



(<http://www.carnivalechicago.com>)

At Carnivale, dinner is the main event! People come from all over Chicago to experience meals masterminded by Chef Rodolfo Cuadros, which bear the strong influence of his Latin-American upbringing while incorporating flavors from around the world. Churrasco, pork chop Milanese, and truffle cheese arepa are some of the offerings, which can be preceded by appetizers such as wild mushroom coca, oxtail empanada, and octopus a la plancha. The breadth of dinner offerings at Carnivale is nearly unparalleled in Chicago — but dinner doesn't have to be the end of your night!

The desserts are just as diverse as the entrees and appetizers, including such offerings as chocolate lava mousse cake, tres leches, and organic cotton candy. We give our diners a unique experience thanks to Carnivale's combination of unique culinary creations and our festive atmosphere.



Indicates vegetarian menu items.



Indicates gluten free menu items.

STARTERS

Ceviches

CEVICHE TASTING All four - 24

MIXTO 11

GF *Shrimp, calamari, octopus, red onion, cilantro, roasted poblano sauce, butternut squash*

TUNA 13

Yellow fin tuna, avocado, cucumber, radish, sesame seeds, preserved lemon sauce

SALMON 10

GF *Carrot ginger sauce, pickled ginger, green papaya, black garlic aioli*

ECUADORIAN SHRIMP 12

GF *Poached shrimp, rooftop garden chilies, tomatoes, red onion, cilantro, avocado*

Appetizers

AMAZONIAN CHOPPED 11

GF **V** *Local greens, hearts of palm, dates, queso fresco, avocado, cherry tomatoes, spiced cashews, champagne vinaigrette*

CLASSIC CAESAR 10

Organic romaine hearts, Parmigiano Reggiano cheese, sourdough croutons, kale chips

OCTOPUS 13

GF (<http://www.carnivalechicago.com/wp-content/uploads/2014/07/gluten-free-meal.png>) *Octopus a la plancha, papas bravas, roasted vegetable escalivada, togarashi aioli*

COCONUT SHRIMP

Aji panca glaze, frisee, pineapple chutney

SHRIMP QUESADILLA 13

Baby arugula, chipotle glaze

GUACAMOLE 8/15

GF **V** *Chunky avocados, cilantro, chilies, onion, garlic, lime, fresh corn chips*

ROPA VIEJA 12

GF *Braised brisket, sweet plantains, malanga, aji amarillo aioli, queso fresco*

BAKED EMPANADA GALLEGA 13

Braised smoked ham, collard greens, frisée, chorizo chimichurri

CALAMARI 12

Green papaya, carrots, malanga, cilantro, smoked hazelnuts, sweet and sour adobo

MUSHROOM AND SQUASH COCA 11

V *Sourdough flatbread, forest mushrooms, Lafayette raw milk cheddar, arugula*

TACOS DE PESCADO 11

Tempura cod, vigorón slaw, chipotle aioli

BAKED GOAT CHEESE 12

V Wisconsin goat cheese, tomato arrabbiata, toasted sourdough bread

Charcuterie and Cheeses

Chefs selection of house cured meats and artisan cheeses

SELECTION OF ARTISANAL CHEESES Small 13 / Large 16

SELECTION OF HOUSE CURED MEATS Small 13 / Large 16

COMBINATION OF CURED MEATS AND ARTISANAL CHEESES Large 25

SALADS

We are currently updating our Menu. Please check back soon.

ENTREES

POLLO CRIOLLO 25

GF (<http://www.carnivalechicago.com/wp-content/uploads/2014/07/gluten-free-meal.png>) 24 hour Criollo-marinated Amish chicken, papa guessed. Colombian recipe known for amazing flavor and juiciness passed down from Chef's mother

ARRACHERA 26

GF Grilled skirt steak, rice and beans, bacon sofrito, sweet red onion, chimichurri sauce

YUCATAN SALMON 27

GF Achiote miso marinade, Peruvian black rice, boo choy

BEEF TENDERLOIN CHURRASCO 42

GF Chorizo chimichurri, malanga goat cheese puree, sweet potato chips

CREEK STONE FARM PRIME NEW YORK STRIP 42

GF 12 oz., adobo-rubbed, potato gratin, bone marrow butter, red onion jam

CHICKEN MILANESE 24

Pumpkin seed herb crusted, preserved lemon aioli, mustard greens

SENATOR'S CHICKEN 23

GF Five-spice-rubbed Amish chicken breast, togarashi fries, watercress, citrus beurre monté

AREPA 20

GF **V** *Cheese arepa, eggplant mushroom caponata, rustic rumesco sauce*

FIDEOS DE CÓRDOBA 19

V *Bucatini, Córdoba tomato sauce provoleta, basil*

SCALLOPS 30

GF (<http://www.carnivalechicago.com/wp-content/uploads/2014/07/gluten-free-meal.png>) *Sweet corn cachapa, trumpet mushroom chimichurri, piquillo pepper aioli*

CREEK STONE FARM SHORT RIB 28

GF (<http://www.carnivalechicago.com/wp-content/uploads/2014/07/gluten-free-meal.png>) *Tamarind braise, Hazard Free Farms grits, house pickled vegetables, candied cashew.*

MOQUECA DE CAMARÃO 30

GF (<http://www.carnivalechicago.com/wp-content/uploads/2014/07/gluten-free-meal.png>) *Giant shrimp in a coconut sauce, fingerling potatoes, pão de queijo. Brazilian shrimp stew of coconut milk, tomatoes, onions, cooked in a terra cotta casserole.*

SECO DE CORDERO 31

GF *Slow cooked lamb shank, rice, frijoles, red onion. Ecuadorian slow cooked lamb eaten in the mountains for its hardiness and deep flavor.*

MARKET FISH

Seasonal preparation, market price

ARROZ CON MARISCOS 30

GF *Saffron bomb rice, shrimp, mussels, clams, calamari, scallions, peas, tomato sofrit*

LECHON ASADO 27

GF *Maple Creek Farms pork shoulder, yucca mofongo, chicharrón pickled ramp mojo*

Sides

HAZZARD FREE FARM CHEDDAR GRITS 7

RICE AND BEANS, BACON SOFRITO 7

HAND CUT FRIES, SMOKED KETCHUP 7

CARAMELIZED SWEET PLANTAINS 7

DESSERTS

CHOCOLATE DOME 9

White and dark chocolate mousse, strawberry sorbet, fresh strawberries

CARNIVALE ICE CREAM CAKE 9

Vanilla bean, guava and pistachio ice creams, lemon curd

ORGANIC COTTON CANDY 9

House made caramel corn

ESPRESSO TRES LECHES 9

Dulce de leche and cocoa ganache, mascarpone fondant

SEASONAL PIE 9

Many of our dishes contain raw ingredients and dairy products. Please notify your server of any allergies or aversions. Parties of 6 or more will have an automatic taxable service charge

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