



A TASTE OF LATIN AMERICA

★ DINNER MENU ★

## SANGRIA

house infused wine, fruit, liqueurs, spices and brandy

WHITE • RED • SPARKLING  
PASSION-GINGER • MANGO-LIME

glass ..... 9.00    pitcher - serves 6 ..... 27.00  
27 ounces of fun - a giant sangria for two ..... 17.00

## BUBBLES

**sparkling** - sparkling elegance, gruet, metodo tradicional, alburquerque, nm, nv..... 9.95  
**rosé** - sparkling malbec - alma negra, mendoza, 2008 ..... 10.95

## WHITE WINE

**sauvignon blanc** - seafood's soul mate - matetic "eq", chile 2008 ..... 8.95  
**torrontes** - fruity & floral - crios de susana balbo, argentina, 2009 ..... 9.95  
**chardonnay** - fresh & bright - llai llai, bio bio valley, chile 2008 ..... 9.95  
**verdejo** - ceviche's soul mate - naia, do rueda, spain, 2009 ..... 10.95  
**pinot grigio** - we could have a glass of this on it's own - albino armani corvara, valdadige, italy 2009 ..... 11.95  
**blend** - a sweet throwback to summer - gramona gessami, penedes, spain, 2009..... 12.95

## RED WINE

**bonarda** - not for the faint of heart - colonia les liebras, mendoza, argentina 2009 ..... 7.95  
**cabernet sauvignon** - bold, beautiful - copa del rey, colchagua valley, chile 2008 ..... 7.95  
**carmenère** - mucho macho - viña peralillo "arenal", colchagua valley, chile 2009 ..... 8.95  
**garnacha** - juicy & aromatic - altovinum evodia old vine garnacha, calatayud, spain 2008.. 8.95  
**malbec** - bursting with berries - ruta 22, patagonia, argentina 2009 ..... 9.95  
**mencia** - discreet, yet intense - castro ventosa "el castro de valtuille", do bierza, spain 2007 .... 10.95  
**garnacha** - clean, fresh & bright - a nice surprise - bodega bernabeleva  
"camino de navaherreros" san martin de valdeglesias, do madrid, spain 2009 ..... 10.95  
**pinot noir** - braised meats best friend - ritual, casablanca valley, chile 2008 ..... 12.95

## ICY BREWS

**corona** - mexico, needs no introduction, lime? no lime? ..... 5.00  
**corona light** - mexico, best diet ever ..... 5.00  
**pacífico** - mexico, light-bodied, refreshingly sweet lager ..... 5.00  
**imperial** - costa rican, medium bodied lager with just the right hops ..... 5.00  
**quilmes** - argentina, crisp, lightly-hopped pilsner ..... 5.95  
**dos equis amber** - mexico, earthy lager, what the most interesting man in the world chooses. 5.00  
**negra modelo** - mexico, dark, rich, full-bodied ale..... 5.95  
**goose island sophie** - chicago, belgium style, a touch of citrus ..... 5.95

## DRAUGHT

**goose island seasonal** - a chicago favorite..... 6.95  
**victoria** - mexico, vienna lager, be one of the 1st in chicago to drink mexico's oldest brew. 6.95  
**michelada** - ancho-chipotle-lime, passion, kosher salt, cracked pepper, victoria..... 7.95  
**pitchers** - goose island, victoria or micheleda..... 27.00



## NACIONAL 27 MOJITOS

*over 1/4 million bacardi mojitos muddled and counting*

<b>n27 mojito</b> .....	11.00
our bacardi light signature	
<b>chadwick</b> .....	11.00
10 cane rum, mint, lime, pomegranate, ginger, haba <span>ñ</span> ero	
<b>passion colada mojito</b> .....	11.00
malibu rum, fresh pineapple, passion fruit, mint	
<b>la manzana mojito</b> .....	11.00
bacardi light, grand marnier, sherry, apples & passion fruit	

## MARGARITAS

<b>house margarita</b> - el jimador reposado, bacardi a <span>ñ</span> ejo, grand marnier, lime .....	12.00
<b>add a smokey float</b> .....	3.00
<b>el corazon</b> - el jimador blanco, pomegranate, passion, blood orange, salt & pepper rim ....	14.00
<b>lookbetternaked margarita</b> - herradura reposado, chicha-agave-rosemary-egg white .....	13.00

