



Welcome to **Danzón Restaurant, "Latin Beat"** Danzon was once baptized the formal dance of Cuba It is no longer a lively musical practice in Cuba; however it still survives very popular in the Gulf coast and the Heart of Mexico. Enjoy the Latin comfort foods that the ecosphere has to offer and feel welcome to a hip-casual storefront restaurant in Chicago's Logan square featuring contemporary versions of little-known regional specialties. Danzón Restaurant swings casual, to make you feel at home with classic danzon Latin music. Its walls radiate sun-baked colors, as well as all the excitement of a restaurant open kitchen, the aromas, from the mesquite wood burning grill. Specialty recipe development and inspired by **Chef Geno Bahena**. Specialties include Caribbean ceviche's, slowed cook pit roasted pibil, hot links in a bold barbecue spicy- smoked pasilla sauce, mesquite grill meats, Spanish paellas, Cuban Ropa Vieja, Moros y cristianos, puertorican yucca Morongo or perhaps some pasteles stuffed with lechon . Chef Geno only uses the freshest ingredients available, often organic-grown produce. We can translate that unique experience into an off-site gathering through Fiesta uno Events and Catering. Buen Provecho!

We recycle all glass, aluminum cardboard      May 1 – May 30th

### SMALL DISHES

- Bay SCALLOP CEVICHE with avocado, chipotle peppers and fresh cilantro. (Inspired by a Gulf specialty) 7
- Blue Marlin CITRUS CEVICHE TOSTADAS with Spanish green olives, diced roman tomatoes, cilantro, avocado and tomatillo salsa (Inspired by Acapulco Guerrero specialty) 8
- Spain PATATAS CON AILOLI famous garlic olive oil and egg potato salad (Inspired by Villafranca Del Penedés) 5
- Bayless BARBEQUE ALITAS spicy chicken wings, served with spicy-smoked bbq sauce (Inspired by Oklahoma) 7
- COCTEL CAMPECHANA fresh blue marlin and shrimp with spicy tomato sauce, fresh cilantro, olive oil and avocado. (Veracruz) 7.95
- Aji-Papa STUFFED POTATOES golden brown snow balls of mashed potatoes stuffed with ground beef picadillo. Serve with creole salsa tomatillo, cilantro, garlic and aji. (A Colombian specialty) 5
- Small SOFT TACOS SUDADOS of pork tinga with chipotle chiles and guacamole. (Central Mexico) 6
- Fillete de CALAMARES grilled calamari with garlic, lemon and extra virgin olive oil sauce, infused with a hint of chile de Arbol (Inspired by a Pacific specialty) 8
- Maduros PLATANOS RELLENOS (plantain cakes filled with minced-pork picadillo) topped with crème fraîche. (Tabasco) 4.25
- Picante PATATAS BRAVAS roasted potatoes served in a spicy tomato sauce with nuts and cheese (Inspired by a Basque Country) 6
- Pulpito OCTOPUS A LA PLANCHA griddled octopus with Yukon gold potatoes, diced tomato and green onions (Inspired by a Galician specialty) 9
- Dorado TAQUITOS smoked chicken taquitos served with guacamole, tomatillo, home-made sour cream and queso fresco. 7
- Flameado PANELA CHEESE carive cheese flamed table side, served with tortillas for making tacos. 7

### SOUPS AND SALADS

- Ensalada ESPINACAS CON QUESO DE CABRA Fresh baby spinach salad with goat cheese, toasted sesame seeds, caramelized red onions in a chipotle-honey dressing. 7
- Ensalada SOUTHWESTERN grilled chicken, cheese, tomatoes, black beans, sliced avocado, and grilled fresh corn tossed with barbeque-ranch dressing topped with crispy onions. 9
- Sopa GAZPACHO POBLANO raw vegetable soup flavored with garlic olive oil and garnished with Poblano peppers, cucumber and garlic croutons. 7
- Sopa CREMA DE HONGOS creamy woodland mushroom soup, a rich vegetable stock flavored with herbs, cream and garlic croutons. 4

### POQUITO MAS

- FRIJOLES REFritos black beans fried with garlic, onion and epazote, topped with Mexican fresh cheese. 3
- ARROZ A LA MEXICANA traditional Mexican rice with veggies. 2
- ARROZ Y FRIJOLES black beans with queso fresco and Mexican rice. 4
- PURE DE PAPAS rustic mashed Yukon gold potatoes. 3
- PLATANOS CON CREMA fried plantains with homemade sour cream and fresh cheese. 4
- PATATAS CON ALIOLI famous garlic olive oil and egg potato salad 3
- Creole HUSHPUPIES are round-shaped dumplings of cornmeal or mashed potatoes traditionally served with fried catfish. They are especially popular throughout the South. 4
- Negritos CHARROS NEGROS black beans stewed with onions, cilantro, tomato, bacon, Poblano, & cilantro 3



