



CHICAGO
807 W. FULLER MARKET



RESTAURANT WEEK LUNCH

January 24-February 9

\$30 per person

Table participation recommended

FOR THE TABLE

JAMÓN Y MANCHEGO

Serrano ham, aged 16 months and hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts, aged 12 months

PRIMERO | SELECT 2

PATATAS BRAVAS (GF) (V)

Crispy potatoes, salsa brava, pimentón, garlic allioli

TORTILLA ESPAÑOLA (GF) (V)

Traditional Spanish frittata of eggs, confit potatoes, onions

ENSALADA VASCA (GF) (V)

Market lettuces, spring herbs, creamy garlic dressing

CROQUETAS SETAS (V)

Creamy mushroom croquettes, truffle allioli

CROQUETAS DE JAMÓN

Creamy Jamón croquettes, quince purée

SEGUNDO | SELECT 1

BOCATA DE ESCALIVADA (V)

Fire roasted vegetables, labne yogurt on crispy baguette

BOCATA DE JAMÓN

Serrano, Manchego, tomaquet on a crispy baguette

BOCATA DE POLLO

Oven roasted free range chicken, romesco sauce, garlic aioli, red leaf lettuce on crispy baguette

ENSALADA CÉSAR (GF) (V)

Baby gem, Marcona almonds, white anchovies, Manchego cheese

POLLO ASADO BOWL (GF)

Oven roasted free range chicken, black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

Bocaditos served with chips



WINE

WHITE -	Ostatu Blanco 2023 Viura, Malvasia ~ Rioja Alavesa	48
RED -	Fariña Lágrima 2019 Tinta de Toro ~ Toro	56



CHICAGO
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RESTAURANT WEEK DINNER

January 24-February 9

\$45 per person

Table participation recommended

FOR THE TABLE

JAMÓN Y MANCHEGO

Serrano ham, aged 16 months and hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts, aged 12 months

PRIMERO | SELECT 2

ENSALADA CESAR (GF)

Baby gem lettuce, Marcona almonds, white anchovies, Manchego cheese

DATILES CON BEICON (GF)

Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

PATATAS BRAVAS (GF) (V)

Crispy potatoes, salsa brava, pimentón, garlic allioli

CROQUETAS SETAS (V)

Creamy mushroom croquettes, truffle allioli

ENSALADA VASCA (GF) (V)

Market lettuces, spring herbs, creamy garlic dressing

SEGUNDO | SELECT 2

GAMBAS AL AJILLO

Garlic shrimp, brandy, lobster reduction, Guindilla pepper in olive oil

BRUSELAS CON VINAGRETA IBÉRICO (GF)

Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

ALCACHOFAS FRITAS (V) (GF)

Fried artichoke hearts, citrus allioli

1/4 POLLO RUSTIDO

Catalan-style roasted chicken, lemon, herbs, hazelnut romesco

PICANHA A LA PARRILLA (GF)

5oz Top Sirloin steak, roasted carrot puree, mojo verde, grilled lime

ESCALIVADA

Fire-roasted vegetables - eggplant, red pepper, and onion - served room temperature with labne yogurt, fresh herbs, olive oil, and focaccia

POSTRE

CHURROS CON CHOCOLATE (V)

Traditional fried dough dusted with cinnamon sugar served with hot chocolate



WINE

WHITE -	Ostatu Blanco 2023 Viura, Malvasia ~ Rioja Alavesa	48
RED -	Fariña Lágrima 2019 Tinta de Toro ~ Toro	56