

I'm going to focus on one adjective for Nido, and that is 'sexy'!

Not 'sexy' as in trying too hard – heavy make-up, tight garish clothes, and loud horsey laughs but just chilled and being-yourself, just plain natural sexiness that drives you crazy.



First and foremost Nido is a bar – accomplished and at the top of its game.

Besides a top selection of pure spirits,

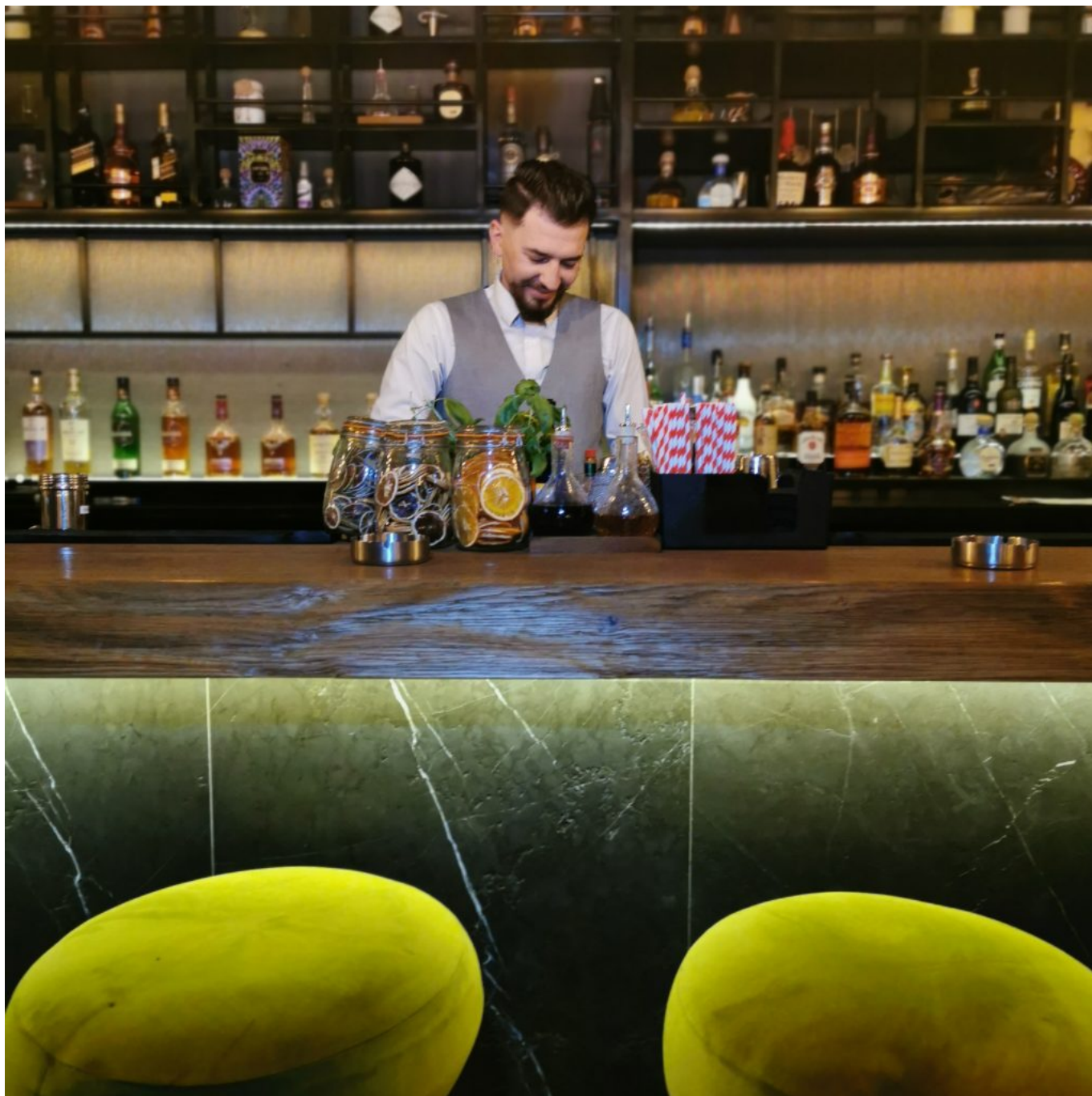


and a vibrant wine cellar,



Nido's pro bartending team mix a wicked menu of excellent cocktails - as well as flavorsome mocktails.





