

LUNCH



SALADS

LES GLORIES | 11

greens, apple, tomato, onion, mozzarella, black olives, basil

EL RAVAL | 13

grilled chicken breast, lentils, jamón Ibérico, onion, mustard

EL BORN | 12

mixed greens, manchego, cured meats, 5 min egg, sherry vinegar



SANDWICHES

COLD TURKEY | 9

tomato, greens, mayo, apple

CATALANA | 11

chicken breast, bechamel, spinach, pinenuts, raisins

CALÇOT | 10

leek confit, grilled vegetables, frisée, romesco

XISTORRA | 9

fast cured sausage with a fried egg



PLATES

FISH OF THE DAY | 17

today's chef choice

COSTELLES | 14

pork ribs al forn served with cold grilled vegetables and salad

TODAY'S RICE | 15

farm to table style rice

DINNER MENU



TO START WITH PER COMENÇAR

COLD TOMATO SOUP | 6
mustard icecream, basil oil

DAILY OYSTER* | 4
salmorejo, Arbequina
virgin olive oil, by the piece

MUSSELS | 12.50
garlic and tomato sofregit,
verdejo wine

GAMBES | 11.50
sherry wine, saffron
and tomato salsa

SPANISH CHEESE TRIO | 10

**PALETA IBÉRICA DEHESA
CORDOBESA | 13**

FUET | 5

PA AMB TOMÀQUET | 3



TO SHARE PER COMPARTIR

TRINXAT AMB ROSTA | 9
panceta, butifarra negra

XATÓ* | 10
frissé, fresh tomato, onion,
cod fish, romesco

LLAMÀNTOL | 15
main lobster, avocado,
5' Mashed egg

GAMBA TARTAR* | 13
diced tomato, potato confit

STEAK TARTAR OUR WAY* | 12
fried egg

ARRÒS | 16
Catalan coast style rice.
seafood, artichokes



SOMETHING ELSE... QUELCOM MES

SCALLOPS | 11
artichoke cream, jamón ibérico

CATCH OF THE DAY | M/P
your choice:al forn,
a la sal, a la planxa

GALTES DE PORC | 11
pork cheeks, potato foam

A L'AST | 22
slow cooked coquelet
with escalivada

ENTRECOT | 25
grilled NY strip steak,
rosemary vinaigrette



SWEET DOLÇ

MATÓ | 5
eggplant jam, honey, hazelnuts

SOFT CHEESE FLAN | 5
strawberries, balsamic reduction

GANACHE DE XOCOLATA | 5
Maldon salt, virgin arbequina oil



WHERE ARE YOU?

Welcome to NIU — a Catalan style kitchen. You can find us in the heart of downtown Miami. Or somewhere between Dali's moustache and Gaudi's Sagrada Familia.

Like Catalans themselves, we are eclectic and just a little bit eccentric. We mix the local with the exotic. The seasonal with the sophisticated. We play with the finest regional ingredients and make them simply extraordinary.



DIRECTIONS FOR USE

We do not believe in conforming to taste. Which is why we recommend ordering two dishes per person to share.

Please note that all of our food is 100% freshly prepared in our kitchen and may contain traces of unadulterated geNIUs.



RED WINE

SOMDINOU | 40

Carignan. Terra Alta, 75 yr old vines 2012

CLOS DE TAFALL | 38

50% garnacha, 35% carignan, 15% cabernet, Priorat 2011

ENCANTO | 29/8

Mencia, Bierzo 2010

GIVE ME 5 | 29/8

Tempranillo, Rioja 2010

ALBARDIALES | 28/7

Tempranillo, La Mancha 2012

LOVE | 30/10

Garnacha, Almansa 2012

DAMALISCO | 34

Tinta de Toro, Toro 2009

SEÑORIO DEL SOTILLO | 32/10

Ribera del Duero, Ribera del Duero 2012

GARRIDO RESERVA | 55

90% tempranillo, 10% garnacha, 2007 Rioja Alta 2007

DANTE ROBINO | 30/9

Malbec, Mendoza, Argentina 2012

NIU KITCHEN



WHITE WINE

CRISTIARI BLANC | 36/12

Riesling, Costers del Segre 2012

CAPÍTULO 8 | 28/7.5

50% verdejo, 50% sauvignon blanc, Almansa 2012

TERRA SILVESTRE | 35

Arinto, Tejo, Portugal 2012

IDRIAS | 32/10

Chardonnay, Somontano 2010

YEMANUEVA | 38

Airen, La Mancha 100 year old vines, 2012

ENCANTO | 33/11

Godello. Bierzo 2012

DOMAIN DE MONTBENOIT | 38

Loire, France 2012