



## CUISINE

Lil' Ba-Ba-Reeba! stays true to its Lincoln Park roots serving a wide variety of authentic Spanish small plates with a modern twist, plus new tapas not seen on the flagship location's menu. Mediterranean, Moroccan and Portuguese influences pervade the full lineup. Along with iconic plates like Spicy Potatoes, Bacon-Wrapped Dates and Baked Goat Cheese, diners can venture out into Moroccan Lamb Chops, Rioja-Braised Short Rib with manchego mashed potatoes, and more. Whether it's Happy Hour, date night or a catered event, Lil Ba-Ba-Reeba's menu will transport you to the shores of Valencia with each and every bite.

## BEVERAGE

Like with its sister restaurant, traditional Spanish sangria remains at the forefront of Lil' Ba-Ba-Reeba's beverage menu. Classic Red, Rosé, sparkling Cava and seasonal Sangria del Día are available as cocktails or pitchers for sharing at the table. Handcrafted made-to-order Spanish cocktails are made with fresh garnishes, juices and imported spirits, including the tequila-based La Paloma with grapefruit and Bonanto aperitivo from Barcelona. An extensive selection of Spanish wines and bottled beers completes the menu.

## EXPERIENCE

Located in Chicago's River North, Lil' Ba-Ba-Reeba! is an intimate restaurant reminiscent of the boozey and electric tapas bars one would find tucked away in the streets of Spain. The cozy space is filled with Spanish-inspired artwork, bottled vintners, pendant lamps and hanging charcuterie boards that surround a bustling and glowing open kitchen. No matter if it's the weekend or a random Tuesday, the vibes are guaranteed with low lighting, an endless flow of wine and spirits, and a blend of modern and flamenco-inspired music pulsing in the background.

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