

CAFE BA·BA·REEBA!

TAPAS · PINTXOS · SANGRIA

DINNER



CHICAGO RESTAURANT WEEK
FRI., JANUARY 23 - SUN., FEBRUARY 8, 2026

PINTXOS

choose two

- GF CHORIZO-WRAPPED DATE
CAÑA DE CABRA CHEESE CROSTINI (v)
- GF LA "GILDA"
- GF STUFFED PIQUILLO PEPPER
DEVILED EGG

FIRST COURSE

choose one

- GF BRUSSELS SPROUTS SALAD (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

\$45

PER PERSON
plus tax, gratuity
not included

SECOND COURSE

choose one

- HANGER STEAK*
roasted mushrooms, beef butter
- GARLIC SHRIMP
olive oil, red pepper flakes
- MOROCCAN CHICKPEA STEW (vegan)
chickpeas, cava-soaked raisins
- GF GRILLED IBÉRICO PORK STEAK*
red chimichurri, baby herbs
- CHICKEN & CHORIZO SKEWER
grilled piquillo peppers, herb oil

Paella

Pair up with one other person at the table and choose a paella from our menu for your second course (+\$13)



DESSERT

choose one

- GF CHOCOLATE TRUFFLE CAKE (v)
- GF SEASONAL FLAN (v)
- GF SEASONAL SORBET
- MARCONA ALMOND CARAMEL BAR (v)

GF GLUTEN-FREE. (v) - vegetarian

* These food items may be served raw or undercooked. 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.