

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

 **CHICAGO
RESTAURANT
WEEK**

Treat yourself to an
incredible meal with a superb
bottle of wine, select one
from our premium wine list

Nia Mediterranean

Eight Course Shared Tasting Menu

Gluten Free 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
fresh basil, roasted tomatoes

second course

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

arugula salad

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

third course

patatas bravas
crisp potatoes, spicy tomato sauce,
saffron aioli

fourth course

olive tapenade
served with crudité

fifth course

shrimp risotto
jumbo shrimp, garlic,
EVOO, parsley butter

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

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



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with a superb bottle of
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Nia Mediterranean

Eight Course Shared Tasting Menu

Vegetarian Menu

42 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
sourdough crostini

second course

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

third course

patatas bravas
crisp potatoes, spicy tomato sauce,
saffron aioli

fourth course

olive tapenade
sourdough crostini

pan con tomate
tomato jam, topped with basil, feta, crostini

fifth course

vegetable risotto
seasonal vegetables, garlic, EVOO, parsley

sixth course

lentils
red pepper, onions, carrots, tomato broth

seventh course

herb pomme puree
chives, roasted garlic

eighth course

churros
crisp dough sticks, cream center, tossed in
cinnamon sugar, served with semi-sweet
chocolate fondue

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