

food menu



“Barriga llena,
corazón contento.”

* full belly, happy heart

* 肚子饱后，才会开心

Know what you eat... 知道您吃什么……

-  vegetarian / 素食者
-  vegan / 纯素食者
-  lactic / 乳制食品
-  nuts / 干果类
-  pork / 猪肉类
-  spicy / 香辣类

**Niajo Restaurant kindly informs its customers that a service and equipment charge will be applied to any bring-along bottle of wine 245 RMB per bottle.*

***A 10% service charge will be applied for groups of 8 people or more.*

**Niajo 餐厅非常友善的提醒您：如果客人自行带酒进入饮用，我们需要收取服务费每瓶245元。*

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How to order in Niajo:

如何在Niajo点餐

- 1 Choose from a different selection of **dishes to share** and savor such as tapas, cold cuts, preserved seafood and salads, among others
- 2 The specialities of Niajo are **Paellas and Rice**, so we recommend you to try some of them. If you are into something else, try our meats and steaks
- 3 We encourage you accompany your meal with a good **Spanish wine**. In the wine list you will find a wide selection of wines from all regions, as well as other refreshing beverages
- 4 What's better than finishing a meal with a sweet taste in your mouth? Choose one of our delicious **desserts**

- 1 您可以从我们为您甄选的不同的菜肴中选择来**分享和品尝美食**，例如塔帕斯，冷切，腌制的海鲜，沙拉，还有其他的
- 2 Niajo餐厅的特色是**芭爱雅**，所以我们建议您品尝下它们。如果您想品尝不同的美味，可以品尝下肉类和牛排
- 3 我们鼓励您在享用美餐的时候搭配一款优秀的**西班牙葡萄酒**。在我们的葡萄酒单中，您可以对来自所有地区葡萄酒进行一个广泛的选择，还有其他的清凉饮品
- 4 还有什么比吃完佳肴之后享用一款甜品更好的呢？快来挑选一款美味的**甜点**吧

to start... 开始...

S01 Cóctel Aceitunas Mediterráneas Verdes, Kalamata y Negras, marinadas con cebollitas, pimiento rojo, cominos, piel de limon y tomillo 🍷

Mediterranean cocktail of Green Olives, Kalamata and Black Olives, marinated with white onions, red bell-pepper, garlic, cumin, lemon peel, thyme and olive oil
地中海绿橄榄，卡拉马特橄榄及普罗旺斯香草风味黑橄榄（含腌制小洋葱，红椒，大蒜，小茴香，柠檬皮，百里香和橄榄油）

"Embutidos Ibéricos" Iberian cold cuts 伊比利亚冷切 (served with toasted bread & tomato)

S02 Jamón ibérico de bellota 5J 🍷

5J Iberian cured acorn-fed ham 5J优质伊比利亚橡子火腿



S03 Paletilla de jamón ibérico de bellota 🍷

Shoulder of Iberian cured acorn-fed ham 伊比利亚橡子火腿（前腿）

S04 Tabla de ibéricos de bellota de jamón, chorizo, salchichón y lomo embuchado 🍷

Mixed Iberian cold cuts 伊比利亚火腿、卓利索、腌制腊肠及猪腰肉拼盘

S05 Morcilla ibérica de jabugo 🍷

Iberian pork black sausage 伊比利亚猪肉黑血肠

S06 Chorizo ibérico de bellota 🍷

Iberian pork chorizo sausage 伊比利亚猪肉腊肠卓利索

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“Quesos” Cheese 奶酪

Q01 Selección de quesos con nueces, mermelada y pan tostado

Cheese selection plate served with nuts, jam & toasted bread

西班牙奶酪拼盘（曼弘、山羊奶酪、蓝波奶酪、曼切格）

“Conservas y salazones” Premium canned & preserved seafood from Spain

来自西班牙的腌制海鲜

C01 Sardinillas con tomates confitados

Baby sardines in olive oil with tomato confit 橄榄油浸小沙丁鱼配油封番茄

C02 Berberechos naturales con vinagreta de limón

Natural cockles with lemon vinaigrette 原味鸟蛤（海扇）配柠檬醋汁

C03 Navajas naturales con vinagreta de tomate

Natural razor clams with tomato vinaigrette 原味竹蛏配番茄醋汁

C04 Anchoas en coca con escalibada

Spanish anchovies with special homemade toasted bread, roasted bell pepper, eggplant and

