

TAPAS MENU

Pan-Asian Tapas Bar & Restaurant

2 to 3 tapas per person recommended

Soups

Mushroom Leek Soup – Sweet potato wakame noodles, Enoki mushrooms, carrots & soft tofu in our mushroom & ginger broth (VG) – 9

Tom Yum Goong – Prawns, mushrooms, and tomatoes in a hot and sour lemongrass broth (GF) – 9

Alaskan crabmeat & shrimp wontons – shiitake mushroom & ginger broth – 9

Mia's Signature Tapas

Beef Mandu – Sweet & savory Korean dumplings w/ cabbage, carrots, and glass noodles served w/ sweet chili soy sauce – 13 *NEW ITEM!*

Fresh roasted beets, arugula, ginger-lime dressing (VG, GF) – 11

Sweet potatoes julienne fries with truffle oil, served with sriracha aioli (V) – 9 ***

Tamarind Chicken Wings tossed in sweet & spicy red curry sauce (GF) – 10

Lotus root fritters with tamarind chili sauce (VG, GF) – 10

Sautéed Asian greens with mushroom garlic soy sauce & Truffle oil (VG) – 7

Dahl – Northern style Indian chana dahl with spinach (V, GF) – 10 ***

Paneer in Thai yellow curry w/ fried bun (V) – 13

Thai sun-dried beef with sticky rice, w/ a tangy chili Thai Jaew dipping sauce– 11

Braised pork belly in a savory ginger and star anise soy sauce with fried bun– 13

Prawns in southern Indian Kerala curry with Japanese eggplant (GF) – 13

Thai Baby Wings with sticky rice served with tamarind chili sauce (GF) – 11

Prig Pow Hoi – Mussels in roasted chili sauce with fresh Thai basil – 13

From the Grill

House made Thai sausage with sticky rice served with Sriracha (GF) – 12

Lamb & beef kofta kebab with mint yogurt raita & mango chutney (GF) – 13

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

Chicken satay with **peanut** sauce (GF, P) – 10

Cambodian-style lemongrass and **peanut** marinated beef with tamarind chili sauce (P) – 12

Bread & Rice

Naan (V) – 5

Pappadam with mango chutney & mint cucumber raita (GF) – 5 ***

Jasmine rice (VG, GF) – 3

Sticky Rice (VG, GF) – 3

Noodles

Warm ramen noodles in a savory daikon and ginger broth with Enoki mushrooms (VG) – 7

Warm Soba noodles in a savory daikon and ginger broth with Enoki mushrooms (VG) – 7

Rolls & Buns

Roast duck puff pastry samosa, with tamarind-mango sauce and house mango chutney (2pcs) – 10

(Add 1 pc +5)

Homemade Vegetable Spring Rolls w/ Fresh Pineapple Plum & Tamarind chili sauce (VG) – 9

Mia BBQ pork buns with pickled daikon (2pcs) – 14

(Add 1 pc +6)

18% gratuity will be applied to split checks
20% gratuity will be applied to parties of 5 or more

LARGE PLATES MENU

Large Plates Served with Jasmine Rice

VEGETARIAN

(+5 substitute with Paneer)

Khao Soi- Northern Thai rich and creamy coconut curry soup, with Paneer, Chinese-style egg noodles, house pickled red cabbage, fresh red onions, topped with crispy golden fried egg noodles – 26 (V) *NEW ITEM*

Northern style Indian Chana Dahl lentils with spinach (GF) – 20 ***

Panang curry with crispy soft tofu, baby corn, pineapples, mushrooms, and Thai basil (VG, GF) – 21

Southern Indian Kerala curry with crispy tofu, eggplant, tomatoes, onions, baby corn, and **cashews** (VG, GF) – 21

Japanese sweet & sour eggplant with crispy tofu, baby corn, pineapples, & bell peppers (VG, GF) – 21

MEAT

Khao Soi- Northern Thai rich and creamy coconut curry soup w/ grilled coconut turmeric chicken tenderloin, egg noodles, pickled red cabbage, fresh red onions, topped with crispy golden fried egg noodles – 26 *NEW ITEM*

Karee Gai – Slow-cooked chicken thighs in a Thai yellow curry with potatoes (GF) – 22

Chicken Tikka Makhani – Slow-cooked Indian butter chicken thighs with toasted **almonds** (GF) – 22

Crispy Duck Lad Prig- half duck, pineapples, mushrooms, & baby corn in a sweet & spicy tamarind chili sauce (GF)– 35

Panang Curry with crispy half duck with mushrooms, pineapples, and fresh Thai basil (GF) – 35

Roast half duck served with Asian greens in a shiitake mushroom and five-spice demi glaze (GF) – 35

Panang Curry with beef, mushrooms, baby corn, pineapples, and fresh Thai basil (GF) – 22

Beef Stir Fry with bell peppers, mushrooms, scallions, and baby corn in a savory sauce – 21

Lamb kofta with Kashmiri tomato and spinach sauce (GF) – 26

12 oz Prime Ribeye– House Indian spiced dry-rub, finished with ghee served over a bed of Panang curry reduction, served with roasted beets and arugula salad tossed in a yuzu soy dressing – 43 *NEW ITEM*

SEAFOOD

Fresh pan-seared Mediterranean Seabass over Thai yellow curry w/ tomatoes, potatoes, & onions (GF) – 24

Prig Pow Goong – Prawns in a sweet & spicy roasted chili sauce with fresh Thai basil – 24

Prawns in Kerala southern Indian curry with Japanese eggplant finished with ghee (GF) – 23

Pan-fried red snapper & prawns with southern Indian Kerala curry finished with ghee (GF) – 29

Pan-seared filet of salmon in Panang curry pineapples, baby corn, mushrooms & fresh Thai basil (GF) – 29

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

Executive Chef: Yuttanun "Tor" Nakaranuruck