

CONTEMPORARY CUISINE

*nio*  
Menu

# STARTERS

## Edamame

*Salt / Chilli*

**USD 9**

## Cheese Balls

*Fried mix of cheese*

**USD 12**

## Avocado Seafood

*Fresh salmon or shrimps, avocado, crab sticks, creamy sauce*

**USD 19**

## Truffle Avocado Dip

*Truffle avocado dip served with nachos*

**USD 22**

## Salmon Avocado Spread

*Marinated salmon, mashed avocado served with toasties*

**USD 23**

## Tuna Tataki

*Fresh marinated tuna, musclun salad, lime herbs sauce*

**USD 26**

## Salmon Sashimi

*Fresh salmon, musclun, sweet soy sauce*

**USD 26**

## Marinated Salmon

*Fresh salmon, peanut butter sauce*

**USD 26**

## Fresh Crab Dumpling

*Rice paper, fresh crab, pomegranate, lemon grass sauce*

**USD 37**

## Seafood Tartar

*Fresh salmon, tuna & hamachi*

**USD 46**

## Smoked Duck Sashimi

*Smoked duck , arugula, apple granni,  
served with honey balsamic sauce*

**USD**

## Katsu Sando

*Wagyu beef, toast, crunchy fries,  
served with truffle mustard sauce*

**USD**

## Quiche Spinach Mushroom

**USD**

## Quiche Salmon

**USD**

## Wagyu Risotto Balls

*Fried risotto balls stuffed by wagyu beef filet  
served with creamy oyster sauce*

**USD**

# SALADS

## Kale Salad

*Kale, pomegranate, avocado, palmito, apple, parmesan, creamy sauce*

**USD 15**

## Crab Salad

*Noodles, crab sticks, carrot, cucumber, sesame seeds, sesame oil, creamy sauce, crisp*

**USD 21**

## Salmon Salad

*Marinated fresh salmon with musclun salad, avocado mousse, rice paper*

**USD 29**

## Orzo Salad

*Orzo rice, red and yellow cherry tomatoes, red and green bell pepper basil, parmesan balls and shrimp served with lemon ginger sauce*

**USD**

## Goat Cheese Quinoa Salad

*Red and white quinoa, almond, edamame, pomegranate, fried goat cheese, pumpkin mousse, served with thyme vinegar sauce*

**USD**

## Burrata Salad

*Burrata cheese, tomato tartar, herbs caviar served with green herbs oil*

**USD**

# MAKKIS

## Shrimp Halloumaki

*Mashed shrimps, halloumi cheese, avocado, creamy sauce*

**USD 18**

## Salmon Maki

*Fresh kimchi salmon, avocado, crunchy quinoa*

**USD 22**

## Tuna Roll

*Fresh tuna, fried crab, spicy teriyaki sauce*

**USD 22**

## Truffle Shrimps Maki

*Crab, fried shrimps, creamy truffle sauce*

**USD 24**

# WARM DELICACIES

## Shrimp Tempura

*Fried shrimps with special sauce*

**USD 22**

## Wagyu Bao

*Bao bun filled with slow cooked Australian beef fillet*

**USD 30**

## Shrimp Gnocchi

*Gnocchi, shrimps, basil, ginger, red bellpepper, white sauce & parmesan*

**USD 42**

## Risotto

*Risotto, cêpe mushroom, white sauce with truffle paste, parmesan*

**USD 44**

# FIRE

## Truffle Chicken

*Chicken breast, purple carrot, truffle potato mushroom,  
creamy truffle sauce*

**USD 41**

## Pine Smoked Salmon

*Half cooked fresh salmon served on a bed of flaming pine leaves & kimchi  
sauce*

**USD 50**

## Wagyu Steak

*Australian beef fillet, truffle potato, mushroom,  
french herbal sauce*

**USD 83**

## Tomahawk Steak

*Prime wagyu tomahawk steaks*

**USD 120**

## Golden Wagyu Tomahawk

*1650g of Australian wagyu beef wrapped in 24 Karat Gold  
cooked to perfection, for up to 4 persons*

**USD 350**

# MAIN COURSE

## Veal milanaise

*Fried Angus cut meat, Arugula, Parmesan,  
served with Pumpkin Beetroot mousse*

**USD**

## Linguini teriyaki salmon

*Bed of Black Linguini, Salmon teriyaki on top  
served with Parmesan cheese*

**USD**

## Tagliatelle Seafood

*Tagliatelle, Fresh Calamari, Shrimp, Octopus, Red and Yellow Cherry  
Tomatoes, served with Creamy Shrimp Bisque Sauce and Parmesan Cheese*

**USD**

## Chicken shimeji mushroom

*Grilled Chicken breast, Mashed Potato, Boiled Zucchini, Carrot and Green  
Beans served with Creamy Shimeji Mushroom Sauce*

**USD**

## Octopus meunière

*Octopus, Young Potato, Estragon, served with Lemon Butter Sauce*

**USD**



A woman with dark hair and a fur collar is sitting at a table. She is looking towards the camera. In front of her is a white plate and a glass. The background is dark and out of focus.

# DESSERT

Molten Chocolate

*USD 25*

Pain perdu

*USD 27*

# SIGNATURE COCKTAILS

## Mangonada Martini

*Tequila gold, cointreau, lemon,  
homemade mango puree, chilli*

**USD 10**

## niu Old Fashioned

*Almond syrup, chocolate bitters, bourbon whiskey*

**USD 12**

## Peach Negroni

*Peach infused gin, sweet vermouth, campari*

**USD 12**

## Royal Sangria

*Summer fruit mix, cointreau, lemon, prosecco*

**USD 12**

## Exotic Martini

*Homemade passion fruit juice, litchy juice, mango, vodka*

**USD 12**

## Nori Saketini

*Nori infused sake, dry vermouth, gin, cucumber*

**USD 15**

## Ginger Berry

*Strawberry, ginger, basil, lemon, gin, ginger ale*

**USD 15**

## Mexican Mule

*Mezcal, lemon, homemade ginger beer, bitters*

**USD 22**



# IMPORTED WINE

## White

*B&G Sancerre*  
**USD 96**

*Gavi Di Gavi*  
**USD 100**

*Chablis*  
**USD 120**

*Domaine Des Sansonnets, Pouilly-Fuissé 2018*  
**USD 210**

## Rose

*Cipresseto Santa Cristina IGT Tuscany Italy 2020*  
**USD 90**

## Red

*La Vieille Ferme Red Rhône France 2019*  
**USD 65**

*B&G Saint Emilion*  
**USD 100**

*B&G margaux*  
**USD 130**

*Chianti Superiore Santa Cristina DOCG  
Tuscany Italy 2017*  
**USD 130**

BON APPÉTIT

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