

TZUCO

DINNER

Restaurant Week -60-

Optional Wine Pairing -35-

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

CAESAR SALAD

Baby romaine, roasted poblano dressing, oven-roasted tomatoes, avocado, sunflowers seeds, queso de Cincho. 2024, Paoloni, Valle de Guadalupe, MX, Sangiovese Rosé

TETELA

Stuffed triangle-shaped corn masa, chicken tinga, sour cream, creamy chipotle, queso fresco. 2021, Ruffino, Modus Super Tuscan, Tuscany, IT Sangiovese, Merlot, Cab.S

TUNA CEVICHE

Tuna fish, charred tomatillo aguachile, red onion, cucumbers, yuzu, cilantro, avocado mousse. (GF) 2024, Paoloni, Valle de Guadalupe, MX, Sangiovese Rosé

POLLO CON MOLE

Airline chicken breast, homemade mole, saffron rice, plátano macho, pickled red onion. 2022, Bruma Plan B, Valle de Guadalupe, MX, Grenache/Mourvedre/Syrah/Nebbiolo

PORK CHEEKS AND CHORIZO

Morita pepper braised pork cheeks, shiitake mushroom reduction, pinto beans purée, chorizo, brussels sprouts. 2020, Paoloni, Valle de Guadalupe, MX, Aglianico

CHILE RELLENO

Stuffed poblano pepper, ratatouille, roasted squash spaghetti, tomato fondue, and panela cheese. 2023, Albert Bichot, Chablis Long-Depaquit, Burgundy, FR, Chardonnay

ARROZ CON LECHE

Rice pudding, orange zest, toasted white chocolate, pink peppercorn ice cream. (VEG) 2023, Noval, 10 Year Old Tawny Port, PT

CACAO

Chocolate & almond mousse, coffee cake, chocometate sorbet, rompope sauce, almond praline. (VEG, GF) 2023, Florio, Marsala Semisecco Riserva SR, Sicily, IT, Grillo/Catarratto

PRIMERO

choice of

SEGUNDO

choice of

POSTRE

choice of

TZUCO

DINNER

Restaurant Week -60-

Optional Wine Pairing -35-

CAESAR SALAD

Baby romaine, roasted poblano dressing, oven-roasted tomatoes, avocado, sunflowers seeds, queso de Cincho. 2024, Paoloni, Valle de Guadalupe, MX, Sangiovese Rosé

TETELA

Stuffed triangle-shaped corn masa, chicken tinga, sour cream, creamy chipotle, queso fresco. 2021, Ruffino, Modus Super Tuscan, Tuscany, IT Sangiovese, Merlot, Cab.S

TUNA CEVICHE

Tuna fish, charred tomatillo aguachile, red onion, cucumbers, yuzu, cilantro, avocado mousse. (GF) 2024, Paoloni, Valle de Guadalupe, MX, Sangiovese Rosé

POLLO CON MOLE

Airline chicken breast, homemade mole, saffron rice, plátano macho, pickled red onion. 2022, Bruma Plan B, Valle de Guadalupe, MX, Grenache/Mourvedre/Syrah/Nebbiolo

SEGUNDO

choice of

POSTRE

choice of

ARROZ CON LECHE

Rice pudding, orange zest, toasted white chocolate, pink peppercorn ice cream. (VEG) 2023, Noval, 10 Year Old Tawny Port, PT

CACAO

Chocolate & almond mousse, coffee cake, chocometate sorbet, rompope sauce, almond praline. (VEG, GF) 2023, Florio, Marsala Semisecco Riserva SR, Sicily, IT, Grillo/Catarratto

The Restaurant Week menu is for each guest to enjoy individually. All members of your party must order from it. Beverage, tax, and gratuity are not included.

Before placing your order, please inform your server if anyone in your party has a food allergy.

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.

The Restaurant Week menu is for each guest to enjoy individually. All members of your party must order from it. Beverage, tax, and gratuity are not included.

Before placing your order, please inform your server if anyone in your party has a food allergy.

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.

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