

# Nini's House of Tapas

www.ninishot.com

## Small Plates

40 Orange St New Haven CT

## Shared Platters

<b><u>Chef Stuarts 5 course tasting</u></b>	\$38.95
Let the Chef take you on a culinary journey through our menu with 5 items of the menu and specials board, he can also suggest some wine pairings	5 courses
<b><u>Pasta and Risotto of the day.</u></b>	\$11.95
See the Big Board for description	and up
<b><u>Chicken Pot Pie</u></b>	\$9.95
Southern Style pie with carrots, butternut squash and turnips cooked in creamy sauce topped with cheddar biscuit crust	
<b><u>Petite Steak au Poivre</u></b>	\$13.95
A pepper crusted 4 ounce Filet Mignon pan seared and served over Yukon Potatoes and Cognac Cream sauce.	
<b><u>Satay Beef or Chicken</u></b>	\$8.95
Thai marinated steak or chicken grilled on a stick served with Seaweed salad and Thai Peanut sauce.	
<b><u>Petite Pork Osso Bucco</u></b>	\$8.95
Baby Pork Shanks slowly braised with Red wine and Wild Mushrooms, served with a little Polenta.	
<b><u>Country Pate</u></b>	\$8.95
A coarse country style Pate made from Duck and Pork served with Cornichions, Dijon mustard and Croustades.	
<b><u>Nini's Black and Blue 1/4 pounder</u></b>	\$8.95
1/4 pound Black Angus Beef Burger topped with thick cut bacon and gorgonzola dolce, lettuce and tomato	
<b><u>Nini's Crabcake</u></b>	\$10.95
A hand made Jumbo Lump Crab cake coated in Panko, served crisp with Lemon and Chipotle aioli.	
<b><u>Grilled Mojo Shrimp</u></b>	\$9.95
Large Shrimp skewered and grilled, served with Black Bean Salsa.	
<b><u>Fish and Chips</u></b>	\$9.95
A petite portion of fresh Cod in a crunchy Beer batter with house made Fries, Capers Tartar sauce and Lemon.	
<b><u>Nini's Gravlox</u></b>	\$11.95
In house, Absolute cured Wild Salmon filet served thinly sliced with Capers, Red Onion and Pumpernickel.	
<b><u>Spicy Tuna Martini</u></b>	\$9.95
Our fresh Sushi grade Tuna chopped and blended with Siracha and Kwepie Mayo, served in a martini glass with Seaweed salad.	
<b><u>Crispy Shrimp</u></b>	\$8.95
Large Shrimp in a rice paper spring roll crust served with Sweet Spicy Thai chili sauce.	
<b><u>Tempura Salmon Roll</u></b>	\$8.95
Our own Maki Roll made with seasoned Sushi rice filled with Wild Salmon, Asparagus and Cream cheese, fried Tempura style.	
<b><u>Sheppard's Pie</u></b>	\$11.95
Lamb slowly cooked with onion, celery, carrots, peas hidden beneath a golden crown of parmesan mashed potatoes	

### Vegetarian Small Plates

<b><u>Soy Wrap Echillada</u></b>	\$7.95
Grilled Vegetables, Tofu, rice pilaf, and Pico de guyo in a Tofu wrap, baked in Salsa Cream.	
<b><u>Stuffed Piquillo Peppers</u></b>	\$8.95
A traditional Spanish tapa dish stuffed with rice, manchengo and Ricotta cheese roasted with tomato coulis.	
<b><u>Margarita pesto pizza</u></b>	\$8.95
Personal thin crust pizza topped with fresh tomatoes, and fresh mozzarella	
<b><u>Samosa's</u></b>	\$6.95
Crisp fried filled pastries with vegetarian filling served with Lentil Curry for dipping.	
<b><u>Petite Grilled Cheese &amp; Tomato Soup</u></b>	\$9.95
Bite sized grilled 3 cheese sandwiches with rich creamy Tomato soup.	
<b><u>Portobello Fries</u></b>	\$8.95
Panko breaded and fried Portobello batons, with Avocado Aioli.	
<b><u>Grilled Fresh Asparagus</u></b>	\$7.95
With Black Truffle Sea Salt, Parmesan and EVOO.	

