

# Sueños x Soho Friends Chicago lunch menu



Pricing: Member / [Soho Friends (Wednesday only)]

## Lunch

Pescado taco, beer-battered cod, arbol, cabbage, crema \$10[\$8]  
Heirloom tomato salad, cucumber, diosa verde, serrano, goat cheese, basil, pumpkin seeds \$14/[\$11], add grilled chicken \$8  
Mixta tostada\*, octopus, shrimp, tuna tartare, ancho, burnt lime powder, avocado \$16/[\$13], add uni \$12/[\$10]  
Kanpachi belly tostada\*, diosa verde, pickled jalapeño, cucumber, avocado \$16/[\$13], add uni \$12/[\$10]  
Tuna tostada\*, yellowfin, leche de tigre, diosa roja, avocado, salsa macha \$17/[\$14], add uni \$12/[\$10]  
Sueños ceviche\*, snapper, smoked leche de tigre, salsa macha, avocado \$18/[\$14]  
Rosarito cóctel, octopus, shrimp spicy cóctel, sauce avocado \$18/\$25 [\$14/\$21]  
Diego burrito, steak\*, fries, crema, avocado, arbol \*sub shrimp or mushroom \$18/[\$14]  
Aguachile\*, kanpachi, coconut, serrano, cucumber, avocado \$24/[\$19]  
Quinoa chile relleno, corn, mushroom, poblano sauce, goat cheese, tomatillo pico, crema \$24/[\$19]  
Chingon oysters (baja)\*, cantaloupe mignonette, morita chile oil \$24/\$44 [\$19/\$35]

## Sides

Extra tostadas \$3/[\$2]  
Corn tortillas \$4/[\$3]  
White rice \$7/[\$6]  
Charro beans \$7/[\$6]  
Plantains \$7/[\$6]

## Desserts

Flan \$8/[\$6]  
Peaches y crema \$10/[\$8]

# Sueños x Soho Friends Chicago dinner menu



Pricing: Member / [Soho Friends (Wednesday only)]

## Dinner

Pescado taco, beer-battered cod, arbol, cabbage, crema \$10[\$8]  
Heirloom tomato salad, cucumber, diosa verde, serrano, goat cheese, basil, pumpkin seeds \$14/[\$11]  
Mixta tostada\*, octopus, shrimp, tuna tartare, ancho, burnt lime, powder avocado \$16/[\$13], add uni \$12/[\$10]  
Kanpachi belly tostada\*, diosa verde, pickled jalapeño, cucumber, avocado \$16/[\$13], add uni \$12/[\$10]  
Tuna tostada\*, yellowfin, leche de tigre, diosa roja, avocado, salsa macha \$17/[\$14], add uni \$12/[\$10]  
Sueños ceviche\*, snapper, smoked leche de tigre, salsa macha, avocado \$18/[\$14]  
Rosarito cóctel, octopus, shrimp, spicy cóctel sauce, avocado \$18/\$25/[\$14/\$21]  
Diego burrito, steak\*, fries, crema, avocado, arbol \*sub shrimp or mushroom \$18/[\$14]  
Soft shell crab, tijuana caesar dressing, preserved meyer lemon, manchego cheese, mint \$18/[\$14]  
Aguachile\*, kanpachi, coconut, serrano, cucumber, avocado \$24/[\$19]  
Quinoa chile relleno, corn, mushroom, poblano sauce, goat cheese, tomatillo pico, crema \$24/[\$19]  
Chingon oysters (baja)\* cantaloupe mignonette, morita chile oil \$24/\$44/[\$19/\$35]  
Kanpachi collars, guajillo-umami glaze, hibiscus pickled radish, salsa macha \$28/[\$22]  
Pulpo skewers, diosa verde, cilantro chimichurri, butterball potatoes \$30/[\$24]  
Sinaloa shrimp “puerto nuevo”, mojo garlic, butter, chipotle, lime \$36/[\$29]  
Skirt steak\*, fennel spiced, veracruz condiment, tomato, crema, duck fat potatoes \$42/[34]  
Grilled pescado, coconut, tomatillo, mint, serrano \$MP/[\$MP]

## Sides

Extra tostadas \$3/[\$2]  
Corn tortillas \$4/[\$3]  
White rice \$7/[\$6]  
Charro beans \$7/[\$6]  
Plantains \$7/[\$6]

## Desserts

Flan \$8/[\$6]  
Peaches y crema \$10/[\$8]