

# Cabra

200 N Green St 60607-1702 · +13127611717 · Updated: Jan 14, 2026

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## BRUNCH 18

<b>Avocado Dip</b>	<b>\$14.00</b>
yuzu-tomato, taro and sweet potato chips	
<b>Hot Chorizo and Queso Dip</b>	<b>\$16.00</b>
champagne grapes, herby chimmi, sweet potato chips, flatbread	
<b>Salmon Ceviche**</b>	<b>\$17.00</b>
pistachio, avocado leche de tigre	
<b>Classic Ceviche**</b>	<b>\$18.00</b>
golden raisin leche de tigre, sweet potato	
<b>Tuna Tataki**</b>	<b>\$22.00</b>
soy marinated bluefin tuna, brown butter miso aioli, jicama	
<b>Quinoa and Tuna Salad</b>	<b>\$19.00</b>
candied pecans, cilantro-yuzu dressing	
<b>Crab Causa</b>	<b>\$19.00</b>
aji potato, crab salad, limey huacatay	
<b>Bacon and Egg Solterito</b>	<b>\$18.00</b>
green beans, suzie's apples, olives, herby chimi, fried cheese	
<b>Goat Empanadas</b>	<b>\$16.00</b>
huacatay mayo	
<b>Aji de Gallina Empanadas</b>	<b>\$16.00</b>
served with pecan herbed chimmi	
<b>Swiss Chard &amp; Kale Empanadas</b>	<b>\$16.00</b>
served with herby chimmi	
<b>Chicken Thigh Anticucho</b>	<b>\$14.00</b>
peanut chimmi, yuzu-cilantro	
<b>Salchipapas</b>	<b>\$14.00</b>
frites, fried chorizo, amarillo mayo, chipcrunch, poached eggs	
<b>Papas Huancaína</b>	<b>\$14.00</b>
smashed fried fingerlings, huancaína sauce	

<b>Veggie Omelette</b>	<b>\$17.00</b>
aji amarillo cream cheese, pickled fresno, cojita, crispy shallot	
<b>Shrimp Tacu Tacu</b>	<b>\$22.00</b>
crispy rice cake, huancaína omelette	
<b>Skirt or Eggplant Saltado*</b>	<b>AVAILABLE OPTIONS</b>
sunny side eggs, saltada sauce, tomatoes, potatoes, peppers, onions	\$34.00
	\$22.00
<b>Quinoa French Toast</b>	<b>\$17.00</b>
queso helado, passion fruit honey, aji jam, pecan quinoa crunch	

## BRUNCH COCKTAILS 12

<b>Summertime Spiciness</b>	<b>\$17.00</b>
espolon blanco tequila, strawberry , habanero, lime	
<b>Passion of Peru</b>	<b>\$17.00</b>
el guel mezcal, passionfruit, honey, lemon	
<b>Blue Me Away</b>	<b>\$17.00</b>
Cere's vodka, blueberry, purple corn chicha morada, lime, ginger beer	
<b>Patio Thyme</b>	<b>\$17.00</b>
broker's gin, St. Germain elderflower liqueur, fenugreek, lemon, cava	
<b>Cabra-Colada</b>	<b>\$17.00</b>
el dorado rum, pineapple, coco lopez, lime	
<b>Tamarindo Fashioned</b>	<b>\$17.00</b>
evan williams bourbon, tamarind, orange bitters	
<b>Classic Pisco Sour</b>	<b>\$17.00</b>
Peru's national cocktail	
<b>Golden Hour</b>	<b>\$17.00</b>
glenmorangie highland scotch, mango vin, grapefruit, lime, ginger	
<b>Pisco Fever</b>	<b>\$17.00</b>
pisco, melon, lime, tajin	
<b>Mimosa</b>	<b>\$15.00</b>
<b>Bloody Mary</b>	<b>\$15.00</b>
<b>Nada Acholada</b>	<b>\$9.00</b>
Non-alcoholic mocktail. chicha morada juice, blueberry, spiced honey, lemon, sparkling water	

