



Contacts:

Josie Berg-Hammond / Collis Hancock

Wagstaff Worldwide

312.943.6900

josie@wagstaffworldwide.com

chancock@wagstaffworldwide.com

NADA - CONTEMPORARY, FUN MEXICAN HITS THE ARENA DISTRICT

(Cincinnati, OH; March 28, 2014) — After seven successful years, Cincinnati's most popular restaurant, Nada, finds a second home at 240 Nationwide Boulevard, in the heart of the Columbus Arena District. Chef and restaurateur David Falk will introduce his high energy, design-forward Mexican-inspired concept to Columbus food lovers in late 2014, serving brunch, lunch and dinner.

"Opening Nada in our neighboring city is thrilling," says Falk. "The experience is like nothing else, an exciting and approachable way to dine, with a focus on heartfelt hospitality and bold design."

"We are delighted that Nada is coming to the Arena District," said Nationwide Realty Investors' President and COO Brian J. Ellis. "The unique concept, located between Nationwide Arena and Huntington Park, will be a great amenity for the District's residents and visitors."

The new 6,229 square foot Nada will add fuel to the vibrant entertainment district filled with concert goers, young professionals and devoted sport fans. The space boasts 220 seats including a 64 seat patio. Nada's menu features a modern take on authentic dishes such as **tinga poblano cazuela** with chicken and chorizo and **baja fish tacos** with guacamole, lime cabbage and pico de gallo, as well as contemporary crowd favorites like fresh **Mexican mac 'n cheese** with roasted poblano and **Nada sliders**, a southwestern riff on a classic, with steamed onion and jalapeno.

Since 2007, Nada has been Cincinnati's urban oasis, delighting guests with award winning food and service. Named the # 1 Most Booked Restaurant in Cincinnati in 2012 and 2013, in the Top 5% of booked restaurants in Ohio and a Top 100 Hotspot in the USA in 2012 and 2013 by OpenTable, Nada is a much-adored hotspot in Cincinnati by locals and visitors alike.

About Chef David Falk & Nada

Cincinnati native, David Falk is chef and owner of Boca Restaurant Group. Falk graduated from the Culinary Institute of America in New York and worked his way through the prestigious kitchens of Charlie Trotter's and Spiaggia in Chicago and Ristorante Paris in Rome, Italy. Boca Restaurant Group includes the nationally acclaimed Boca, a transportative rustic Italian trattoria, Sotto, and Nada, a fun, Mexican-inspired concept. With an all-star culinary and creative team the restaurant group is set to launch their regional expansion plan in late 2014 with its second Nada location in Columbus, OH. Nada (600 S. Walnut Cincinnati, OH 45202) is open 11 a.m.-10 p.m. Monday through Thursday, 11 a.m.-12 a.m. Friday, 10:30 a.m.-12 a.m. Saturday, and 10:30 a.m.-10 p.m. Sunday. Reservations may be made by calling 513.721.6232 or visiting the website, www.eatdrinknada.com.

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