



**CHICAGO
RESTAURANT
WEEK 2025
JAN 24 - FEB 9**

PRODUCED BY
CHICAGO
CHOOSE CHICAGO



Dinner Menu | \$45

1st Course

Plato - serrano ham | truffle Gouda | Beemster cheese | whole grain mustard | grilled bread

- Or -

Grilled sourdough bread service | truffle butter (v)

2nd Course - choice of 3

Pan con Tomate - roasted garlic | tomato | sherry vinegar | aged cheese

Ensalada de Patatas - potatoes | aioli | fried garlic | chives

Alcachofa - fried artichokes | caper aioli | Serrano ham vinaigrette | golden raisins

Croquette de Setas - roasted mushroom croquets | aioli

Patatas Bravas - fried potato | bravas sauce | aioli

Aceituna - olives | garlic | orange | chili | grilled sourdough bread (v)

Pimientos - Shishito peppers | flaky salt | aioli | fennel pollen

Bruselas - fried Brussels sprouts | whole grain balsamic glaze (v)

Datiles - dates | Marcona almonds | bacon | bravas sauce

3rd Course

Arroz con Leche | strawberry and rhubarb jam (v) (gf)

- Or -

Cinnamon sugar churros | caramel sauce

\$5 Off Select Beverages:

Wines:

Numanthia Termes Tempranillo, 50+ Garnacha, Pazo Cilleiro Albarino

Cocktails:

Blueberry Lavender Mojito, Spanish Gin + Tonic, Honey Nut Old Fashioned



*The Restaurant Week menu is for each guest to enjoy individually.
Beverage, tax, and gratuity are not included.*