

# CHICAGO★ RESTAURANT WEEK JAN 23-FEB 8

PRODUCED BY CHOOSE CHICAGO

THREE-COURSE MENU

\$45 PER PERSON

\$25 MEXICAN BEVERAGE PAIRING

## First Course

*MI GENTE, UNIÓN MEZCAL*  
cilantro, passionfruit, chapulín

**CHOOSE 1 FOR EACH PERSON**

**TUNA TOSTADA**

Yellowfin, Leche de Tigre, Avocado

**CAMOTE TOSTADA**

Pomegranite Seeds, Salsa Macha

**CEVICHE**

Hamachi, Leche Rojo, Mint

## Third Course

*CARAJILLO, Nayarit cold brew*  
mr black, licor 43, tequila blanco

**CHOOSE 1 FOR EACH PERSON**

*Classic Flan de la Casa*

*Mexican Vanilla Gelato*  
*Polvorón Crumble & Caramel*



## Second Course

*TIERRA SAGRADA, Dark Rum, Elote liqueur*  
Tobacco, Chocolate Mole

**CHOOSE 1 FOR EACH PERSON**

**CHICKEN ENCHILADAS**

Suiza Verde, Crema, Queso

**NORTEÑA TACOS (2PC): STEAK OR CHICKEN**  
Guacamole, Beans, Queso, Crema

**PICK TWO TACOS:**

Crispy Baja Fish Taco  
Gobernador Shrimp Taco

**DIEGO CALI BURRITO**

Crispy potato, Avo, Queso, Crema  
Choose: steak | chicken | shrimp | mushroom

**CHOOSE 2 FOR THE TABLE**

**EPAZOTE CHARRED CORN**

queso fresco, epazote crema, lime

**CHARRO BEANS**

slow-cooked, seasoned pinto beans

**WHITE RICE**

with garlic y onion

**PLANTAINS Y MASCARPONE**

maduro style, sweet plantains

\*CONSUMING RAW OR UNDERCOOKED EGGS, MEAT OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN HEALTH CONDITIONS. \*THESE FOOD ITEMS CONTAIN RAW INGREDIENTS OR CAN BE COOKED TO ORDER. A FEE OF 3% WILL BE APPLIED TO ALL TRANSACTIONS TO COVER THE PROCESSING COSTS ASSOCIATED WITH CREDIT CARD PAYMENTS, CHARGED BY CREDIT CARD COMPANIES TO ALL RESTAURANTS. THERE IS NO FEE APPLIED CASH PAYMENTS.