

Tapas

Lobster stuffed mushroom caps	8
Four warm cremini mushrooms stuffed with sautéed lobster.	
Hummus and Pita	8
Two scoops of our house-made flavored hummus of-the-day served with warm pita points for dipping. Carrots & Celery available.	
Spanish Cheese Fondue	11
Spanish cheeses, melted with white wine and served with crusty bread for dipping.	
Honey Goat Cheese Stuffed Beignets	8
Four crispy beignets stuffed with honey goat cheese.	
Brussel Sprouts (GF)	7
Crispy brussel sprouts tossed in sesame honey glaze.	
Patatas Bravas	7
Traditional crispy potatoes served with our spicy aioli.	
Potato Skins (GF)	7
Three thick cut potatoes with cheddar cheese, serrano ham, chorizo and green onions.	

Salad-Soup-Sandwich

Nido Salad (GF)	9
Mixed greens with candied walnuts, goat cheese, tomatoes & cranberries drizzled with our own red balsamic vinaigrette. <i>Add Grilled Chicken for \$4.</i>	
Smoked Salmon Salad (GF)	10
Smoked salmon on bed of arugula mix with cherry tomatoes, cucumbers, and our house-made citrus dill dressing.	
Sweet Potato & Roasted Red Pepper Soup	7
A warm creamy bowl of soup served with a side of warm baguettes. (Vegan)	
Traditional Cuban Sandwich	10
Slow-cooked marinated pork, ham, Swiss cheese, dill pickle, and Dijon mustard melted on a warm baguette.	
Chicken Salad Sandwich made with apple, cranberry, red grapes, walnuts & celery on a warm croissant	7
Ham and Cheese grilled with pico & chipotle sauce on warm croissant	7

Grande

Chicken Empanadas	10
Three puff pastries filled with shredded chicken, cream cheese, carrots, celery, onion and tangy cilantro sauce.	
Steak Empanadas	12
Three puff pastries filled with spiced shredded steak, warm cream cheese and diced green apples.	
Enfuego Chicken	10
Spicy Chicken bites served with our cool caper cream sauce.	
Crab Cakes on Basil	14
Two jumbo lump crab cakes on basil cream sauce.	
Smoked Salmon Avocado Toast	13
Two large pieces of toasted multigrain bread with sliced avocado, pico de gallo, slices of smoked salmon and our own cilantro cream sauce.	
Spanish Steak Tostadas (GF)	14
Two corn tostadas topped with tender marinated steak, grilled pineapple salsa and house-made cilantro cream.	
Spanish Butter Chicken	12
Grilled marinated chicken with a tomato and curry sauce on white rice and grilled pita points.	

Chocolate

Chocolate Truffles	7
Four truffles of Spanish dark chocolate surrounding chocolate mousse all drizzled with glaze.	
Chocolate & Churro Bites	8
Dark & Milk Spanish chocolate served with cinnamon Sugar churro bites for dipping.	
Chocolate Fondue	13
Melted chocolate for dipping apples, bananas, strawberries, pound cake, and marshmallows. Choose Dark or Milk. <i>Or Try Peanut Butter & Chocolate!</i>	
Hot Chocolate Molten Cakes and Ice Cream	10
Two mini molten dark fudge cakes with hot lava chocolate inside and a side of cold creamy all-natural vanilla ice cream. (10-minute cook time)	
OMG Chocolate Espresso Cookie	8
Two warm triple chocolate cookies with a whipped espresso cream center, then drizzled with warm chocolate sauce.	
Classic Cookies	7
Three gooey gooey soft chocolate chip cookies served with a shot of ice cold milk.	
Light & Layered Chocolate	7
Layers of vanilla ice cream, chocolate mousse and whipped cream.	
Nutella Crepe (GF)	9
Hot homemade chocolate crepe stuffed with delicious melted Nutella. <i>Add Bananas or Strawberries for \$2</i>	
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	7
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.	
Pastries	3
Chocolate Croissant / Cinnamon Roll / Chocolate Muffin / Blueberry Muffin / Banana Nut Muffin	
Kiddie Tapas	7
Grilled Cheese	Buttered bread and cheese grilled
Chicken Fingers	Three crispy chicken fingers & ketchup
Cheese Pizza	6-inch deep dish pizza
	• Add bowl of fruit \$2

Fountain Drinks

2.75
Coke, Diet Coke, Sprite, Sweet or Unsweet Tea, Lemonade, OJ, Whole Milk, or Chocolate Milk

Serving of Wine & Beer begins at

9:00 am Mon-Sat and 11:00 am Sundays

- Follow us on Facebook and Instagram
- Join our Perka coffee and tea rewards to earn free drinks. Use your receipt to register and accumulate points.
- To order on-line pickup orders, visit our website at www.nidocafevickery.com.

Breakfast

All Day! Every Day!

Power Parfait		7
Greek Non-fat Vanilla Yogurt, Fruit, Granola and Local Honey		
Egg Benedict Sandwich *		10
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.		
Crab Cake Benedict *		16
Two jumbo lump crab cakes with poached eggs and drizzled with hollandaise and served with sliced toast.		
Protein Plate	(GF)	10
Three scrambled eggs, sliced avocado, two strips of bacon and a cup of fresh fruit. <i>Add breakfast potatoes for \$3</i>		
Bacon Egg and Cheese Croissant		7
Fluffy croissant with thick applewood smoked bacon, fried egg and warmed cheese.		
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 with scrambled eggs, grilled chorizo and Monterey cheese topped with cilantro cream and sides of our own fresh pico de gallo and salsa rioja.		
Avocado Toast		9
Two large pieces of toasted multigrain bread with sliced avocado and topped with pico de gallo. <i>Add an egg for \$2*</i> ** Try our new smoked salmon avocado toast! 13		
Frittata	(GF)	10
Open face Spanish omelet with roasted potatoes, red pepper, black beans, pico de gallo and chorizo.		
Huevos Tostadas	(GF)	8
Two tostadas with black bean mash, fried egg, queso fresco, pico de gallo and house made salsa rioja.		
French Toast		9
Traditional French toast with all-natural maple syrup.		
Pastries		3
Chocolate Croissant / Cinnamon Roll / Muffins-Chocolate Blueberry, Banana Nut/ Bagel & Cream Cheese		

Coffee & Espresso

Espresso	2 oz	3
Cortado	4 oz	3.5
Cappuccino	6 oz	4
Americano	6 oz/12oz	3 / 3

Lattes	12 oz	5
Flavors & Specials		
<i>Cafe Nido (Mocha), Vanilla, Caramel, Honey Cinnamon, Lavender Honey, and Coconut</i>		
** HOLIDAY FLAVORS: Pumpkin Pie & Peppermint Mocha!!		

Milks: Mountain Fresh Whole, Califia Almond, Pacifica Oat

Non-coffee: Matcha Green Tea Latte or Chai Latte

House Drip Coffee	3
Single Origin	3.5
Iced Coffee	3
Hot Chocolate	3.5
Frosted Mocha	6
Apple Caramel Cider	4

Organic Tea (hot or iced)

Moonlight Jasmine (Green)	3.5
Tangerine & Ginger (Herbal)	3.5
English Breakfast or Earl Gray (Black)	3.5
Hibiscus Berry (Herbal)	3.5



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

Hours 7:30-5:30

Monday-Saturday

--Coffee & Bar only 2:30-5:30--

8-2 on Sunday

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, poultry or seafood may increase your risk for food borne illness.

Cash Discount: Our posted price reflects our cash price. All other forms of payment incur a 2.9% merchant processing fee. Please ask for a manager with any questions.