



NICŌSI

DESSERT BAR

PRIVATE EVENTS

ABOUT US

Step into Nicosi—an immersive dessert bar where every bite is unexpected and every course tells a story. Born from Chef Tavel Bristol-Joseph's lifelong dream of a restaurant that puts dessert front and center, Nicosi explores the surprising harmony of sweet, savory, acidic, and bitter in a setting designed to spark curiosity and delight.

Located in Pullman Market at the Pearl, Nicosi's luxe dining room seats guests around an open kitchen for an intimate, front-row experience. Our chefs will guide you through each course, offering insight into the craft, ingredients, and inspiration behind the evening's evolving menu.

To keep you fully present, we observe a no phone and no photography policy. Menus are revealed course by course.

Let us surprise you—one unforgettable course at a time.



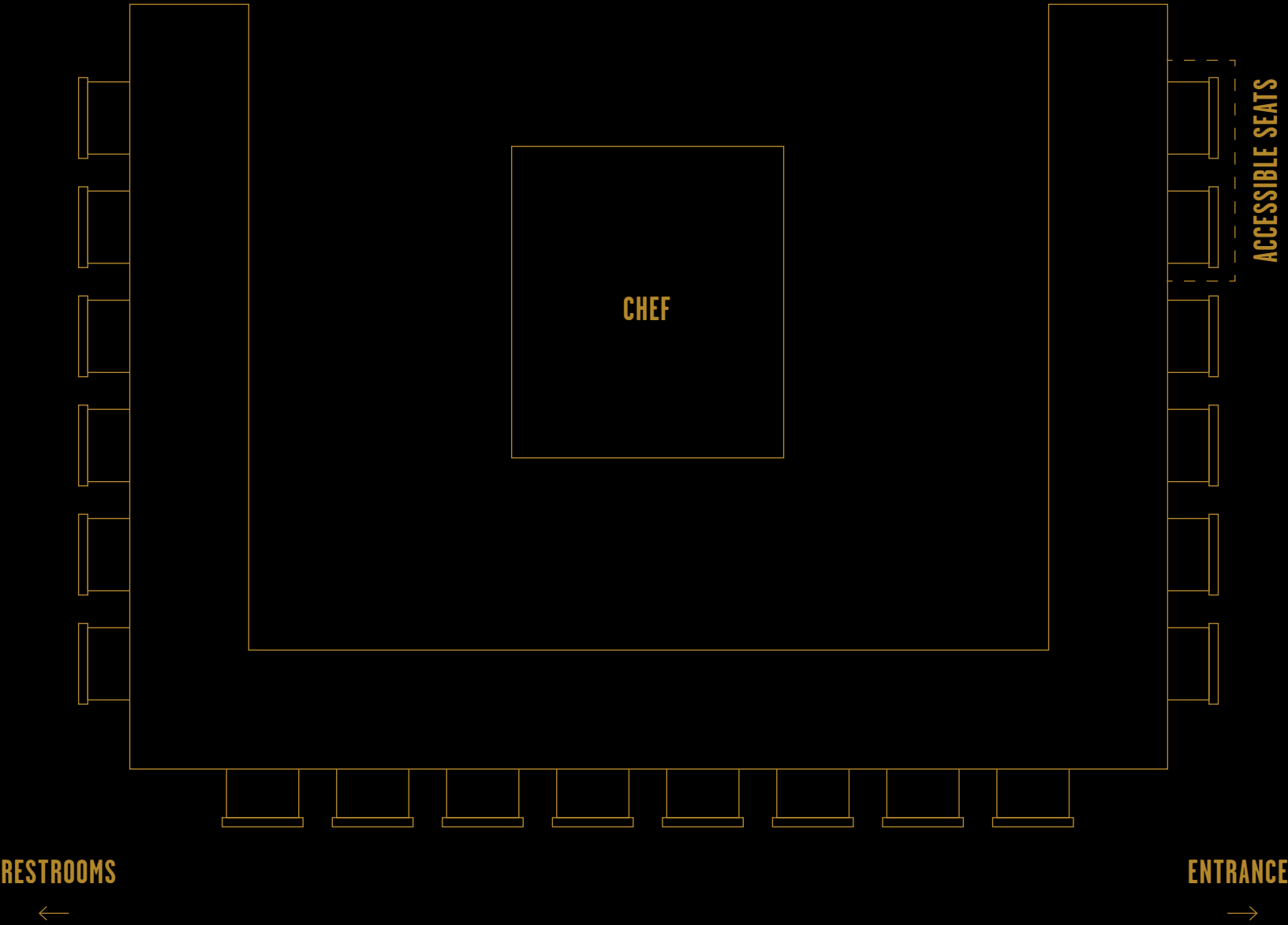




PRIVATE PARTY BUYOUT

We offer an intimate private dining experience for up to 20 guests. Your group will enjoy an exquisite 8-course dessert tasting menu, highlighting the four major flavor profiles: Acid, Umami, Bitter, and Sweet. Each course includes expertly crafted beverage pairings, with or without alcohol, creating a truly memorable dining experience.

FLOOR PLAN



SAMPLE EXPERIENCE

EXPLORE THE ACTS HERE

ACT 1 ACID

The Orchard Lolli
The Green Apple Tzatziki

PAIRING

Mediterranean Clipper

ACT 2 UMAMI

La Bomba
Fat Tailed Tom Crème Brûlée

PAIRING

2023 Paltrinieri 'Solco' 2023, Semi-secco
Frizzante Lambrusco dell'Emilia IGT.
Emilia-Romagna, IT

ACT 3 BITTER

The Carrot Maki
Cacao Noir

PAIRING

Rum Irish Coffee

ACT 4 SWEET

The Bees' Nest
Olive Oil & Bee's Wax

PAIRING

Texas Keeper Ciders, Honey Thief,
Cyser Cider. Austin, TX

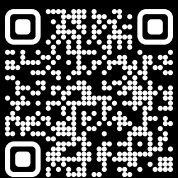
*Additional beverages and non-alcoholic
options are available*





HAVE QUESTIONS OR WOULD LIKE TO BOOK WITH US?

BOOK YOUR EVENT



Scan or tap
the QR code

QUESTIONS

info@nicosisatx.com

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