

# NAHA

## “Summer”...what we all have been waiting for! Starters

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Organic Carnaroli **Risotto** with “Red Rib” Dandelion, Green Garlic,  
Roasted Summer Squash, Preserved Black Truffle and *Ossau-Iraty* 15

Middle Eastern **Lamb “Boereg”** with Dried Fruits,  
Citrus Scented Greek Yogurt, Pomegranate Syrup, Fried Almonds and Torn Herbs 13

**A Simple Salad** of Beautiful Field Greens, Black Raspberries, Kohlrabi and “Easter Egg” Radishes,  
*Capriole Farm* Goat Cheese Beignet, Apple Cider and Hazelnut 14

Today's **Soup** 10

Mediterranean “**Dips**” of Fava Santorini and Caper, Roasted Beet and Sumac, Broccoli and Tahini, Warm Pita Bread 14

## Entrees

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**Southern Fried Chicken Salad**, Hearts of Romaine, Roasted Corn,  
Candied Pecans and Lemon, Cucumber, Shaved Red Onions and Buttermilk “Ranch” Dressing 18

NAHA **Mezze** of Our Armenian & Greek Heritage, Hummus, Babaganoush, “Tel Baneer” Armenian String Cheese,  
Kalamata Olives, “Tabbooleh” Cracked Wheat & Greek Salad, Our Mom’s Feta Cheese Turnovers and “Basterma” Spiced Beef 21

“**B.L.T.**” of Slow Roasted Slab Bacon, Watercress, Cured Tomato and Scallion Aioli,  
Whole Grain “Pretzel” Baton with Vegetable Slaw and *Big Woods Blue* Vinaigrette 18

*Resurrection Bay* “**Sockeye**” **Salmon**, Beluga Lentils, Roasted Bulb Onions,  
Fiddlehead Ferns and King Trumpet Mushrooms, Grain Mustard and Oregano 28

North African “Inspired” Tagine of **Chicken Thighs** scented with Fragrant Spices, Red Blush Apricots,  
Bulghur Wheat Pilaf, Grilled Eggplant, Carrots, Cilantro and Rose Petal Marmalade 22

Roast **Quail**, Coddled Duck Egg, *La Quercia* Prosciutto and *Sofia* Ashed Goat Cheese,  
Soft Corn Polenta, Hen of the Woods Mushrooms and “Enriched” Pork Bone Broth 26

**Burrata** “Fresh” Cows’ Milk **Mozzarella** from *Puglia*, Medjool Dates, Roasted Beets, Blueberries and Cherries,  
Marinated Wheatberries and Arugula, Candied Olive, Olivewood Balsamic and Grilled Moroccan Bread 21

Wood Grilled “Half Pound” Angus **Beef Burger**, “Hand-Cut” Potato Fries and Crispy Onions 18  
with your choice of Artisan Cheese, add \$3, “Berkshire” Pork Belly, Mushrooms or Slab Bacon, add \$8, Foie Gras add \$18

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## “Summertime” Menu \$26

Today's **Soup** or **Beautiful Salad**

OR

North African Inspired “Tagine” of **Chicken Thighs** scented with Fragrant Spices, Red Blush Apricots,  
Bulghur Wheat Pilaf, Grilled Eggplant, Carrots, Cilantro and Rose Petal Marmalade

or

*Resurrection Bay* “**Sockeye**” **Salmon**, Beluga Lentils, Roasted Bulb Onions,  
Fiddlehead Ferns and King Trumpet Mushrooms, Grain Mustard and Oregano

OR

Bittersweet **Chocolate Pavé**, Milk Chocolate Beignet, Chocolate Cream and Malted Milk Ice Cream

or

Buttermilk **Panna Cotta**, Hibiscus Blossom Sorbet, Blood Orange “Nectar,” White Wine Gelée and Tapioca Pearls

Please...No substitution, sharing of courses or exceptions to this menu.

Please advise server of any food allergies, preferences or dietary restrictions. We will make every available effort to accommodate your request.

A 20% Gratuity will be added to parties of six or more. Chef's Six Course Tasting Menu Available.

We regret that Valet Parking cannot be added to your dining check, thank you.

Carrie Nahabedian~Best Chef “Great Lakes”~James Beard Foundation

Mark McCain~ Chef de Cuisine

Ken Rawlins~ Sous Chef

NAHA is honored to have been awarded a 🍷 in the Michelin Chicago Restaurant Guide 2015 for 5 consecutive years