## BEER 7

<b>Miller High Life</b>	<b>\$5.00</b>
miller high life, lager, miller brewing co, milwaukee, wi	
<b>Cusqueña</b>	<b>\$7.00</b>
peruvian lager, compania cervercera, cuzco, peru	
<b>Modelo</b>	<b>\$8.00</b>
lager, mexico city, mx	
<b>Full Pocket</b>	<b>\$8.00</b>
pilsner, goose island, chicago, il	
<b>One Man Mosh Pit</b>	<b>\$9.00</b>
hazy IPA, surly brewing company, minneapolis, minnesota	
<b>Bleacher Bum</b>	<b>\$9.00</b>
peach ale, spiteful brewery, chicago, il	
<b>Visitor NA</b>	
Non-alcoholic lightly hopped, chicago, il	

## WINE 14

<b>Sparkling</b>	<b>AVAILABLE OPTIONS</b>
bolet cava brut, nv, cava,spain	
	\$15.00
	\$58.00
<b>Sparkling Rosé</b>	<b>AVAILABLE OPTIONS</b>
cleto chiarli, nv, romagna, italy	
	\$15.00
	\$58.00
<b>Pinot Noir Rosé</b>	<b>AVAILABLE OPTIONS</b>
garzon, 2022, maldonado, uruguay	
	\$16.00
	\$62.00
<b>Pinot Grigio</b>	<b>AVAILABLE OPTIONS</b>
minimilista, 2020, mendoza, argentina	
	\$13.00
	\$52.00
<b>Sauvignon Blanc</b>	<b>AVAILABLE OPTIONS</b>
intipalka, 2020, ica valley, peru	
	\$14.00
	\$56.00
<b>Albarino</b>	<b>AVAILABLE OPTIONS</b>
pazo de bruxas, 2020, rias baixas, spain	
	\$16.00
	\$62.00
<b>Chardonnay</b>	<b>AVAILABLE OPTIONS</b>
felino, 2022, mendoza, argentina	
	\$16.00
	\$62.00

## Orange

vegas altas natural, 2021, extramedura, spain

### AVAILABLE OPTIONS

\$16.00

\$62.00

## Beaujolais

mary-taylor, 2021, loire, france

### AVAILABLE OPTIONS

\$16.00

\$62.00

## Pinot Noir

leyda, 2021, leyda valley, chile

### AVAILABLE OPTIONS

\$14.00

\$56.00

## Malbec

el burro natural, 2020, mendoza, argentina

### AVAILABLE OPTIONS

\$16.00

\$62.00

## Tempranillo

santa julia, 2020, mendoza, argentina

### AVAILABLE OPTIONS

\$13.00

\$52.00

## Cabernet Franc

Zuccardi Q, 2019, mendoza, argentina

### AVAILABLE OPTIONS

\$16.00

\$62.00

## Cabernet Sauvignon

piatelli, 2021, mendoza, argentina

### AVAILABLE OPTIONS

\$14.00

\$56.00

## DINNER MENU 27

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### Avocado Dip

**\$14.00**

yuzu-tomato . queso fresco . taro & sweet potato chips

### Hot Chorizo & Queso Dip

**\$16.00**

champagne grapes . herby chimmi . sweet potato chips, flatbread

### Mixto Calabaza

**\$21.00**

red crab . shrimp . octopus . crispy quinoa . pickled red onions . pickled honeynut squash . honeynut squash leche

### Classic Ceviche\*\*

**\$18.00**

golden raisin leche de tigre . sweet potato . crispy cancha

### Salmon Ceviche\*\*

**\$17.00**

pistachio . avocado leche de tigre

### Shrimp Ceviche

**\$17.00**

shrimp leche de tigre . avocado . sweet potato

### Mushroom Ceviche

**\$17.00**

mushroom dashi . seasonal mushroom medley . cipollini onions . peppers . crispy enoki