## ENTREES

- Sautéed PINK SHRIMP in classic green pipián, with roasted cactus and mashed potatoes. (Inspired by a Gulf specialty) 16
- Pan fried GROUPER al cilantro (fresh cilantro, guajillo chiles, browned onions, fish broth). Roasted Yucca. (Inspired by a Central specialty) 16.50
- Cochinita PIBIL Pork marinated in achiote, baked slowly in banana leaves, topped with pickled onions. Black beans. Served on a pretzel roll (Yucatan) 10.95
- Charcoaled TENDERLOIN TIPS a la Mexicana (with a sauce of roasted poblano peppers, tomatoes, cilantro). Black beans, bacon (Inspired by a Central specialty) 14.50
- Sautéed DUCK BREAST garlic marinated in savory Mole de Espinaca y Pistache, baby spinach and pistachios mole sauce served with grilled onions, Moors and Christians. (Inspired by a Cuban specialty) 16
- Split POLLO RICO, border-style. Half-boned, marinated in garlic and sweet spices, and grilled. Frijoles charros, charcoaled green onions, jicama salad. 15.50
- Charcoal-grilled CARNE ASADA (butterflied tenderloin marinated in red-chile adobo). Black beans, fried plantains in sour cream, guacamole. (Inspired by a Oaxacan specialty) .20
- Trio de ENCHILADAS three enchiladas topped with your choice of Danzón red Sauce, salsa verde or white sauce, filled with smoked pull chicken served with Mexican rice. 9.95
- Tacos BAJA FISH TACOS warm flour tortillas filled with grilled tilapia topped with shredded cabbage, tomatoes and homemade lime-cilantro cream, served with Danzón spicy sauce and Mexican rice. 12
- Tacos BAJA SHRIMP TACOS warm flour tortillas filled with grilled shrimp topped with shredded cabbage, tomatoes and homemade lime-cilantro cream, served with Danzón spicy sauce and Mexican rice. 14
- Fajitas DANZÓN FAMOUS STEAK grilled over mesquite fire and served in a molcajete with pico de gallo, black beans, rice, guacamole, garnished with a jalapeño 17. Add sour cream and cheese additional 1.95
- Fajitas DANZÓN FAMOUS CHICKEN grilled over mesquite fire and served in a molcajete with pico de gallo, black beans, rice, guacamole, garnished with a jalapeño 17. Add sour cream and cheese additional 1.95
- Tumbada PAELLA DE MARISCOS langostino, shrimp, mussels, clams, scallops and fish in saffron rice. 19
- Quick PAELLA VEGETARIANA saffron rice and vegetables 12.95

## POSTRES / DESSERTS

- Wage de COCO Y ALMENDRA dense, chewy fresh coconut pie with slivered almonds, home-made mango sauce and vanilla ice cream.
- Tamal CHOCOLATE WRAPPED in corn husk warm chocolate tamale baked to order, filled with hot fudge, topped with powdered sugar and vanilla bean ice cream. 5
- Volteado de Piña UPSIDE DOWN PINEAPPLE cake with home-made vanilla ice cream, berries and brown caramel sauce. 7
- Nieves HELADOS CASEROS homemade ice cream sampler: Vanilla with brandy, and strawberry with Gran Torres. 4.50

## COFFE AND TEA

- Café Regular FESTIVAL BLEND COFFEE dark-roasted a delightful blend of Latin American coffees, full-bodied, balanced and creamy, with just a wisp of smokiness. It offers a smooth, sweet finish with a subtle nuttiness. It is the perfect way to end your delicious meal at Danzón. 2.50
- Decafeinado FESTIVAL BLEND COFFEE a pleasurable, medium-bodied blend of Latin American coffees, Decaf is crisp and complex with chocolate and hazelnut overtones. It's so tasty; you'll never know it's decaf! 2.50
- Café Cubano ESPRESSO regular or decaf. 2.50
- Leche con Café CAPPUCINO grande (two shots of regular or decaf). 3.25
- Café de Olla MEXICAN SPICED COFFEE brewed with cinnamon, orange and dark sugar 3.50
- Té ORANGE SPICE TEA certified organic sachet of moonlight spice white tea. Ask your server for more choices 2.50