

Tapas

** New Menu Items **

Chicken Empanadas 10
Three crispy puff pastries filled with a mix of shredded chicken, warm cream cheese, carrots, celery, onion and a tangy chipotle sauce.

Spanish Sopos (GF) 8
Corn flat-bread tortilla with black bean mash, fresh spring mix, chorizo and salsa with sour cream topping.
Substitute steak or shrimp for \$4

Serrano Wrapped Figs (GF) 6
Three figs marinated in red wine then filled with honey goat cheese and wrapped with thin Serrano ham.

Hummus of the Moment (ask server) 7
Smooth hummus with olive tapenade and warm pita for dipping. Carrots & Celery available upon request.

Cheese Board 16
Three Spanish cheeses with Marcona almonds, marinated Spanish olives, chorizo, baguettes and quince jelly.

Baylor Brussel Sprouts (GF) 8
Crispy brussel sprouts tossed in sesame honey glaze.

Honey Goat Cheese Stuffed Beignets 9
Crispy beignets stuffed with honey goat cheese.

Spanish Cheese Fondue 10
Spanish cheeses, melted with white wine and served with crusty bread for dipping.

Lobster stuffed mushroom caps 9
Warm crimini mushrooms stuffed w sautéed lobster.

Patatas Bravas (GF) 8
Traditional crispy potatoes served with spicy aioli.

Crab and Avocado Salad (GF) 16
Mixed greens with jumbo lump crab meat and diced avocado tossed in a sesame seed dressing.

Nido Salad (GF) 8
Organic mixed greens with candied walnuts, goat cheese, tomatoes & cranberries tossed with red balsamic vinaigrette.
Add Grilled Chicken for \$5 or Shrimp for \$7 more

Sandwiches 7
Chicken Salad made with with apple, celery & cranberry
Ham and Cheese grilled with a little pico
*Choice of croissant, all-grain, or gluten-free bread

Grande Tapas

Crab Cakes on Basil 16
Two jumbo lump crab cakes on basil cream sauce.

Steak Chimichurri 18
Tender sliced steak w chimichurri sauce and spinach.

Potato Skins (GF) 8
The baked classic returns with cheddar cheese, Serrano ham, chorizo and green onions.

Enfuego Chicken 10
Spicy Chicken bites served with a cool caper cream sauce.
Or try Enfuego Shrimp for \$3

Steak Empanadas 12
Two large crispy puff pastries filled with spiced shredded steak, warm cream cheese and diced green apples.

Spanish Steak Tostadas (GF) 14
Two corn tostadas topped with tender marinated steak with a grilled pineapple salsa and cilantro cream.

Spanish Butter Chicken 10
Grilled marinated chicken with a tomato and curry based sauce on white rice and grilled pita points.

Paella
Country Chicken, ham, tomatoes and chorizo slow cooked in saffron rice 16
Veggie Zucchini, tomatoes, celery, & carrots 14

Chocolate

** New Menu Items **

Nutella French Toast and Ice Cream 10
Traditional French toast with Nutella, warm melted butter and maple syrup topped with all-natural vanilla bean ice cream. Good anytime day or night!

PX over Ice Cream 9
Pedro Ximenez molasses & raisin dessert wine poured over a bowl of all-natural vanilla bean ice cream. It's incredible!

Peanut Butter Stack 8
Chocolate mousse layered over peanut butter mousse, served on a triple chocolate cookie base.

Chocolate & Churro Sticks 7
Dark Spanish chocolate served with cinnamon churro Sticks for dipping.

Chocolate Fondue 13
Melted chocolate for dipping apples, bananas, strawberries, pound cake, and marshmallows. Choose Dark or Milk. *Or Try Peanut Butter & Chocolate!*

Hot Chocolate Molten Cake 10
A mug of molten dark fudge cake that's crisp on top with hot lava chocolate below. (13-minute cook time)
Or Peanut Butter Chocolate Molten Cake – Mind Blowing!

Churro Ice Cream Sandwich 9
Cinnamon churro sticks in a spiral sandwich, soft vanilla ice cream filling, then drizzled with chocolate.

OMG Chocolate Espresso Cookie 8
Two warm triple chocolate cookies with a whipped espresso cream center, then drizzled with warm chocolate sauce.

Classic Cookies 6
Three ooey gooey soft chocolate chip cookies served with a shot of ice cold milk.

Light & Layered Chocolate 6
Layers of vanilla ice cream, chocolate mousse and whipped cream. So smooth and rich, you'll need a spoon.

