

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 BRULEE

CRISP SUGAR CRUST

MAKE IT A PARTY!!

Bottomless Sangria 25pp/2hrs
Premium Wine Tasting 25pp
Super Premium Wine Tasting 35pp
Four 3oz Pours

FULL TABLE PARTICIPATION

SERVICE ADDED TO ALL PARTIES
MAX 3 CREDIT CARDS PER TABLE

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