



January 24 - February 9, 2020

**Tanta**

cocina peruana

## Lunch Menu

*prix fixe menu \$24 per person*

*Monday - Sunday 11 am - 2:30 pm*

### APPETIZER - CHOICE OF

#### **Cebiche Mixto**

chef's selection fish, calamari, creamy rocoto leche de tigre, choclo, cancha, chalaca

#### **Causa Cebichera (v)**

hearts of palm, fennel and peppers cebiche, rocoto causa, aji amarillo sauce

### MAIN COURSE - CHOICE OF

#### **Guiso de Carne**

slow braised brisket, purple corn sauce, quinoa stew, queso fresco, pearl onions, arugula salad

#### **Jaleita**

peruvian style fried seafood, rocoto, cebichera sauce, avocado criolla, fried plantains

#### **Chaufa Tapado (v)**

wok- fried quinoa, bell peppers, mushrooms, bean sprouts, soy sauce, cauliflower omelet, nikkei sauce

### DESSERT

#### **Pie de Limon**

lime mousse, lime custard, almond crumble, meringue, purple corn sorbet

*\*(v) - vegetarian*

*Restaurant Week Wine Specials \$10 - Sparkling - White - Red*

118 W Grand Ave, Chicago, IL

[www.tantachicago.com](http://www.tantachicago.com)

*The Restaurant Week menu is for each guest to enjoy individually.  
Beverage, tax and gratuity not included. No Substitutions.  
Menu items subject to change.*