Nutella Crepes (GF) 8
Hot homemade crepes stuffed with delicious melted Nutella
Add Banana, Strawberry, or a scoop of vanilla ice cream for \$2

Salted Caramel Ice Cream (GF) 6
Made from grass grazed milk and super smooth, this ice cream is the perfect combination of salty & sweet.

Gluten Free Peanut Butter Brownie 6
How can this be Gluten Free? That's what you will say when you bite into this warm brownie with a peanut butter top and bottom.

S'Mores Cookie Sandwich 6
Two warm triple chocolate cookies with toasted marshmallows, graham crackers and drizzled thick chocolate. Just like the old campfire days.

Pastries 3
Chocolate Croissant / Cinnamon Roll / Chocolate Muffin / Two Chocolate Chip Cookies / Bagel & Cream Cheese

Kiddie Tapas 6
Grilled Cheese Butter, bread and cheese grilled
Chicken Fingers Crispy chicken fingers with ketchup
Cheese Pizza One 6-inch deep dish pizza 8
PB&J Good old-fashioned peanut butter and jelly sandwich

Fountain Drinks 2.75
Coke, Diet Coke, Sprite, Tea, Lemonade, OJ or Milk

* All items are cooked to order and served upon completion. The consumption of raw or undercooked eggs, poultry or seafood may increase your risk for food borne illness.
Jan 2018

Breakfast

Until 2pm Every Day

** New Menu Item **

Eggs Benedict Sandwich	8
Poached egg on applewood smoked bacon covered in warm hollandaise sauce. Layered with fresh spring mix and fried green tomato between a toasted English muffin.	

Protein Plate (GF)	8
Three scrambled eggs, sliced avocado, two strips of bacon and a cup of fresh fruit.	

Bacon Egg and Cheese Croissant	7
Baked daily these fluffy croissants have thick applewood smoked bacon, fried egg and warmed cheese. Or substitute breakfast sausage.	

Strawberry, Basil and Brie Egg Sandwich	8
Fried egg with crispy Serrano ham, strawberries, basil and honey on a fresh croissant.	

Breakfast Tacos (GF)	8
Two corn tortillas filled with scrambled eggs, grilled chorizo and sprinkled with Monterey cheese with avocado cream and a side of salsa.	

Avocado Toast	9
Two pieces of toasted multigrain bread with sliced avocado, cilantro and tomato & onion pico then drizzled with olive oil and sea salt. *Add an egg for \$2	

Crab Cake Benedict	16
Two jumbo lump crab cakes with poached eggs and drizzled with hollandaise and served with sliced toast.	

Frittata (GF)	8
Open face egg omelet with roasted potatoes, red pepper, black beans, cilantro and chorizo.	

Huevos Tostadas (GF)	8
Two tostadas with black bean mash, fried egg, queso fresco, pico and salsa verde.	

Nutella Crepes (GF)	8
Hot homemade crepes stuffed with delicious melted Nutella Add Banana, Strawberry, or a scoop of vanilla ice cream for \$2	

French Toast	6
Traditional French toast with warm melted butter and all-natural maple syrup. *Try Nutella French Toast	
	9

Pastries	3
Chocolate Croissant / Cinnamon Roll / Chocolate Muffin / Two Chocolate Chip Cookies / Bagel & Cream Cheese	

Coffee

Espresso	3
Cortado 4oz	3.5
Cappuccino 6oz	3.5
Americano 6oz/12oz	3 / 3

Latte 12oz/16oz	4 / 4.5
------------------------	----------------

Seasonal & Flavored Lattes	4.75
Pumpkin Spice Peppermint Mocha	
Cafe Nido (Mocha Latte with Spanish chocolate) Also try Vanilla, Caramel, or Nutella!	

House Drip Coffee 12oz/16oz	2.5 / 3
Single Origin	3
Iced Coffee	3
Hot Chocolate	3

Frosted Mocha	5
Chai Latte	4
Apple Cider with Caramel	4

Organic Tea

(Can be served hot or iced)

Moonlight Jasmine (Green)	3
Turmeric & Ginger (Herbal)	3
English Breakfast (Black)	3
Hibiscus Berry (Herbal)	3



Nido means Nest in Spanish. Perched above Vickery Village, we hope you find this place to be a sanctuary for your family and friends to gather, sip and savor all that life has to offer.

Coffee - Liquid life enhancer

Tapas - Small plates meant to be shared between friends

Chocolate - A powerful elixir known to improve the mind, body and spirit