onion 西班牙凤尾鱼配自制传统薄饼及烤时蔬

C05 Mejillones y cebollitas en escabeche con ensaladilla y alioli

Pickled Mussels and Onion on a bed of potato and carrot salad with alioli sauce

西班牙腌制青口（贻贝）配腌制洋葱及土豆胡萝卜沙拉和蒜蓉蛋黄酱



spanish traditional tapas

西班牙传统塔帕斯

Discover the Spanish Tapas,
a perfect way to share different dishes
with your fellow diners

享用西班牙塔帕斯——一种完美的方式与您的同伴分享不同的菜肴

T01 Canelones de foie gras, ternera y trufa negra, gratinados.

Cannelloni Mixed black truffle, foie gras & beef with bechamel and cheese gratin
焗肉卷（含黑松露、鹅肝及牛肉）配奶酪白酱汁

T02 Canelones vegetariano de pisto, setas y espinacas, gratinados.

Cannelloni Vegetarian pesto, mushroom and spinach with bechamel and cheese gratin
焗蔬菜卷（含混合炒时蔬、蘑菇及菠菜）配奶酪白酱汁

T03 Sepia encebollada con taquitos de jamon iberico de bellota

Cuttlefish with onions and Spanish Iberian Ham 墨鱼仔炒洋葱及西班牙伊比利亚火腿

T04 Gambas al ajillo con aceite de oliva, ajo y guindilla

Sautéed Shrimps with olive oil, garlic & chili 橄榄油爆虾仁（含蒜片及小米椒）

T05 Langostinos al ajillo con aceite de oliva, ajo y guindilla

Sautéed King Prawns with olive oil, garlic & chili 橄榄油爆大虾（含蒜片及小米椒）

T06 Croquetas de jamón ibérico de bellota y pollo

Chef's recipe of acorn Iberian ham and chicken fried croquettes
伊比利亚火腿鸡肉炸丸子(主厨自制秘方)

T07 Croquetas de bacalao

Spanish codfish fried croquettes 西班牙鳕鱼球炸丸子（主厨自制秘方）

Did you know?
The only oil we use is
the Spanish extra virgin olive oil
您知道么?我们使用的唯一的油
是西班牙特级初榨橄榄油

T08 Pimientos del Piquillo rellenos de bacalao y tinta de calamar 🍷

Spanish Roasted red bell pepper stuffed with cod fish and squid ink sauce
西班牙夹馅红椒 (含鳕鱼白酱汁及虾仁) 配墨鱼酱汁

T09 Ensaladilla rusa con atún 🍷

Traditional Spanish mix of carrots, potatoes, mayonnaise, hard boiled eggs and tuna
传统西班牙沙拉 (含胡萝卜、土豆、蛋黄酱、鸡蛋及金枪鱼)

T10 Tortilla española de patata y cebolla 🍷

Spanish omelette with potatoes and onions 西班牙土豆洋葱蛋饼

T11 Tortilla española de chorizo ibérico de bellota, patata y cebolla (00)

Spanish omelette with Iberian chorizo, potatoes and onion 西班牙卓利索腊肠土豆洋葱蛋饼

T12 Setas al ajillo con aceite de oliva, ajo y guindilla 🍷 🌶️

Sautéed mushrooms with olive oil, garlic & chili 橄榄油爆蘑菇 (含蒜片及小米椒)

