



# CHICAGO RESTAURANT WEEK 2025

## DINNER 45

*excludes tax & gratuity*

### 1<sup>ST</sup> COURSE

2 per person • choice of

#### CHICKEN EMPANADA

red mole, garlic crema, roasted tomato salsa

#### CORNBREAD MUFFIN

roasted poblano chili, charred corn, cilantro, agave sea salt butter **VG**

#### MINI TUNA TACOS

crispy wonton shell, pineapple, avocado, red onion, serrano, agave soy, lime

### 2<sup>ND</sup> COURSE

choice of

#### OCTOPUS & SHRIMP CEVICHE

ají leche de tigre, crispy garbanzos, salsa macha

#### QUESO FUNDIDO

marinated piquillo pepper, crispy leeks, pico de gallo, charred tomato & jalapeño salsa  
*choice of heirloom corn tortillas*

### 3<sup>RD</sup> COURSE

choice of

#### CHICKEN AL PASTOR TACOS

pickled red onion, avocado salsa verde, charred pineapple,  
charred tomato & jalapeño salsa **GF**

#### SEASONAL VEGETABLE ENCHILADAS

jack & cotija cheeses, garlic crema, local cabbage **VG GF**  
*served with verde & roja salsa*

#### CARNITAS FRIED RICE

crispy pork carnitas, fried egg, adobo sauce

### ENHANCE YOUR EXPERIENCE

substitution • 10

#### NEW YORK STRIP STEAK FAJITAS

charred banana pepper, knob onion, blistered shishito pepper,  
tres chiles salsa, flamed tableside with mezcal  
*served with hand-pressed heirloom blue corn tortillas*

add: mushroom • 5 chicken • 7 shrimp • 8

### 4<sup>TH</sup> COURSE

choice of

#### TRES LECHES

vanilla pudding sponge cake, fresh strawberries, berry compote, whipped cream

#### CINNAMON CHURRO BITES

nutella fudge, dulce de leche, vanilla crema

**GF: GLUTEN FRIENDLY** **VG: VEGETARIAN**

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.  
An 18% gratuity charge will be added to all parties of six or more. A 3.5% surcharge will be added to each check in order  
to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices.  
Management will remove this charge upon request.