



Tapas Bar & Restaurant Menu

Soups

Mushroom Leek Soup - Sweet potato wakame noodles, Enokitake mushrooms, carrots & soft tofu in our mushroom & ginger broth (VG)- 8

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

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

Vegetables and Salad

Sautéed Brussels sprouts with miso glazed (V, GF) -9 ***

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

Wakame seaweed salad with arugula and toasted sesame seeds (VG) - 10

Mia's Signature Tapas

Sweet potatoes julienne fries w/ truffle oil, served with sriracha aioli (VG) – 8

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

Lotus root fritters with tamarind chili sauce (VG, GF) – 9

Dahl - Northern style Indian chana dahl with spinach (V, GF) – 9 ***

4oz pork shank marinated in five spice in Thai yellow curry w/ fried bun – 12

Thai sun-dried beef with sticky rice, tamarind-chili sauce – 10

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

Prawns in southern Indian Kerala curry w/ Japanese eggplant (GF) – 11

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

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

From the Grill

House made Thai sausage with sticky rice – 11

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

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

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

Cambodian-style lemongrass and **peanut** marinated beef tenderloin (P) – 11

Bread & Rice

Naan (V) – 5

Pappadam w/mango chutney & mint raita (VG, GF) – 5

Jasmine rice (VG, GF) – 3

Sticky Rice (VG, GF) – 3

Noodles

Warm ramen noodles in a savory shiitake mushroom, daikon and ginger broth (VG) – 7

Warm Soba noodles in a savory shiitake mushroom, daikon and ginger broth (VG) – 7

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 – 13

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) – 18 ***
- Wild mushrooms stir-fried with baby corn, snow peas, and seasonal greens (VG) - 18
- Panang curry with crispy soft tofu, baby corn, pineapples, mushrooms, and Thai basil (VG, GF) - 19
- Southern Indian Kerala curry with crispy tofu, eggplant, and **cashews** (VG, GF) - 19
- Japanese sweet & sour eggplant with crispy tofu, baby corn, pineapples, & bell peppers (VG, GF) – 18

Meat

- Karee Gai - Thai yellow chicken curry with potatoes (GF) - 20
- Chicken Tikka Makhani - Indian butter chicken with toasted **almond** (GF) - 20
- Panang Curry with beef tenderloin, mushrooms, pineapples (GF) - 20, Crispy half duck (GF) – 32
- Crispy Duck Lad Prig – half duck in a spicy-sweet garlic tamarind chili sauce (GF) – 32
- Roast half duck served with Asian greens in a shiitake mushroom, and five-spice demi glaze (GF) - 32
- Beef tenderloin stir-fried with bell peppers, wild mushrooms, scallions, and baby corn – 20
- Thai Mussamund beef curry with **cashew** nuts, potatoes, pineapples, and fresh ginger - 20
- Lamb kofta with Kashmiri spinach sauce (GF) – 25
- 12 oz Angus New York Strip Steak - with Indian spice dry-rub, ghee, and Asian balsamic reduction - 36

Seafood

- Fresh pan-seared Mediterranean Seabass over yellow curry w/tomatoes, potatoes, & onions (GF) - 22
- Prig Pow Goong - Prawns in roasted chili sauce with fresh Thai basil - 21
- Prawns in Kerala southern Indian curry w/ Japanese eggplant (GF) – 21
- Thai Shrimp Clay Pot with bamboo shoots, baby corn, shiitake mushrooms, & **cashews** over rice - 20
- Pan-fried red snapper & prawns with southern Indian Kerala curry (GF) - 26
- Pan-seared filet of Salmon in Panang curry pineapples, mushrooms & fresh Thai basil (GF) – 25

Dessert – 9

- Mango Cheesecake – Rich and creamy New York style cheesecake swirled w/ fresh mango puree(GF)
- Thai Coffee Crème Brûlée – A twist on our classic crème brûlée to end your night on a sweet note! (GF)
- Chocolate Lava Cake- Rich and moist molten lava cake served with vanilla ice cream
- White Chocolate Coconut Tart– with a strawberry swirl in a **pecan** crust (VG, GF)
- Vegan Chocolate Truffle Tart - Rich chocolate **almond** crust filled with decadent dark chocolate ganache, served with raspberry coulis (VG, GF)
- Sorbet – Ask your server for tonight’s flavor (VG, GF)

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