



Join Us for 2026 Chicago Restaurant Week

January 23rd -February 8th

Special Prix-Fixe Menu

Regular price \$55 - **Now \$45 per person** (minimum 2 guests)

Tapa Frias

Please choose one of the following

Jamon Serrano — Toast point with Serrano ham and Manchego cheese

Salpicon de Mariscos — Seafood medley with shrimp calamary and scallops

Escalivada con Queso - Half avocado filled with portobello mushrooms, peppers, onions, fennel, asparagus, tomato, with fresh mozzarella with balsamic reduction

Entrée

Please choose one of the following

Faldilla a la Parrilla - Grilled skirt steak with green onions, roasted piquillo peppers and red wine reduction

Setas de Otoño — Sautéed wild mushrooms and roasted butternut squash, finished with a luxurious black truffle butter sauce.

Branzino a la Plancha - Grilled Branzino with saffron rice with spinach and lemon butter sauce

Dessert

Please Choose one of the following

Flan de Naranja — A silky, orange-infused custard topped with a delicate caramel glaze, offering a bright twist on the classic Spanish dessert.

Pan Perdido con Arándanos — Homemade bread pudding baked with vanilla custard and fresh blueberries, served warm with creamy vanilla ice cream and a luscious blueberry compote.

