

TZUCO

CHICAGO★
RESTAURANT
WEEK JAN 23-FEB 8
PRODUCED BY CHOOSE CHICAGO

DINNER

PRIMERO

choice of

CAESAR SALAD

Baby romaine, roasted poblano dressing, oven-roasted tomatoes, avocado, sunflowers seeds, and queso de Cincho.

TETELA

Stuffed triangle-shaped corn masa, chicken tinga, sour cream, creamy chipotle, queso fresco.

TUNA CEVICHE

Tuna fish, charred tomatillo aguachile, red onion, cucumbers, yuzu, cilantro, avocado mousse. (GF)

SEGUNDO

choice of

MAHI MAHI

Pan-seared mahi mahi, salsa cruda verde, scalloped potatoes.

CHILE RELLENO

Stuffed poblano pepper, ratatouille, roasted squash spaghetti, tomato fondue, panela cheese. (GF) (VEG)

COCHINITA PIBIL

Guerrero-style pork shank, black bean purée, pickled red onions, and habanero salsa. Served with tortillas.

POSTRE

choice of

ARROZ CON LECHE

Rice pudding, orange, toasted white chocolate, Tonka ice cream. (VEG)

CACAO

Chocolate & almond mousse, coffee cake, chocometate sorbet, rompope sauce, almond praline. (VEG, GF)

- 60 -

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The Restaurant Week menu is for each guest to enjoy individually. Beverage, tax, and gratuity are not included. Before placing your order, please inform your server if anyone in your party has a food allergy. (GF) - Gluten Free (VEG) - Vegetarian * These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that a 3.5% restaurant surcharge will be added to all guest checks. If you would like this removed, please let us know. For parties of 6 or more, a 20% service charge is automatically added.

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