T13 Empanada gallega rellena de atún, cebolla confitada y salsa de tomate

Galician pie stuffed with tuna, slow cooked onion & tomato sauce
加利西亚馅饼 (含金枪鱼、慢炖洋葱和番茄酱)

T14 Huevos rotos con jamón ibérico de bellota y patatas fritas (00)

Fried eggs in olive oil with poached onion, fried potatoes & acorn Iberian ham
西班牙传统火腿土豆煎鸡蛋 (含少许洋葱)

T15 Chorizo Iberico con huevo poche y patatas (00)

Iberian pork chorizo with poached egg and potatoes 伊比利亚猪肉腊肠卓利索配温泉蛋及土豆

modern tapas

现代塔帕斯

M01 Rillettes de jamón ibérico, solomillo de cerdo, pato y compota de naranja (00)

Rillettes with acorn-fed Iberian ham, pork sirloin, duck and orange compote
独家秘制橙味炖肉 (含伊比利亚火腿、猪里脊、鸭肉和橙子酱)

M02 Esgarraet (bacalao, pimiento asado, mojama, huevo duro y aceituna negra) 🍷

Mixture of Spanish dry tuna fish, dry codfish, roasted red bell pepper, hard boiled egg and black olive
瓦伦西亚传统头盘 (含西班牙金枪鱼干、鳕鱼干、烤红灯笼椒、鸡蛋及黑橄榄)

M03 Delicia Noruega de Salmón ahumado, queso cremoso, trufa blanca y miel 🍷

Ballic smoked salmon with sour cream, white truffle oil & honey
烟熏三文鱼配白松露蜂蜜汁、酸奶油土司片

M04 Pulpo al estilo Nijao (patata cocida, pimentón, alioli, jamón ibérico y rucula) (00)

Low temperature cooked octopus, boiled potato, paprika, aioli, Iberian ham and arugula
低温烹制的章鱼配汤煮小土豆、红椒粉和蒜蓉蛋黄酱、伊比利亚火腿及芝麻菜

M05 Foie gras micuit con compota de manzana y frambuesas 🍷

Foie Gras Micuit served with homemade apple compote and raspberry sauce
鹅肝配自制雪莉酒苹果酱及树莓酱

M06 Melón con jamón ibérico de bellota, rúcula y miel (00)

Honey melon with acorn Iberian ham, arugula and honey
哈密瓜配伊比利亚火腿、芝麻菜及蜂蜜

M07 Chipirones con tinta de calamar

Grilled baby squids filled with caramelized onion and squid ink
铁板小鱿鱼配焦糖洋葱及墨鱼汁

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SOUPS 汤

U01 Sopa de lentejas

Spanish lentils soup recipe with vegetables & cumin 西班牙扁豆汤

U02 Sopa de champiñones y setas

Mushrooms selection soup 精选蘑菇汤

U03 Gazpacho Andaluz

Traditional Spanish cold soup with fresh tomato, cucumber & green pepper
传统西班牙凉菜汤卡斯巴秋 (含新鲜番茄、黄瓜及青椒)

U04 Salmorejo Cordobés con jamón ibérico de bellota y huevo duro

Andalusian Spanish emulsified cold tomato soup with chopped egg & acorn Iberian ham toppings 西班牙安达卢西亚番茄浓汤配鸡蛋及伊比利亚橡子火腿

U05 Sopa de Marisco con Bogavante

Boston Lobster bisque with seafood and piece of Boston Lobster 波士顿龙虾海鲜浓汤

vegetables & salads 蔬菜和沙拉

V01 Espárragos verdes gratinados con vinagreta de tomate y jamon de bellota 🍅
Green asparagus with tomato vinaigrette and iberian ham 绿芦笋配番茄醋汁及伊比利亚火腿

V02 Verduras a la plancha de berenjena, calabacín, zanahoria, coliflor, tomate cherry 🍅
Grilled vegetables: eggplant, zucchini, carrot, cauliflower & cherry tomato
铁板时蔬 (茄子、西葫芦、胡萝卜、白菜花及樱桃番茄)