### Beverages

<b>Coffee</b>	<b>\$2.50</b>	<b>Espresso</b>	<b>\$3.00</b>
<b>Assorted Teas</b>	<b>\$2.50</b>	<b>Cappuccino</b>	<b>\$4.00</b>
<b>Pellegrino</b>	<b>\$5.00</b>	<b>Latte</b>	<b>\$4.00</b>
<b>Soda</b>	<b>\$2.50</b>	<b>Coco Noir Latte (Alcoholic)</b>	<b>\$6.00</b>
<b>Thai Iced Tea</b>	<b>\$3.50</b>	<b>Super Rich Hot Chocolate</b>	<b>\$3.00</b>

<b><u>Sulmaneria Plate</u></b>	<b>3 meats \$9.95</b>	<b>5 meats \$14.95</b>
A plate of imported cured meats to be enjoyed with our crusty bread and Fruit Mostarda. Mortadella, Sopressata and Hot Coppa for 3 add Prosciutto and dry Garlic sausage for 5		\$9.95 \$14.95
<b><u>Artisan Cheeses</u></b>	<b>Small \$10.95</b>	<b>Large \$15.95</b>
We've gathered some of our favorite cheeses from around the world. Served with Fig jam and Water Crackers		\$10.95 \$15.95
<b><u>Italian Potato Frittata</u></b>		\$9.95
Herb roasted potatoes and sweet onions baked with EVO. Farm fresh eggs and Grana Padana cheese		
<b><u>House Made Truffle Fries</u></b>		\$5.95
Fresh Russet potatoes fried twice, finished with Black Truffle Salt and Truffle Oil		
<b><u>Mezze Platter</u></b>		\$9.95
Hummus, Baba Ganoush, Carrot Salad with Pita Bread		
<b><u>Paella Valencia or Seafood Paella</u></b>		\$15.95 \$18.95
Paella Valencia has Chicken, Chorizo and Clams Seafood Paella contains Clams, Shrimp, Calamari.		
<b><u>Seven Spice Edamame</u></b>		\$5.95
Steamed Edamame pods seasoned with our zesty 7 Spice mix.		
<b><u>Arthur Ave. Cheesy Garlic Bread</u></b>		\$6.95
Our bread comes fresh from the Bronx Bakery every day, gooey Garlic bread with loads of melted cheese.		
<b><u>New Mexico Black bean Dip</u></b>		\$9.95
Freshly fried Tortilla chips with warm Chipotle Chicken, Cheese and Black bean Dip.		
<b><u>Thai Crab dip with Rice Chips</u></b>		\$10.95
With spicy Thai Curry Coconut Crab Dip with prawn rice chips		
<b><u>Ninis Crusty Ciabata bread basket</u></b>		\$5.95
For 9 years our customers have raved about Nini's bread so we brought it back...served with herb infused butter and EVOO		

### Salad & Soup

<b><u>Goat Cheese, Beet, Arugula Salad</u></b>	\$9.95
Baby Arugula married with Sweet Pickled Beets and a warm crispy Goat Cheese Medallion.	
<b><u>Greek Feta and Tomato Salad</u></b>	\$8.95
Feta, ripe Tomato, Kalamata Olives and Romaine with Oregano vinaigrette.	
<b><u>House Salad</u></b>	\$7.95
Mesclun, tomato, cucumber, Fried goat cheese, Raspberry Dill Vinaigrette.	
<b><u>Fresh Mozzarella and roasted peppers</u></b>	\$8.95
Sliced fresh Mozzarella and fire roasted red and yellow peppers with EVOO and Basil.	
<b><u>Duck, Apple and Potato Salad</u></b>	\$11.95
Duck Confit with fresh Apple, Potatoes, Red Onion and Walnut Apple Vinaigrette.	
<b><u>Caesar Salad</u></b>	\$7.95
Some say we make the best around, I agree.	
<b><u>French Onion Soup Gratinee</u></b>	\$6.95
Spanish, Red and Green onions cooked with beef broth and topped with melted and toasted Gruyere Cheese.	
<b><u>Thai Butternut Squash Bisque</u></b>	\$6.95
Fresh Butternut Squash, Coconut milk and Thai Curry	

### Sweet Selections

<b><u>Caramel Bread Pudding</u></b>	\$6.95
Challah baked with caramel, cream and eggs, served warm with Bourbon Crème Anglaise.	
<b><u>Nini's Famous Apple Dumpling</u></b>	\$7.95
Served warm with Vanilla gelato, Caramel and Cinnamon sugar.	
<b><u>Frozen White Chocolate Truffle</u></b>	\$6.95
White Chocolate Gelato, Raspberry swirl, White Chocolate shell.	
<b><u>Flourless Chocolate Tart</u></b>	\$6.95
Served with whipped cream and raspberry sauce.	
<b><u>Giant Gourmet Cupcakes</u></b>	\$7.95
White chocolate Raspberry cheesecake, Ice Cream Sundae, Red Velvet Cream Cheese	
<b><u>Gelato and Sorbet</u></b>	\$4.95
Raspberry, Mango, Tahitian Vanilla, Chocolate, Hazelnut, or Pistachio	
<b><u>Bishops Orchard pear crisp</u></b>	\$7.95
Local grown pears baked with brown sugar and crumb topping served with vanilla gelato	

Available for private function 7 days a week. Open Tue through Sun 5:00 to 10:00 203-562-NINI (6464)