS 12

CAULIFLOWER GRATIN - GRUYERE 8

ROASTED BUTTERNUT SQUASH - GARLIC, PARSLEY, PARMESAN 8

SPINACH CIGARS - CUCUMBER, GARLIC, DILL YOGURT SAUCE 10

EGGPLANT INVOLTINI - FARM FRESH RICOTTA, TOMATOES 8

WILD MUSHROOMS - TRUFFLE OIL, CHILE 8

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

BAKED GOAT CHEESE - TOMATO-BASIL SAUCE, GARLIC BREAD 12

PUMPKIN GNOCCHI - SAGE BROWN BUTTER, HAZELNUTS 12

SAGANAKI - SHEEP'S MILK CHEESE, BRANDY FLAMBÉ, LEMON 8

PATATA BRAVAS - SPICY TOMATO SAUCE 7

SWEET POTATOES - SWISS CHARD, PISTACHIOS, GREEK YOGURT 8

CHARCUTERIE

ARTISAN MEATS 18

FUET - CATALANE DRY CURED SALAMI

BUTIFARRA CATALANE - SOFT & JUICY, WHITE SAUSAGE

JAMON SERRANO - DRY CURED COUNTRY HAM

ARTISAN CHEESES 15

GRANA PADANO - FIRM ITALIAN COW'S MILK CHEESE

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

VALDEON - RICH, CREAMY, INTENSELY-FLAVORED COW AND GOAT MILK 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 35 MINUTES

HOST A WARM WINTER RETREAT THIS SEASON IN OUR NEW MEDITERRANEAN INSPIRED PARTY ROOM!!!

SEATS UP TO 100 GUESTS

FOOD & DRINK PACKAGES AVAILABLE IN ALL BUDGETS

EVENTS@NIARESTAURANT.COM FOR DETAILS