



Tapas Bar & Restaurant Menu

For your safety, we recycle each menu after every use

Soups

Mushroom Leek Soup - Sweet potato wakame noodles, Enokitake mushrooms, carrots & soft tofu in our mushroom & ginger broth (VG)- 7

Tom Yum Goong – Prawns, mushrooms, & tomatoes in a hot and sour lemongrass broth (GF) - 8

Mia's Signature Tapas

Sautéed Brussels sprouts* with miso glazed (V, GF) -7 ***

Sweet potatoes julienne fries with togarashi pepper and truffle oil (VG) – 6.50

Tamarind Chicken Wings tossed in a sweet and spicy tamarind red curry sauce - 9

Lotus root fritters with tamarind chili sauce (VG, GF) – 8

Dahl* - Northern style Indian chana dahl with spinach (V, GF) – 8.00 ***

Alaskan crabmeat & shrimp wontons in a shitake mushroom and ginger broth – 8

Crispy baby pork shanks, sweet soy & five-spice sauce – 10

Braised pork belly in a savory ginger and star anise soy sauce with fried bun– 12

Calamari, seasoned, lightly fried, Sriracha sauce & crispy shallots – 12

Prawns in southern Indian Kerala curry (GF) – 10

Thai Baby Wings with sticky rice served with a tamarind chili sauce - 10

From the Grill

House made Thai sausage with sticky rice – 10

Grilled Portobello mushroom satay with **peanut** sauce (VG, GF, P) – 9

Chicken satay with **peanut** sauce (GF, P) – 9

Lamb & beef kofta kebab with mint yogurt raita & mango chutney (GF) – 11

Bread & Rice

Naan (V) - 3.50

Pappadam (VG, GF) - 3

Jasmine rice (VG, GF) - 3

Noodles

Warm ramen noodles in a savory shiitake mushroom, daikon and ginger broth (VG) – 6

Warm Soba noodles in a savory shiitake mushroom, daikon and ginger broth (VG) – 6

Rolls & Buns

Roast duck puff pastry samosa, with tamarind-mango sauce and house mango chutney – 9

Homemade Vegetable Spring Rolls with Fresh Pineapple Plum sauce and Tamarind chili sauce (VG) – 9

Mia barbeque pork buns with pickled daikon – 10

V - Vegetarian **VG** - Vegan **GF** - Gluten Free **P** - Peanut Allergen ***can be made Vegan

Executive Chef: Yuttanun "Tor" Nakaranuruck



Large Plates Menu

Large Plates Served with Jasmine Rice

Vegetarian

Dahl - Northern style Indian Chana Dahl lentils with spinach (GF) – 15 ***

Wild mushrooms stir-fried with baby corn, snow peas, and seasonal greens (VG) - 15

Panang curry with crispy soft tofu, baby corn, wild mushrooms, and Thai basil (VG, GF) - 15

Southern Indian Kerala curry with crispy tofu, eggplant, and **cashews** (VG, GF) - 15

Japanese sweet and sour eggplant with crispy tofu, baby corn, and red bell peppers (VG) – 15

Mia Pad Thai Tofu w/fresh rice noodles, eggs, bean sprouts & ground **peanuts** in tamarind sauce- 15***

Meat

Karee Gai - Thai chicken curry (GF) - 15

Chicken Tikka Makhani - Indian butter chicken with toasted **almond** (GF) - 15

Panang Curry with chicken breast, baby corn, wild mushrooms (GF) - 15, Crispy half duck (GF) – 25

Crispy Duck Lad Prig – half duck in a spicy-sweet garlic tamarind chili sauce – 25

Roast half duck served with Asian greens in a shiitake mushroom, and five-spice demi glaze (GF) - 25

Beef tenderloin stir-fried with bell peppers, wild mushrooms, scallions, and baby corn - 15

Lamb kofta with Kashmiri spinach sauce (GF) – 25

Seafood

Prig Pow Goong - Prawns in roasted chili sauce with fresh Thai basil - 18

Prawns in Kerala southern Indian curry (GF) – 18

Thai Shrimp Clay Pot with bamboo shoots, baby corn, shiitake mushrooms, & green onions over rice - 18

Pan-fried red snapper & prawns with southern Indian Kerala curry - 25

Prawns in Panang curry with baby corn, straw mushrooms & fresh Thai basil (GF) – 18

Mia Pad Thai Prawns w/fresh rice noodles, eggs, bean sprouts & ground **peanuts** in tamarind sauce –17

Prawns Spaghetti Tom Yum sautéed with spaghetti noodles in a hot and spicy Tom Yum sauce - 18

Dessert - 8

Cranberry Pistachio Tart – Cranberries, **almonds**, and fragrant **pistachios** make the perfect filling for our butter crust, served warm with Purity vanilla ice cream

Vegan Chocolate Truffle Tart - Rich chocolate almond crust filled with decadent dark chocolate ganache, served with raspberry coulis and **almond** crunch (VG, GF)

Vanilla Crème Brulee – Our classic vanilla crème brulee to end your night on a sweet note!

Sea Salt Caramel Gelato (GF)

Lemon Sorbet (V, GF)

When available we pride ourselves in using local produce, sustainably harvested seafood, and hormone & antibiotic free meats for our Slow Food Asian cuisine

Absolutely No MSG