



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	120
With Wine pairing	150

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

CUTTLEFISH 24

Squid ink, pickled tomatillo, ajada

SHRIMP IN GARLIC SAUCE 19

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