## COCKTAILS

<b>the chicagoan</b> - irish whiskey sour, goose island float, sport pepper.....	7.00
<b>latin manhattan</b> - cigar-infused woodford, hum, bitters, hum cherry.....	13.00
<b>sidecar 27</b> - zacapa 23, flor de cana 4, grand marnier, passion, lime .....	11.00
<b>caipirinha</b> - cacha <span>ç</span> a, muddled lime, house lime syrup, crushed ice.....	9.00
<b>make it luxe</b> .....	3.00
<b>pisco sour</b> - the frothy, icy classic finished with bitters.....	9.00
<b>dark and extra stormy</b> - spicy muddled ginger, fresh lime, gosling's black seal.....	11.00
<b>humingway daiquiri</b> - hand-shaken, bacardi light, hum, fresh lime .....	11.00
<b>mojito martini</b> - belvedere, lime, mint.....	12.00
<b>spice &amp; ice</b> - 10 cane, mango, ginger, haba <span>ñ</span> ero, 7 spice.....	13.00

## 27 OUNCES OF FUN

*served in a 27 ounce cocktail glass, perfect for sharing*

<b>tiki punch</b> - exotic juices, spices, gin .....	27.00
<b>latin long island</b> - bacardi, cazadores, grey goose, cacha <span>ç</span> a, passion fruit .....	27.00

## FOR THE WHOLE FAMILIA

*64 ounce pitcher of our most popular cocktails. serves 6.*

<b>n27 mojito</b> .....	55.00
<b>house margarita</b> .....	60.00
<b>el corazon</b> .....	70.00



## OPENING BITES

for the table to share

**guacamole** - tortilla & taro chips - 8.95

**crispy steak nachos** - spicy jack, salsa, grilled jalapeños - 4.95

**"caliente" shrimp & scallop nachos** - habanero salsa, avocado - 5.95

**fundido** - creamy blend of roasted corn, queso, lime and cilantro - 6.95

## PLATTERS

**n27 combination platter** - smoked chicken empanada, boniato and plantain croqueta, bbq'd lamb taco, shrimp skewer - 9.95 per person

**taco flight** - shrimp and scallop, bbq lamb, grilled steak - 9.95 per person

## SMALL PLATES

### TINY TACOS

**shrimp, scallops, lettuce wrapped** - avocado, lime ..... 4.95

**bbq'd lamb** - guava, organic agave, avocado salsa ..... 4.95

**grilled beef tenderloin** - spicy tomatillo salsa ..... 4.95

### CROQUETAS

**boniato and sweet plantain** - roasted garlic aioli ..... 4.95

**caribbean pumpkin and goat cheese** - pepitas, orange aioli ..... 5.95

### BAMBOO SKEWERS

**marinated chicken** - cilantro sofrito ..... 4.95

**grilled beef tenderloin** - adobo three-chile salsa ..... 5.95

**shrimp adobado** - pineapple-vanilla salsa ..... 5.95

### LATIN FAVORITES

**smoked chicken empanadas** - roasted corn salsa, ancho crema ..... 6.95

**grilled vegetable empanadas** - squash, chayote, chili crema ..... 5.95

**steak arepa "quesadilla"** - cremini mushrooms ..... 7.95





## CEVICHEs

a tasting of four ceviches.

**shrimp & scallop** - citrus, sweet peppers, avocado - 9.95

**“smoked” salmon** - smoked pequillo pepper, jicama, roasted corn - 9.95

**rainbow coctel** - salmon, shrimp, tuna, avocado, tomato - 8.95

**ahi tuna & watermelon** - spicy rice wine vinaigrette - 9.95

**pacific ocean oyster shooters** - spicy bloody maria - 2.95 ea  
spike with vodka for 1.00 supplement

## CEVICHE SAMPLING PLATTER

a tasting of all the ceviches above  
add an oyster shooter - 2.95 supplement per person

10.95 per person  
for two or more

## SOUPS & SALADS

**black bean soup** - smoked chicken, crema, amontillado - 4.95

**roasted tomato and tortilla soup** - avocado, roasted corn - 5.95

**costa rican hearts of palm** - avocado, olives, papaya - 8.95

**ensalada verde** - mixed greens, jicama, carrot, pomegranate vinaigrette - 6.95

NACIONAL 27 IS A SMOKE-FREE RESTAURANT. • 18% GRATUITY ON PARTIES OF FIVE OR MORE.  
PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE.

