Enjoy Restaurant Week with NIA
Indulge in a delightful
Mediterranean cuisine!
Pleasing guests in the west loop
since 2008



Make it a Party!
Indulge in Our Famous
Bottomless Sangria
25pp / 1.5 hrs

## Nia Mediterranean

Eight Course Shared Tasting Menu

42 per person

pre-select one choice from each course for the table served multiple plates at a time dietary restrictions are accommodated

<u>first course</u>

roasted tomato basil soup

served with sourdough house made crostini

french onion soup

caramelized onions, gruyere cheese, served with house made crostini

second course

nia salad

mixed greens, goat cheese, dates avocado, piquillo peppers, candied almonds champagne vinaigrette

third course

patatas bravas

crisp potatoes, spicy tomato sauce, saffron aioli

fourth course

olive tapenade

herbs, mediterranean olives, sourdough crostini

pan con tomate

tomato jam, topped with basil, feta, crostini

**Full Table Participation** 

fifth course

vegetable risotto

seasonal vegetables, garlic, EVOO, parsley

sixth course

lentils

red pepper, onions, carrots, tomato broth

heritage chicken

pan fried chicken thigh

seventh course

herb pomme puree

chives, roasted garlic

eighth course

churros

crisp dough sticks, tossed in cinnamon sugar, served with semi-sweet chocolate

service added to all parties max 2 credit cards per table