V03 Ensalada de salmón ahumado con tomate cherry, pasas, nueces y cereales 🥣
Garden salad with Balic smoked salmon, cherry tomatoes, raisins, candied nuts and cereals
田园沙拉 (含烟熏三文鱼、樱桃番茄、葡萄干、琥珀核桃及燕麦片)

V04 Ensalada queso cremoso, frutos rojos, berenjena, pepino, tomates, y aceitunas 🥑🍷
Salad with goat cheese, forest berries, eggplant, cucumber, semi dried tomatoes & black olives
山羊奶酪沙拉 (含森林果酱、茄子、黄瓜、风干番茄及黑橄榄)

V05 Langostinos y Verduritas rebozados en "tempura"
Batter vegetables and king prawns with aioli sauce 炸蔬菜和大虾配蒜蓉蛋黄酱

V06 Carpaccio de Salmon con huevo duro rallado, alcaparras, rucula y tomate
Salmon carpaccio with capers, pickled onion, hard boil egg, arugula and semi-dried tomato
烟熏三文鱼冷盘 (含刺山柑、腌制小洋葱、鸡蛋、芝麻菜及风干番茄)

V07 Ensalada de espinacas y jamón ibérico de bellota 🍷
Spinach salad with seeds, raisins, quail eggs, cherry tomato & acorn Iberian ham
菠菜沙拉 (含葵花子、葡萄干、鹌鹑蛋、樱桃番茄及伊比利亚火腿)



meat and steak

肉和牛排

B01 Entrecot de ternera australiano con patatas y salsa mostaza casera

Australian Ribeye wagyu & angus Marvelling Score 3+ with potatoes and mustard homemade sauce 澳大利亚特级雪降牛眼肉配土豆及特制黄芥末酱

B02 Cochinillo estilo Segoviano (00)

Segovian style crispy suckling pig with thyme and rosemary 脆皮烤乳猪配百里香及迷迭香

B03 Rabo de toro en salsa con pure de patatas

Stewed oxtail with sauce and mashed potatoes 红酒烩牛尾

seafood

海鲜

A01 Bacalao a la plancha con salsa Vizcaina

Cod Fish grilled and fried in olive oil with red bell pepper Vizcaya sauce 橄榄油煎西班牙鳕鱼配特制红椒球酱

A02 Salmon fresco a la plancha con salsa de vino blanco y verduritas

Grilled fresh Salmon with white wine sauce and vegetables 煎鲜三文鱼配自制白葡萄酒酱及时蔬

A03 Langostinos plancha, buque de ensaladas, naranja, esparragos y fresa

Grilled King Prawns, salad, orange, green asparagus and strawberry 煎大虾配沙拉及甜橙、绿芦笋和草莓

A04 Bogavante a la plancha con ensalada de aguacate y salsa alioli

Grilled Boston Lobster with avocado salad and aioli sauce 煎波士顿龙虾配牛油果沙拉及蒜蓉蛋黄酱

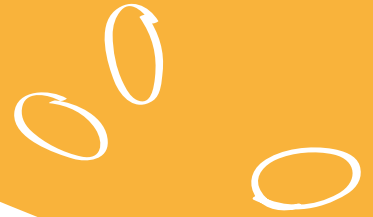
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paellas & rice 芭爱雅



Our star dish is the Paella, a very typical dish from Spain and worldwide popular. In Niajo we cook the authentic Paella with high-quality and imported ingredients.

