

WELCOME TO

Nissi's

Nissi's
award-winning
small plates are
simply smaller
portions at
smaller prices.

Designed for sharing with friends,
and paired with our wine menu,
you can order a couple items at a
time while you enjoy the evening.

SMALL PLATES MENU

WELCOME TO

Nissi's

SOUPS AND SALADS

NISSI'S COBB SALAD

Nissi's version of classic cobb salad served with Bibb lettuce and topped with honey mustard vinaigrette or blue cheese dressing.

7



BABY SPINACH SALAD

Baby spinach, sprouts, carrot, Jicama, sesame seeds and cranberries. Topped with a sesame orange vinaigrette.

7



HEIRLOOM TOMATO CAPRESE

Buffalo mozzarella, heirloom tomatoes, basil sprouts. Topped with Spanish olive oil and balsamic glaze.

7



ROASTED GOAT CHEESE SALAD

Hazelnut encrusted chevre on top of house salad with raspberry port reduction.

7



HOUSE SALAD

Organic mixed greens, cucumber, tomato, onion, carrots. Tossed with choice of house dressings.

7



SOUP DU JOUR

Chef's seasonal soup. Ask your server for details.

5

COLD TAPAS

HUMMUS TRIO

Black Bean, Roasted Red Pepper, and Mediterranean Olive Hummus with Pita Chips or substitute vegetables.

7



CHILLED ROASTED ASPARAGUS

Roasted asparagus wrapped in prosciutto with a roasted red pepper rouille

6



SPRING ROLLS

Rice noodles, cucumber, avocado and cilantro. Served with a spicy peanut sauce.

6



SEASONAL FRUIT AND CHEESE BOARD

Chef's choice ask server for details.
For two... 8 1 For four... 12



SMALL PLATES MENU

HOT TAPAS

AHI TUNA NAPOLEON

Pan seared ahi with wonton chips, avocado, and arugula. Topped with a sweet soy reduction and dusted with crushed wasabi peas.

9

CALAMARI

Flash fried calamari on top of sweet and sour slaw. Served with a smoked paprika aioli.

7

MUSSELS AND SHRIMP

Sautéed mussels and shrimp with Spanish sherry, garlic, and shallots. Finished with butter and served with crostini.

9

SWEET POTATO FRIES

Flash fried sweet potato fries served with a sweet curry aioli.

7



BAKED ARTICHOKE SPINACH

Artichoke hearts, spinach, and red onion with a creamy parmesan sauce, served with grilled flat bread.

6



SHOESTRING FRIES

Flash fried Julienne fries. Topped with Manchego and fresh herbs.

6



STUFFED MUSHROOMS

Jumbo button mushrooms stuffed with chorizo, onion, cilantro, and queso fresco. Topped with balsamic reduction.

6



CANAPÉS

Dates, caramelized shallots, and Brie on top of a crustini with arugula.

5



ROASTED CORN FRITTER

Bermuda onions, roasted corn, jalapeño, queso seco. Served with a cilantro lime creme.

6



NISSI'S APPETITO

Enjoy any three cold or hot tapas on a tiered sampler.

17



Vegan-Friendly



Gluten-Free



Vegetarian

SMALL PLATES MENU

Small Plates on back

SMALL PLATES

NISSI'S PIZZA

Chef's creation.

Ask server or see insert for details.

8

KOBE SLIDERS

Two Kobe Beef sliders with caramelized onions and daily sauce served with shoestring fries.

8

PAN SEARED MAHI-MAHI

Pan seared mahi-mahi with a green gazpacho sauce. Served over a roasted corn quinoa.

12

ROASTED ASPARAGUS RISOTTO

Roasted asparagus risotto with apple chicken sausage. Topped with Manchego cheese and a poached pear glaze.

10

BAROLO BRAISED SHORT RIBS

Braised short ribs with Swiss chard over creamy polenta. Topped with natural jus.

12

CHICKEN ROULADES

Chicken roulades stuffed with spinach, bacon, Boursin cheese, and shallots. Served over braised greens and topped with a lemon caper crème.

12

BEEF TENDERLOIN

5 oz. filet with whipped potatoes and choice of Bordelaise or Au poivre sauce.

14

MISO-GINGER STIRS FRY

Tempeh, Baby bok choy, carrots, snap peas, red peppers, Sautéed in spicy a ginger miso sauce over brown rice.

13

