

NISI

RAW BAR

TIRADITO

Baby heirloom tomato, yuzu soy, garlic oil, micro cilantro 14

SALMON TARTAR

Faroe Island Salmon, cucumber ginger salsa, wasabi aioli, orchards 16

NISI CEVICHE

Mediterranean sea bass & octopus, edamame, fresh herbs, serrano pepper, citrus-tomato dressing, manori cheese 16

MARINATED ANCHOVIES

Crostini, grated tomato, lime essence, micro cilantro, fresh ground pepper, garlic oil 14

MEZZE

PIATELA

Selection of spreads organic green chickpea, spicy whipped feta, Greek yogurt tzatziki, roasted eggplant, taramosalata 22

ZUCCHINI CHIPS

Lightly fried zucchini chips with tzatziki 12

DOLMADAKIA

Aborio rice, herbs, lemon 8

JUMBO LUMP CRAB CAKE

Coriander, dijon mustard, basil aioli 19

SPANAKOPITA

Fresh spinach, feta, leeks, dill 11

FLAMED CHEESE

Kefalograviera cheese 12.

NISI GRILLED OCTOPUS

Mediterranean octopus, gigante bean puree 19

KEFTEDES

Char-grilled lamb meat balls, mint yogurt sauce 12

SHRIMP SAGANAKI

Wild American shrimp, grated tomato sauce & melted feta 18

KALAMARAKIA

Wild North Atlantic Calamari with citrus aioli 16.

LAMB SAUSAGE

Wood grilled lamb rosemary sausage, spicy mustard, grilled sweet peppers 14

FETA STICKS

Feta cheese wrapped in phyllo dough, drizzled with honey and sesame seeds 12

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, tarragon sauce 18

NISI

SALAD

WATERMELON & FETA

Balsamic glaze, micro arugula 12

GREEK SALAD

Vine ripe tomatoes, baby cucumbers, sweet baby peppers, red onion, red wine vinegar, olive oil, sea salt & oregano 14

TOMATO & MANOURI CHEESE

Fig reduction, extra virgin olive oil, micro basil 12

ENTRÉE

DAILY CATCH

Selection of grilled or fried whole fish from display MKT

SALT CRUSTED BAKED FISH MKT

Supplement 10

STUFFED PEPPERS

Red and yellow peppers stuffed with aromatic organic orzo 21

WILD ICELANDIC COD FILET

Pan fried with quinoa tabbouleh 28

FRESH AUSTRALIAN LAMB CHOPS

Wood grilled, lemon roasted potatoes 32

MARINATED AMISH CHICKEN SKEWER

Crimini mushroom, sweet baby peppers, red onion, aromatic organic orzo 22

PAINTED HILLS FARM 8OZ FILET MIGNON

Oven roasted lemon potatoes 42

CRISPY SKIN FAROE ISLAND SALMON

Pan seared with quinoa tabbouleh 24

MOUSSAKA

Ground lamb, béchamel sauce, potato, eggplant 22

SIDES

Kale & rainbow swiss chard 9

Crispy baby brussel sprouts 9

Lemon Yukon potatoes 8

Greek hand cut fries 8

Quinoa tabouli 8

Tri-color beets yogurt 10

Grilled Asparagus with Citrus Essence 8

NISÍ

DESSERTS

BAKLAVA

Layers of phyllo filled with chopped almonds, pistachios and cinnamon sugar 10

GALAKTOBOUREKO

Orange vanilla semolina custard wrapped in phyllo dough, vanilla sauce 10

GREEK YOGURT

Attiki honey and chopped walnuts 8

SEASONAL FRUIT PLATE

Assorted seasonal fruit 12

LOUKOUMADES

Fried Greek donuts soaked in syrup topped with chopped walnuts 12 Add Nutella 3