



*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

#### CHICKPEA 18

*Spicy curry, coconut, spinach, egg*

#### TOMATO 15

*Salmorejo, raspberry, EVOO*

#### ROASTED CARROT 17

*Pickled grape, jalapeño radish, stracciatella*

#### PATATA BRAVA 15

*Spicy tomato, chipotle aioli*

#### PORTOBELLO CARPACCIO 22

*Truffle oil, marcona, manchego*

#### FRIED ARTICHOKE 18

*Idiazabal foam, espelette*

### 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*

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### LAND

#### BEEF TARTARE 25

*Sherry, lime, cilantro*

#### 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*