

## crudo bar

---

<b>oyster cocktail</b>	(each) 4
samish bay pickled oyster, mango, papaya, poached shrimp, jalapeño relish	
<b>fluke</b>	10
artichokes, tomatoes, pine nuts	
<b>hamachi</b>	13
avocado, lime, jalapeño chile , cucumber	
<b>faroe island salmon</b>	10
piquillo peppers, olives, charred onions, sherry vinaigrette, marcona almonds	
<b>ceviche</b>	11
celery, tomatoes, ginger, cilantro, orange	
<b>tuna</b>	13
mango, jicama, serrano chile , pickled radishes	
<b>oysters</b>	m/p
guajillo chile cocktail sauce ask your server for our daily selections	

we use local and sustainable ingredients whenever possible and we support green acres farm, seedling farm, slagel family farm, dietzler farm, green city market, beckerlane, prairie fruits farm & nichols farm.

20% service charge included for parties of six or more

151 w erie  
river north, chicago  
312.274.1111  
tavernita.com



## en pan

---

<b>escalivada</b>	9	<b>coca de setas</b>	10
eggplant, red peppers, hazelnut romesco, goat cheese		flatbread, mushrooms, caramelized onions, fresh chèvre, herb salad	
<b>pan con tomate</b>	8	<b>pork belly bocadillos</b>	10
tomato marmalade, burrata cheese		apple jam, pickled red onions, brioche	
<b>coca de pato</b>	11	<b>conserva</b>	15
flatbread, duck confit, orange-arugula salad, tomato sofrito		foie gras mousse, cherry compote	

## platos

---

<b>green bean salad</b>	9	<b>house-made pappardelle</b>	11
celery, white anchovies, crispy shallots		mushroom ragout, manchego cheese	
<b>artichoke salad</b>	9	<b>greg's meatballs</b>	15
roasted beets, arugula, valdeón blue cheese, artichokes chips		wagyu beef, pork, hazelnut romesco sauce	
<b>pimientos de padrón</b>	7	<b>crispy atlantic cod</b>	16
blistered peppers, sherry vinegar, maldon salt		mushrooms, spinach, cipollini onions, habanero chimichurri	
<b>grilled octopus</b>	12	<b>scallops</b>	16
fennel, oranges, olive tapenade		celery, grapes, almonds, olive oil croutons, ajo blanco	
<b>steak tartare</b>	14	<b>carne del día</b>	24
cucumber, chipotle, red onions, crème fraîche		potatoes, sweet & sour fennel, habanero chile butter	
<b>croquetas</b>	10	<b>chicken a la brasa</b>	17
fermín iberico ham, saffron aioli		grilled half chicken, wild mushroom escabeche, green beans	
<b>brussels sprouts</b>	7	<b>house-made lamb sausage</b>	14
chestnuts, val d'aosta fontina cheese		chickpeas, spicy giardiniera	
<b>corn pudding</b>	11	<b>suckling pig confit</b>	21
rock shrimp, chile poblano, herb salad		apples, squash, caramel sherry vinegar sauce	
<b>patatas</b>	10		
potatoes, chorizo, fried duck egg			

tavernita