



Chicago Restaurant Week 2019 – Lunch Menu

(Monday – Sunday 11 am – 2:30 pm)

prix fixe menu \$24 per person

pricing excludes beverage, tax and gratuity

choice of

APPETIZER

Cebiche Capon

salmon, peanuts, green onions, crispy wonton, sweet and sour leche de tigre

Causa Salad (v)

sunchoke tartare, heirloom carrots, candy beets, yellow causa, huancaína

MAIN COURSE

Arroz Norteño

wok stir-fry cilantro rice, shrimp, calamari, octopus, kobocho squash, criolla, rocoto sauce

Butifarras Sliders

home-made Peruvian pork ham, ciabatta bread, yellow rocoto criolla, smoked paprika fried wedges potatoes

Huerta Anticuchera (v)

grilled asparagus, cremini mushrooms, broccolini, aji amarillo potato sauce, botija olives aioli, chimichurri, rocoto garlic butter

DESSERT

Cheesecake de Chicha Morada

purple corn cheesecake, compressed pineapple, rice pudding foam

El Chocolate y la Lucuma

Peruvian chocolate mousse, crispy quinoa, lucuma ice cream

**(v) – vegetarian*

Daily Wine Specials \$10 – Sparkling, White, Red

No Substitutions. Menu items subject to change.

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Chicago Restaurant Week 2019 – Dinner Menu

(Monday – Sunday starting at 5 pm)

prix fixe menu \$48 per person

pricing excludes beverage, tax and gratuity

choice of

FIRST COURSE

Tiradito Bachiche

chef's fish selection, 22-month aged parmesan leche de tigre, 'fish skin'

Choros a la Chalaca

Mediterranean mussels, chalaca sauce, Peruvian choclo, leche de tigre

Causa Salad (v)

sunchoke tartare, heirloom carrots, candy beets, yellow causa, huancaína

SECOND COURSE

Tallarín Salatado Bibim Guksu

chicken chicharrón, shrimp, udon noodles, bean sprouts, shitake mushrooms, aji amarillo kimchi, XO sauce, fried egg

Asado de la Abuela

slow braised short ribs, aji panca, chicha morada sauce, aji amarillo & potato puree, roasted carrots, Cipollini onions, arugula criolla salad

Huerta Anticuchera (v)

grilled asparagus, cremini mushrooms, broccolini, aji amarillo potato sauce, botija olives aioli, chimichurri, rocoto garlic butter

DESSERT

Cheesecake de Chicha Morada

purple corn cheesecake, compressed pineapple, rice pudding foam

El Chocolate y la Lucuma

Peruvian chocolate mousse, crispy quinoa, lucuma ice cream

**(v) – vegetarian*

\$10 wine by the glass special available during restaurant week.

No Substitutions. Menu items subject to change.

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