

Chicago House Calli menu

Snacks

Ostiones, oysters, xni pec mignonette, lime, tatemado (gluten-free) \$4 each

Garnacha, crispy masa, pork belly carnitas, guacachile, fermented tomatillo (gluten-free) \$10

Sikil P'ak, pumpkin seed hummus, crudite, hearth crisped masa, pickled shallot, herbs (gluten-free) (vegetarian) \$13

Guacamole, herbed avocado, salsa macha verde, red onion, herbs, pickled fennel, duras (gluten-free) (plant based) \$18

Starters

Ensalada cesar, baby romaine, charred serrano dressing, pepita crunch, boquerones \$16

Camote japonés, crispy japanese sweet potato, jocoque, spiced sunflower seeds, smoked trout roe, mizuna, chile vinaigrette (gluten-free) \$22

Leche de tigre, fluke, citrus habanero broth, red onion, quicos, sweet potato, fried saltines (gluten-free) \$24

Mains

Chochoyotes, masa orecchiette, tomato confit, courgettes, guajillo chile, jocoque, parmesan (gluten-free) \$22

Enmoladas, handmade corn tortillas, mole poblano, mushroom guisado, queso fresco (vegetarian) \$24

Pescado zarandeado, charcoal market fish, herb salad, salsa cruda, tortilla de harina \$37

Desserts

Arroz con leche, jasmine rice pudding, canela creme anglaise, roasted strawberries (gluten-free) (vegetarian) \$10

Pineapple upside down cake, yogurt, vanilla gelato, passion fruit sauce (vegetarian) \$12