Bienvenidos! Chicago Restaurant Week - Dinner Menu

Prix Fixe Menu: three courses - small plate, entree & dessert - for $39 per person, plus tax & gratuity

COCKTAILS
Suggested cocktail pairings for $15 each.

- El Pinche
  pinches michelada mix, modelo, chamoy, lime juice, tajin rim, shrimp garnish
  choose: Original, Tamarindo, Cucumber

- Margaritas
  patron tequila, triple sec, fresh lime juice; choose your flavor:
  Spicy Mango, Peach, Strawberry, Classic

- Refresco de Piña
  tito’s vodka, pineapple nectar, fresh lime juice, topped with pineapple high noon seltzer, sugar & tajin rim

SMALL PLATES
Choose one small plate.

- Guacamole, Chips & Salsa GF VG
  ripe hass avocado, lime, cilantro, jalapeño, red onion, aioli; housemade fire roasted salsa, tortilla chips
  *vegan guacamole available

- Empanadas de Langosta Con Queso - Lobster & Cheese Empanada
  lobster claw & tail meat, chihuahua cheese, stuffed pastry dough; served with chipotle aioli (one per order)
  ~ $7 for each additional empanada

- Ceviche de Camarón - Shrimp Ceviche GF
  lime cured shrimp, freshly diced cucumber, hass avocado, jalapeño, onion, tomato, cilantro

ENTRIES
Choose one entree.

- Salmon a la Parrilla - Grilled Salmon GF
  fresh atlantic wild caught salmon, tequila honey glaze, housemade fire roasted salsa with hass avocado; served with housemade rice, garlic bread

- Piña Rellena - Stuffed Pineapple GF
  octopus, lobster, jumbo shrimp, grilled pineapple, chipotle cream sauce, topped with melted chihuahua cheese; served with garlic bread

- Platillo de Arrachera - Skirt Steak
  grilled marinated skirt steak served with housemade salsa; served with corn tortillas, refried beans, rice, garlic bread
  enhancements from the grill:
  available to add to any entree
  jumbo shrimp - add $10
  lobster - add $15
  alaskan king crab legs - add $45

- Raviolis de Langosta - Lobster Ravioli
  lobster and cheese stuffed ravioli, sauteed in mojo de ajo (garlic) sauce, topped with lobster & cotija cheese; served with garlic bread

DESSERTS
Choose one dessert.

- Mangonada Panna Cotta
  mango puree, vanilla bean, macerated strawberries & pineapple, ritz crunch

- Chile Guajillo Flan VG GF
  housemade flan

Latin-inspired seafood

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Available GF - Gluten Free V - Vegetarian VG - Vegan 🌶️ - Extra Spicy

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.
Bienvenidos! Chicago Restaurant Week - Brunch Menu

Prix Fixe Menu: two courses plus one beverage for $25 per person, plus tax & gratuity

BEVERAGE
Choose one beverage.

El Pinche
pinches michelada mix, modelo, fresh lime juice, chamoy, tajin rim, shrimp garnish
choose Original Tamarindo Cucumber

Mimosa Clásico
cava, orange juice

SMALL PLATES
Choose one small plate.

Tostones de Aguacate - Avocado "Toastones" GF VG
vegan guacamole, soy chorizo, two tostones

Tostone de Langosta y Aguacate
- Lobster Avocado "Toastone"
lobster claw & tail meat, sunny side egg, guacamole, cotija cheese, one tostone

Empanadas de Langosta Con Queso - Lobster & Cheese Empanada
lobster claw & tail meat, chihuahuia cheese, stuffed pastry dough; served with chipotle aioli (one per order)
- $7 for each additional empanada

Guacamole, Chips & Salsa GF
ripe hass avocado, lime, cilantro, jalapeno, red onion, aioli; housemade fire roasted salsa, tortilla chips
*vegan guacamole available

ENTREMES
Choose one entree.

Chilaquiles GF
flash fried corn tortillas cooked in salsa, two eggs cooked your way, chihuahuia cheese, sour cream, rice, garlic bread
choose: salsa roja salsa verde diablo sauce
add: chorizo, soy chorizo or chicken
- steak $5 - shrimp $5 - lobster $8

Asada y Huevos - Steak & Eggs GF
marinated grilled skirt steak, two eggs cooked your way; served with corn tortillas, rice, garlic bread - add $12

Pozole de Camarón - Shrimp Pozole
jumbo shrimp, hominy, spicy shrimp broth; served with avocado, chile de arbol, onion, cilantro, lime, radish, tortilla chips

Hamburguesa - Burger
8oz. grilled burger, queso fundido (chihuahuia cheese, chorizo), avocado, over easy egg, brioche bun; served with brunch potatoes

Tacos de Brunch - Brunch Tacos GF
chorizo or soy chorizo, scrambled egg, chihuahuia cheese, avocado tortilla chips, tomato, onion, cilantro, fire roasted salsa; choose flour or corn tortilla (4 per order)

Vegan Brunch Tacos VG
soy chorizo, potato, red onion, green pepper (no egg), fire roasted salsa; choose flour or corn tortilla (4 per order)

Latin-inspired seafood
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EXECUTIVE CHEF / MICHELE HERNANDEZ
Available GF - Gluten Free V - Vegetarian VG - Vegan 🔥 - Extra Spicy

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