



nai, meaning mother in gallego, offers a unique understanding of spanish cuisine where guests can dive into chef ruben rodriguez' tapas menu.

originating from galicia, spain, chef rodriguez has honed nai's bold flavors from his mother, ana maria gonzalez arias

tasting menu 125 / pp
+ wine pairing 170 / pp

bread | made daily in house, ask server for selection 12



chickpea | spicy curry, coconut, spinach, egg 18

tomato | salmorejo, raspberry, picual evoo 15

patatas bravas | spicy tomato, chipotle aioli 16

portobello carpaccio | truffle oil, marcona, manchego 22



lobster salpicon | lemongrass, ginger, finger lime 29

scallop crudo | piparra consommé, mint 23

cured sardine | lardo, cilantro chimichurri, pan de cristal 19

chilean sea bass toast | black tobiko, orange 35

cod | yuzu-shallot, furikake, chive oil 22

octopus | bean demi-glace, potato 29

fideuá | shrimp, mussel, tobiko, seaweed, aioli, spicy sausage 30

coconut crêpe | crab, shrimp, zamburiña, sweet sherry 25



beef tartare | cured egg, naan, sherry 25

croquette | serrano ham 16

coppa | market mushroom, cured egg, picual evoo 21

duck confit | gastrique, thai chili romesco 24

prime ribeye katsu | 45 day aged, estrella galicia batter, milk bread, aioli 39

beef cheek | spicy demi, pea purée 25

**raw or undercooked meats, poultry, seafood, shellfish or eggs may increase of food-borne illness*