



## Tapas Bar & Restaurant Menu

### Soups

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

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

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

### Mia's Signature Tapas

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

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

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

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

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

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

4oz five spice marinated pork shank in Thai yellow curry w/ fried bun – 13

Thai sun-dried beef with sticky rice, tamarind chili sauce and Sriracha – 11

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

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

Thai Baby Wings with sticky rice served with 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 served with Sriracha – 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 & **peanut** marinated beef tenderloin with tamarind chili sauce (P) – 12

### Bread & Rice

Naan (V) – 5

Pappadam with mango chutney & mint raita (VG, 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 – 9

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

Mia barbeque pork buns with pickled daikon – 13

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



## Large Plates Menu

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Large Plates Served with Jasmine Rice

### Vegetarian

Dahl – Northern style Indian Chana Dahl lentils with spinach (GF) – 18 \*\*\*

Panang curry with crispy soft tofu, baby corn, pineapples, mushrooms, and Thai basil (VG, GF) – 20

Southern Indian Kerala curry with crispy tofu, eggplant, baby corn, and **cashews** (VG, GF) – 20

Japanese sweet & sour eggplant with crispy tofu, baby corn, pineapples, & bell peppers (VG, GF) – 19

### Meat

Karee Gai – Thai yellow chicken curry with potatoes (GF) – 20

Chicken Tikka Makhani - Indian butter chicken with toasted **almonds** (GF) – 20

Crispy Duck Lad Prig – half duck, pineapples & mushrooms in a spicy-sweet garlic tamarind chili sauce (GF) – 33

Panang Curry with crispy half duck with mushrooms, pineapples, and fresh Thai basil (GF) – 33

Roast half duck served with Asian greens in a shiitake mushroom and five-spice demi glaze (GF) – 33

Panang Curry with beef tenderloin, mushrooms, pineapples, and fresh Thai basil (GF) – 20

Beef tenderloin stir-fried with bell peppers, 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) – 26

12 oz Angus New York Strip Steak – Indian spice dry-rub, finished with ghee and Asian balsamic reduction drizzle served with arugula salad tossed in a yuzu soy dressing – 37

### Seafood

Fresh pan-seared Mediterranean Seabass over yellow curry w/ tomatoes, potatoes, & onions (GF) – 23

Prig Pow Goong – Prawns in roasted chili sauce with fresh Thai basil – 22

Prawns in Kerala southern Indian curry with Japanese eggplant finished with ghee (GF) – 22

Thai Shrimp Clay Pot with bamboo shoots, baby corn, mushrooms, & **cashews** over rice – 21

Pan-fried red snapper & prawns with southern Indian Kerala curry finished with ghee (GF) – 27

Pan-seared filet of Salmon in Panang curry pineapples, mushrooms & fresh Thai basil (GF) – 26

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### 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)

Lemon Sorbet (VG, GF)

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

**Executive Chef:** Yuttanun “Tor” Nakaranuruck