我们的招牌菜是芭爱雅，一款来自西班牙的非常典型菜肴并且世界闻名
在Niajo餐厅，我们用高质量的进口食材来烹饪正宗的芭爱雅



All Paellas and rice need at least 35 minutes of preparation
所有芭爱雅和米饭的烹饪过程需要至少35分钟的时间

P01 Arroz al horno (00)

Rice made in ceramic with pork chops, fresh pork belly, pork, chickpeas, potato, tomato, garlic confit, black sausage and Spanish saffron & paprika
西班牙传统五花肉烤饭(配鹰嘴豆、土豆片、番茄、脆皮大蒜、西班牙黑肠、藏红花及红椒粉)

P02 Arroz meloso de bogavante

Blue Boston lobster juicy seafood rice with Spanish saffron & paprika
蓝波士顿龙虾海鲜粥饭(含西班牙藏红花和红椒粉)



↑ Extra quality
imported rice!
上等质量的进口大米

P03 Paella Valenciana (pollo, alcachofas y verdura)

Chicken, artichokes and vegetables Paella with saffron, paprika & rosemary
瓦伦西亚芭爱雅 (含鸡肉、洋蓟、蔬菜、藏红花、红椒粉及迷迭香)

P04 Paella de alcachofas y verduras (optional)

Artichokes and vegetables Paella with saffron, paprika & rosemary
洋蓟蔬菜芭爱雅 (含多种蔬菜、藏红花、红椒粉及迷迭香)

P05 Paella de mariscos

Seafood Paella with king prawns, shrimps, squid, scallops, monkfish, saffron & paprika
海鲜芭爱雅 (含海鲜、红椒粉及藏红花)

P06 Paella de tinta de calamar

Squid ink seafood Paella with shrimps, squid, scallops & saffron 墨鱼汁芭爱雅 (含海鲜及藏红花)

P07 Paella de sepia, gambas y coliflor

Cuttlefish, shrimps and cauliflower Paella with saffron, paprika & rosemary
墨鱼仔及虾芭爱雅 (含白菜花、藏红花、红椒粉及迷迭香)

P08 Paella de langosta

Lobster Paella with saffron & paprika 龙虾芭爱雅 (含藏红花及红椒粉)

P09 Paella de bogavante

Blue Boston lobster Paella with saffron & paprika 蓝波士顿龙虾芭爱雅 (含藏红花及红椒粉)

desserts 甜点

D01 Tatin de manzana con helado de vainilla

Homemade apple pie with vanilla ice cream 自制苹果派配香草冰激凌

D02 Tarta de Santiago con helado chocolate

Almond cake with chocolate ice cream 西班牙杏仁甜糕配巧克力冰淇淋

D03 Coulant de chocolate con helado y teja de naranja

Chocolate coulant with ice cream and orange petit four 巧克力糕配冰淇淋及橙味脆皮薄饼

D04 Tocinillo de cielo con sorbete

Rich yolk egg with sorbet 蛋黄布丁配雪葩

D05 Milhoja de queso español, membrillo y nueces caramelizadas

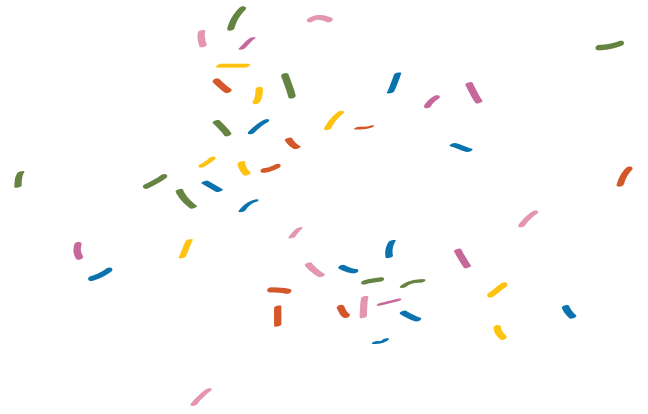
Spanish cheese and quince millefeuille with caramelized nuts 西班牙奶酪和温梓甜糕配琥珀核桃

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Enjoy!

The logo for 'niajo' is written in a white, cursive script. The letter 'o' at the end is highlighted with a solid orange circle. The logo is centered within a green oval shape, which is itself set against a larger yellow oval background. The entire composition is layered over a background of overlapping blue, orange, and green organic shapes.

niajo

www.niajo.com

designed by  riceup studio