

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) – 8

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

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

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

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

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

From the Grill

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

House made Thai sausage with sticky rice served with Sriracha (GF) – 11

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

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 1pc +5)

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

Mia BBQ pork buns with pickled daikon (2pcs) – 13

(Add 1pc +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 *NEW ITEM*)

Dahl – Northern style Indian Chana Dahl lentils with spinach (GF) – 19 ***

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

Southern Indian Kerala curry with crispy tofu, eggplant, tomatoes, onions, 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 – Slow-cooked chicken thighs in a Thai yellow curry with potatoes (GF) – 20

Chicken Tikka Makhani – Slow-cooked Indian butter chicken thighs with toasted **almonds** (GF) – 21

Crispy Duck Lad Prig- half duck, pineapples, mushrooms, & baby corn in a sweet & spicy tamarind chili sauce (GF)– 34

Panang Curry with crispy half duck with mushrooms, pineapples, and fresh Thai basil (GF) – 34

Roast half duck served with Asian greens in a shiitake mushroom and five-spice demi glaze (GF) – 34

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

Beef tenderloin stir-fried with bell peppers, mushrooms, scallions, and baby corn – 20

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

12 oz Angus New York Strip Steak –Indian spice dry-rub, finished with ghee and an Asian balsamic reduction drizzle served with arugula salad tossed in a yuzu soy dressing – 38

Seafood

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

Prig Pow Goong – Prawns in a sweet & spicy roasted chili sauce with fresh Thai basil – 22

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

Pan-fried red snapper & prawns with southern Indian Kerala curry finished with ghee (GF) – 28

Pan-seared filet of Mahi-Mahi in Panang curry pineapples, baby corn, mushrooms & fresh Thai basil (GF) – 28

Dessert – 9 (All desserts made in-house or by a local patisserie)

Mango Cheesecake – Rich and creamy New York style cheesecake w/ a mango swirl (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)

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

Executive Chef: Yuttanun “Tor” Nakaranuruck