So give the guys a try, and let them flex their mixing muscles, and you won't be disappointed – mixology is a science as much as an art, and Nido delivers in flying colors.

The bartending skills at Nido are far too advanced to be simply pouring pitchers of Sangria – although the chilled sweet wine does have its place! And at Nido, three variants are served.



Around the bar they have built Nido – that’s how sexy the drinks are.

And what better to support a proper evening out at the bar than Spanish tapas! At Nido you will find an elaborate and perhaps even Dubai’s most extensive tapas menu.

If you aren’t familiar with the tapas concept, they are a multitude of bite-sized dishes, prepared especially to accompany fine drinks. In Spain, dinner is usually eaten quite late, even after 9PM; and so in between the end of work and going home for dinner, people meet up to socialize at bars.

And from the late-afternoon / early evening bar culture arose the tapas culinary tradition – and from simple bread and olives, a whole culinary genre was born. At times also developing into very carefully fine-dining

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interpretations of the traditional Spanish bar-counter appetizers.

At Nido Tapas Restaurant & Bar, the tapas are both savage and sexy!

And when combined, they form a complete and exquisite meal.



You see, each dish comes with its own taste, textures, and even history – and you are in for an evening of delights at Nido!

Let's start with the basics – because that is where you feel the sincerity of the restaurant. Sexy comes later, with refinement and a deeper layer of appreciation; but, first, the basics must be in play. Otherwise you have

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Hollywood phoney.

The bread. El pan.

If you don't serve fresh, delicious bread, you wouldn't last a month as a tapas bar in Madrid or Barcelona...

Nido went for sexy!



The same can be said for the other basic pillars of Mediterranean cuisine - tapas or not.



Queso y aceitunas - cheese and olives

Nido offers a selection of three cheeses, and we went traditional, with Manchego, made in La Mancha region of Spain from the milk of sheep of the Manchega breed. It is aged between 60 days and 2 years, so this is a cheese with serious investment in terms of maturity - and it didn't disappoint!

Olives were crunchy and not overly salted - of excellent quality.

And at that point - with superbly fresh bread, olives and cheese, we could have called that an evening and been happily on our way!

But that is just when Nido is getting warmed up!

Trust me, drink in one hand, and tapas in the other - there is nowhere in the world you'd rather be than at Nido.

In fact, "tapas" at Nido are divided into Pintxos (spelled the Basque way, otherwise Pinchos), Frias/Calientes (cold/hot), Brochetas (skewers), Montadito (jump on your fingers, I guess is the literal translation!), Empanadas (pastries), Croquettas (crispy), and the Especiales from the Chef.



As an example of the level of sexiness served: above a fantastic serving of octopus and new potatoes, heralding from Galicia, in north-western Spain; and below, baked garlic mushrooms with herbed butter.

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A simple plate of roasted red peppers reaches fine-dining taste status.



And two simple slices of fresh bread, topped with Burrata and sun-dried tomatoes, will have your eyes closed shut with pleasure as you take a bite.





And while it is simple and wholesome ingredients, the combination brings out the sexiness, and makes for an outstanding Spanish-style meal.

See, for instance, the beetroot carpaccio, below - a masterpiece!



And while all these tapas are flying around and the good bartenders shake to the music, the ambiance at Nido is a wonderfully relaxing yet invigorating mix of exotic and comfort – this truly is the place to unwind with friends after work.







Overall, for a sexy after-work stop, or a full-blown dinner out, the Spanish-style selection of very craftily prepared small portions joins forces to offer a delicious meal, second-to-none in Dubai – for a different night out, Nido Tapas Restaurant & Bar is a wonderful option at the Sheraton Grand Hotel on Sheikh Zayed Road.

