



Nai, meaning Mother in Gallego, offers a unique understanding of Spanish cuisine where guests can dive deep into Chef Ruben Rodriguez' innovative tapas menu.

Originating from Galicia, Spain, Chef Rodriguez has honed Nai's bold flavors from his Mother, Ana Maria Gonzalez Arias.

TASTING MENU

Per person

Tasting Menu	125
With Wine pairing	165

GARDEN

CHICKPEA 18

Spicy curry, coconut, spinach, egg

TOMATO 15

Gazpacho gelatin, sherry, avo chimichurri

ROASTED CARROT 17

Pickled grape, jalapeño radish, stracciatella

PATATA BRAVA 15

Spicy tomato, chipotle aioli

PORTOBELLO CARPACCIO 22

Truffle oil, marcona, manchego

EGGPLANT 17

Hollandaise, de la vera breadcrumbs, furikake

SEA

SCALLOP CRUDO 23

Piparra consommé, fried mint

EGG 21

Anchovy mayo, crab, fried corn

SEA BASS TOAST 23

Black tobiko, orange

SHRIMP IN GARLIC SAUCE 19

COD 18

Pil Pil, pea, chive oil

RAVIOLI 24

Wild mushroom, scallop roe, piparra

PULPO A LA GALLEGA 27

La Coruña boiled octopus, paprika, evoo, sea salt

FIDEUÁ 30

Shrimp, mussel, tobiko, seaweed, aioli, spicy sausage

LAND

BEEF TARTARE 25

Sunchoke, sherry, lime

HAM CROQUETTE 14

RIB CONFIT 18

Cilantro chimichurri, red-eye chili

45 DAY AGED PRIME RIBEYE KATSU 39

Estrella Galicia batter, milk bread, aioli

PORK CHEEK 25

Orange-prune, sherry wine

LAMB MEATBALLS 18

Galician "callos" stew