

CAFE BA·BA·REEBA!

TAPAS, PINTXOS & SANGRIA

DINNER

CHICAGO RESTAURANT WEEK

FRIDAY, JANUARY 24 – SUNDAY, FEBRUARY 9, 2025

Dinner includes a glass of Red or White Sangria

PINTXOS

choose two

chorizo-wrapped date (gf)
caña de cabra cheese crostini (v)
la "gilda" (gf)
stuffed piquillo pepper (gf)
deviled egg

FIRST COURSE

choose one

brussels sprouts salad (gf) (v)
manchego cheese, candied marcona almonds

patatas bravas
sun-dried tomato aioli

roasted bacon-wrapped dates
apple vinaigrette

baked goat cheese (v)
tomato sauce & house bread

SECOND COURSE

choose one

hanger steak*
sherry-glazed mushrooms, mojo verde

seared sea scallops
kabocha squash purée, roasted apples,
orange gastrique

moroccan chickpea stew (vegan)
chickpeas, cava-soaked raisins

grilled ibérico pork steak* (gf)
presa cut of the famous ibérico pig,
fabas asturianas, pickled shallots

paella (add \$11) (gf)

*Pair up with one other person at the table and choose
a paella from our menu for your second course*

DESSERT TAPAS

choose one

chocolate truffle cake (gf) (v)
seasonal flan (gf) (v)
seasonal sorbet (gf)
marcona almond caramel bar (v)

(gf) - gluten free (v) - vegetarian

\$45

per person

plus tax, gratuity not included

* These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

*As a way to offset rising costs, we have added a 3.5% surcharge to all checks.
You may request to have this taken off your check should you choose.*



@CafeBaBaReeba