WE SPECIALIZE IN COCKTAIL PARTIES FOR 10 TO 300  
AND PRIVATE DINNER AND DANCING EVENTS FOR UP TO 200





## GAUCHO BBQ- 'GRILLING THE BRAZILIAN WAY'

grilled on 30" skewers, served with coco rice, black beans, three salsas  
minimum two guests/priced per person

chimichurri vegetables .....	13.95 per person
skirt steak.....	16.95 per person
shrimp & scallop.....	17.95 per person
beef tenderloin .....	19.95 per person

## N27 LATIN "PAELLAS"

minimum two guests/priced per person

**seafood** - shrimp, scallops, mussels, calamari, piquillo peppers - 17.95 per person

**pork** - pulled pork, roast chicken, spanish chorizo, tomato-cilantro-jicama - 16.95 per person

**vegetable** - roasted corn, peppers, chayote, orzo, calabaza - 12.95 per person

## SEAFOOD & STEAK

**grilled salmon** - spinach, chayote, yellow pepper salsa - 19.95

**pacific blue nose grouper "huachinango"** - tomatillo salsa, spicy green rice - 22.95

**center cut ahi tuna** - fire roasted corn, avocado, cilantro salsa - 22.95

**grilled marinated skirt steak** - crispy costa rican potatoes, salsa criolla - 17.95

**chimichurri crusted filet** - three potato-chorizo hash, malbec reduction - 25.95

**beef tenderloin "medallions"** - spanish cheese-potato gratin, red wine jus - 26.95  
add chimichurri, blue cheese and truffle crust - 3.00 supplement

**mole negro ribeye** - 20oz. bone-in prime beef, chayote, pepitas - 32.95

## LATIN COMFORT FOODS

**farm raised chicken mole verde** - winter squash, cilantro, caramelized onions - 15.95

**shredded chicken "enchiladas"** - slow-braised chicken, mole negro, pepper jack, rice & beans - 16.95

**smoked pork tenderloin adobado** - caramelized onions, mashed cuban sweet potatoes, chicharrón - 19.95

## N27 ROAST SUCKLING PIG "CUBANO"

10th anniversary of Nacional 27's roast suckling pig.

"cubano" accompanied by caramelized onion mashed cuban sweet potatoes, eggplant with spicy tomatoes, coconut rice, black beans, chicharrones, ancho pork jus

\$21.95

## SIDES

mashed boniato.....	3.95	spicy green rice .....	3.95
spinach and chayote .....	4.95	coconut rice .....	3.95
spanish cheese potato gratin .....	4.95	three potato-chorizo hash .....	3.95
roasted plantains.....	4.95	grilled latin vegetables.....	4.95





## 4-COURSE PARTY MENU

a celebratory sharing menu available for tables of four or more guests, served family style.

### WELCOME

guacamole - tortilla and taro chips

### TAPAS

shrimp adobado - pineapple-vanilla salsa

boniato and sweet plantain croquetas - black bean salsa, roasted garlic aioli

smoked chicken empanadas - roasted corn salsa, ancho crema

### ENSALADA

ensalada verde - pomegranate vinaigrette

costa rican hearts of palm (\$2 per person supplement)

### PLATTERS

- choose 3 for the table to share -

grilled seafood "paella"

grilled south pacific salmon

pacific blue nose grouper "huachinango"

farm raised chicken mole verde

gaucho marinated bbq skirt steak

vegetable "paella"

gaucho shrimp and scallop bbq

n27 roasted suckling pig "cubano"

chimichurri crusted beef tenderloin "medallions"

(\$5 per person supplement)

### SIDES

mashed boniato and grilled latin vegetables

36.95 pp

## N27 EVENTS

### 5-7PM @ NACIONAL 27

our "happy hour", enjoy 1/2 priced tapas and ceviche in our bar every monday - friday from 5-7pm

### MONDAY: BIG RED

featuring a \$5 per glass luxe red wine

### EVERY OTHER TUESDAY: DINNER AND A SHOW

a celebration of latin american culture: eat. drink. dance.

### WEDNESDAY: WINE DOWN WEDNESDAY

chef's menu includes beverage pairings \$36.95pp

### THURSDAY: SALSA LESSONS

complimentary salsa lessons followed by open dance starting at 7pm

### FRIDAY & SATURDAY: CLUB N27

high energy music & dancing starting at 11pm



ARGENTINA ★ ECUADOR ★ PARAGUAY ★ EL SALVADOR  
URUGUAY ★ MALVINAS ★ PUERTO RICO ★ CHILE ★ BRAZIL  
GUATEMALA ★ FRENCH GUINEAS ★ CUBA ★ NICARAGUA  
COLOMBIA ★ PERU ★ GUYANA ★ HONDURAS ★ COSTA RICA  
BARBADOS ★ BOLIVIA ★ DOMINICAN REPUBLIC ★ PANAMA  
TRINIDAD ★ MEXICO ★ VENEZUELA ★ SURINAME ★ BELIZE  
ARGENTINA ★ ECUADOR ★ PARAGUAY ★ EL SALVADOR  
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