

CARNIVALE

2026 RESTAURANT WEEK

\$60 PER PERSON | DINNER MENU

PICK ONE OF EACH COURSE

APPETIZERS

TUNA CEVICHE ●

Winter Citrus, Pomegranate, Avocado, Honeydew,
Aji Amarillo Aioli, Yuzu Kosho

CACHAPA & PORK BELLY ●

Venezuelan Corn Pancake, Tamarind Chutney,
Roasted Pepper Salsa, Tomato Preserves

KALE & PEAR SALAD ● ● ●

Feta Cheese, Golden Raisins, Candied Almonds,
Pickled Cabbage, Apple Cider Vinaigrette

SHRIMP CHICHARRON

Crispy Shrimp, Napa Cabbage, Pickled Fresno Peppers,
Carrots, Sweet Chili-Soy Glaze

ENTRÉES

VACA FRITA ●

Cuban-Style Flank Steak, Sweet Plantains,
White Rice, Black Beans, Red Onion

CHULETA ASADA ●

Berkshire Pork Chop, Cuban Sweet Potato, Collard Greens,
Roasted Heirloom Carrots, Crispy Yuca

JAPANESE COD

Miso-Aji panca Marinade Cod, Parsnip Puree, Coconut Rice,
Pickled Snap Peas, Closed Loop Farms Greens

BRAZILIAN MOQUECA ● ● ●

Heart of Palm, Spinach, Butternut Squash, Haricot Verts,
Coconut, Crispy Banana

DESSERTS

CHOCOLATE BANANA CREAM TART

Meringue, Rum Banana Caramel Sauce, Crispy Bananas

OLD FASHION COCONUT CAKE

Cream Cheese Frosting, Mango-Ginger Sorbet, Kiwi Glaze

APPLE-CINNAMON CAKE

Candied Almonds, Vanilla Ice-Cream, Butterscotch

COCADA ● ● ●

Coconut Custard, Cocoa Nibs,
Tropical Fruit Salad, Vanilla Whipped Cream

● Gluten Free ● Vegetarian ● Vegan

CHICAGO★
RESTAURANT
WEEK JAN 23-FEB 8

PRODUCED BY CHOOSE CHICAGO