



*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

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## GARDEN

### CUCUMBER 16

*Avocado gazpacho, pickled cucumber*

### CHICKPEA 17

*Spicy curry, coconut, spinach, egg*

### TOMATO 15

*Gazpacho gelatin, sherry, avo chimichurri*

### ROASTED CARROT 17

*Brined grape, jalapeño radish, stracciatella, ajonjolí*

### PATATA BRAVA 15

*Spicy tomato, chipotle aioli*

### PORTOBELLO CARPACCIO 21

*Truffle oil, macorna almond, manchego*

### FRIED ARTICHOKE 18

*Idiazabal foam, espelette*

## SEA

### SCALLOP CRUDO 23

*Piparra consommé, fried mint*

### SEA BASS TOAST 23

*Black tobiko, orange*

### FIDEUÁ 30

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

### CURED SARDINE 18

*Pickled onion, charred avocado, focaccia*

### PULPO A LA GALLEGA 27

*La Coruña boiled octopus, paprika, evoo, sea salt*

### COD 18

*Pil pil, furikake, pea*

### SHRIMP IN GARLIC SAUCE 19

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## LAND

### BEEF TARTARE 25

*Cilantro, lime, sherry*

### HAM CROQUETTE 14

### RIB CONFIT 22

*Sherry, cilantro, spicy pepper marmalade*

### 16oz NY STRIP 54

*Chimichurri, shishito*

### 45 DAY AGED PRIME RIBEYE KATSU 39

*Estrella Galicia batter, milk bread, aioli*

### PORK CHEEK 25

*Orange-prune, sherry wine*