

Nini's House of Tapas

Price Fix Menu

www.ninishot.com 40 Orange St New Haven CT

\$28.95 Includes 1 selection each from categories 1, 2, and 3 or 2, 3, and 4. A 4 course is \$33.95. Entire table must do the price fix option or there is a plate sharing charge

Category 1

Country Pate

A coarse country style Pate made from Duck and Pork served with Cornichions, Dijon mustard and Croustades.

Satay Beef or Chicken

Thai marinated steak or chicken grilled on a stick served with Seaweed salad and Thai Peanut sauce.

Sulmaneria Plate

A plate of imported cured meats to be eaten with our crusty bread

Artisan

We've gathered some of our favorite cheeses from around the world. Served with Fig jam and Water Crackers

Nini's Gravlox

In house, Absolute cured Wild Salmon filet served thinly sliced with Capers, Red Onion and Pumpernickel.

Portobello Fries

Panko breaded and fried Portobello batons, with creamy Avocado Aioli.

Or a Category 1 Special Board item

House Salad

Mesclun, tomato, cucumber, Fried goat cheese, Raspberry Dill Vinaigrette.

French Onion Soup Gratinee

Spanish, Red and Green onions cooked with beef broth and topped with melted and toasted Gruyere Cheese.

Petite Pork Osso Bucco

Baby Pork Shanks slowly braised with Red wine and Wild Mushrooms, served with a little Polenta.

Petite Steak au Poivre

A pepper crusted 4 ounce Filet Mignon pan seared and served over Yukon Potatoes and Cognac Cream sauce.

Satay Beef or Chicken

Thai marinated steak or chicken grilled on a stick served with Seaweed salad and Thai Peanut sauce.

Petite Pork Osso Bucco

Baby Pork Shanks slowly braised with Red wine and Wild Mushrooms, served with a little Polenta.

Grilled Mojo Shrimp

Large Shrimp skewered and grilled, served with Black Bean Salsa

Or a Category 3 Special Board item

Caramel Bread Pudding

Challah baked with caramel, cream and eggs, served warm with Bourbon Crème Anglaise.

Nini's Famous Apple Dumpling

Served with Vanilla Gelato, caramel, and cinnamon sugar

New Mexico Black bean Dip

Freshly fried Tortilla chips with warm Chip Chicken, Cheese and Black bean Dip.

Thai Crab dip with Rice Chips

With spicy Thai Curry Coconut Crab Dip with prawn rice chips

Italian Potato Frittata

Herb roasted potatoes and sweet onion baked with EVO. Farm fresh eggs and Gr Padana cheese

Mezze Platter

Hummus, Baba Ganoush, Carrot Salad with Pita Bread

Crispy Shrimp

Large Shrimp in a rice paper spring roll crust served with Sweet Spicy Thai chili sauce.

Samosa's

Crisp fried filled pastries with vegetarian filling with Lentil Curry dip

Category 2

Caesar Salad

Some say we make the best around, I agree.

Thai Butternut Squash Bisque

Fresh Butternut Squash, Coconut milk and Thai Curry

Category 3

Pasta and Risotto of the day.

See the Big Board for description

Chicken Pot Pie

Southern Style pie with carrots, butternut squash and turnips cooked in creamy sauce topped with cheddar biscuit crust

Nini's Crabcake

A hand made Jumbo Lump Crab cake coated in Panko, served crisp with Lemon and Chipotle aioli.

Fish and Chips

A petite portion of fresh Cod in a crunchy Beer batter with house made Fries, Caper Tartar sauce and Lemon.

Soy Wrap Echillada

Grilled Vegetables, Tofu, rice pilaf, and F guyo in a Tofu wrap, baked in Salsa Cre

Category 4

Gelato and Sorbet

Ask server for available flavors

Bishops Orchard pear crisp

Local grown pears baked with brown sugar and crumb topping served with vanilla gelato

Seven Spice Edamame

Steamed Edamame pods seasoned with a zesty 7 Spice mix.

Arthur Ave. Cheesy Garlic Bread

Our bread comes fresh from the Bronx Bakery every day, Goopy Garlic bread with loads of melted cheese.

House Made Truffle Fries

Fresh Russet potatoes fried twice, finished with Black Truffle Salt and Truffle Oil

Spicy Tuna Martini

Our fresh Sushi grade Tuna chopped and blended with spicy mayo, served in a martini glass with Seaweed salad.

Tempura Salmon Roll

Our own Maki Roll made with seasoned Sushi rice filled with Wild Salmon, Asparagus and Cream cheese, fried Tempura style.

Grilled Fresh Asparagus

With Black Truffle Sea Salt, Parmesan and EVOO

Fresh Mozzarella and roasted peppers

Fresh Mozzarella, fire roasted red and yellow peppers with EVOO and Basil.

Greek Feta and Tomato Salad

Feta, ripe Tomato, Kalamata Olives and Romaine with Oregano vinaigrette.

Paella Valencia or Seafood Paella

Paella Valencia has Chicken, Chorizo and Clams Seafood Paella contains Clams, Shrimp, Calamari.

Sheppard's Pie

Lamb slowly cooked with onion, celery, carrots, peas hidden beneath a golden crown of parmesan mashed potatoes

Stuffed Piquillo Peppers

A traditional Spanish tapa dish stuffed with manchengo and Ricotta cheese roasted with tomato coulis.

Personal thin crust **brick oven pizza**

Clam Casino

Margarita pesto

Meat Lover

Satay Beef or Chicken

Thai marinated steak or chicken grilled on a stick served with Seaweed salad and Thai Peanut sauce.

Frozen White Chocolate Truffle

White Chocolate Gelato, Raspberry swirl, In a White Chocolate shell.

Flourless Chocolate Tart

Served with whipped cream and raspberry sauce.