

Enjoy Restaurant Week with NIA
Indulge in a delightful Mediterranean
cuisine with a beautiful bottle of wine!
Pleasing guests in west loop since 2008

**CHICAGO
RESTAURANT
WEEK**

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

Nia Mediterranean

Eight Course Shared Tasting Menu

59 per person

pre-select one choice from each course for the table

served multiple plates at a time

dietary restrictions are accommodated

first course

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

arugula salad

roasted beets, clementine segments, walnuts,
pecorino, lemon vinaigrette

third course

croquettes

pork belly & potato stuffed, lemon aioli, scallions

fourth course

olive tapenade

herbs, mediterranean olives, sourdough crostini

prosciutto de parma

whipped beetroot goat cheese,
caramelized red onion, crispy prosciutto

fifth course

shrimp risotto

jumbo shrimp, garlic,
EVOO, parsley butter

rigatoni bolognese

braised beef, tomato soffrito

sixth course

charred skirt steak

onion marmalade, romesco sauce

sauteed branzino

beurre blanc sauce

seventh course

pommes frites

imported feta

cannellini beans

blistered cherry tomato, spinach

eighth course

cheesecake

espresso caramel sauce

crema catalana

orange infused custard
torched in a cazuela

Full Table Participation

**service added to all parties
max 2 credit cards per table**

**book your next event with NIA
private party room
seats 20 - 80 guest**

Let's Connect @NiaRestaurant

