

# CAFE BA·BA·REEBA!®

## TAPAS, PINTXOS & SANGRIA

### CUISINE

Cafe Ba-Ba-Reeba! originated in 1985 as Chicago's original tapas restaurant in Lincoln Park. Executive Chef Eric Jorgensen serves authentic Spanish cuisine with a modern twist, building on Founding Chef Gabino Sotelino's original menu featuring tapas, pintxos (bite-sized appetizers from northern Spain) and the classic Valencian rice dish, paella - all designed to share. Along with traditional Spanish favorites like Spicy Potatoes, Bacon-Wrapped Dates and Baked Goat Cheese, Chef Jorgensen draws from Mediterranean, Portuguese and Moroccan influences as well. Cafe Ba-Ba-Reeba! also serves a weekend brunch of sweet and savory tapas, a variety of Eggs Benedict options, waffles with housemade nutella and more in addition to a Build-Your-Own Bloody Mary bar.

### BEVERAGE

The beverage menu boasts six types of signature sangria ranging from classic red and white to seasonal flavors like white peach and passion fruit offered by the glass, half pitcher or full pitcher. An extensive Spanish wine list, beer and craft cocktails are also available.

### EXPERIENCE

The restaurant is known for its lively atmosphere and warm ambiance; the dining room is decorated with a range of artwork celebrating Spanish language, cuisine and culture. Guests are invited to dine on the all-seasons patio, which features a sliding glass roof that opens during warmer months. Cafe Ba-Ba-Reeba! also boasts a full calendar of interactive events from wine tastings to paella cooking demonstrations, as well as monthly Flamenco dinner shows.

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