<b>Duck Ceviche</b>	<b>\$19.00</b>
seared duck breast . gooseberry . shio kombu crunch . herby vin	
<b>Tuna Tataki**</b>	<b>\$22.00</b>
soy marinated bluefin tuna . brown butter miso aioli . jicama slaw	
<b>Beet Tataki</b>	<b>\$12.00</b>
thinly sliced beets . brown butter miso aioli . jicama	
<b>Solterito</b>	<b>\$18.00</b>
green beans . suzie's apples . fried cheese . cucumber . olives . herby chimmi	
<b>Quinoa &amp; Tuna Salad</b>	<b>\$19.00</b>
candied pecans . cilantro-yuzu	
<b>Crab Causa</b>	<b>\$19.00</b>
aji potato . crab salad . limey huacatay	
<b>Goat Empanadas</b>	<b>\$16.00</b>
served with a huacatay mayo	
<b>Aji de Gallina Empanadas</b>	<b>\$16.00</b>
served with pecan herbed chimmi	
<b>Swiss Chard &amp; Kale Empanadas</b>	<b>\$16.00</b>
served with herby chimmi	
<b>Chicken Thigh Anticucho</b>	<b>\$14.00</b>
peanut chimmi . yuzu-cilantro	
<b>Salchipapas</b>	<b>\$14.00</b>
frites . fried chorizo . amarillo mayo . chip crunch	
<b>Fried Shishitos</b>	<b>\$13.00</b>
panca mayo . furikake	
<b>Choclo</b>	<b>\$13.00</b>
cotija . lime . cilantro	
<b>Papas Huancaína</b>	<b>\$14.00</b>
smashed fried fingerlings . huancaína sauce	
<b>Jalea Mixta</b>	<b>\$20.00</b>
calamari . shrimp . plantain chips . garlic-lime crunch	
<b>Steak or Salmon Saltado*</b>	<b>AVAILABLE OPTIONS</b>
saltado sauce . heirloom tomatoes . potatoes . peppers . onions	
\$34.00	
\$28.00	
<b>Eggplant Saltado</b>	<b>\$20.00</b>
saltado sauce . tomatoes . potatoes . peppers . onions	

<b>Shrimp Tacu Tacu</b>	<b>\$23.00</b>
pigeon pea rice cake . tomatoes . shrimp stock . shrimp	
<b>Chicharron De Puerco</b>	<b>\$42.00</b>
skin on fatty pork shank . suzie's apple salad . patacones . limey huacatay . panca mayo . amarillo mayo . serrano cilantro . sweet potato flatbread	
<b>Pollo a la Brasa</b>	<b>\$30.00</b>
Half cornish hen, yuca fries, aji verde sauce, aji pickles, salsa criolla	

## COCKTAILS 9

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<b>Return of Saturn</b>	<b>\$17.00</b>
gin . passion fruit . falernum . amaretto	
<b>Panic Switch</b>	<b>\$17.00</b>
vodka . st. germain . lillet blanc	
<b>Almost Famous</b>	<b>\$17.00</b>
madre mezcal . kalani . heirloom pineapple amaro	
<b>Smoke and Choke</b>	<b>\$17.00</b>
ardbeg 10 yr . cynar . cassis . ginger	
<b>Paradise Lost</b>	<b>\$17.00</b>
tequila . tamarico . raspberry	
<b>Davey Jones Locker</b>	<b>\$17.00</b>
el dorado . smith and coss . creme de peche . grapefruit	
<b>Sweater Weather</b>	<b>\$17.00</b>
Served Frozen . vodka . coffee liqueur . banana . spiced pear	
<b>Pisco Sour</b>	<b>\$17.00</b>
pisco . lime . egg white	
<b>Nada Acholada</b>	<b>\$9.00</b>
non-alcoholic mocktail . pomegranate . blueberry, hibiscus . spiced honey . lemon . sparkling soda	

## DESSERT 3

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<b>Chocolate Mousse</b>	<b>\$14.00</b>
cajeta caramel . chocolate ganache . chocolate quinoa crunch	
<b>Picarones</b>	<b>\$14.00</b>
sweet potato doughnuts . spiced gastrique . caramelized puffed rice	
<b>Soft serve swirl</b>	<b>\$12.00</b>
mandarin sorbet . vanilla soft serve . pickled mango . mandarin crunch	

## SNACKS 7

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<b>hot chorizo and queso dip</b>	<b>\$14.00</b>
herby chimmi . pickled rhubarb . sweet potato chips . pita	
<b>yuca fries</b>	<b>\$13.00</b>
black olive mayo	
<b>aji de gallina empanadas</b>	<b>\$16.00</b>
spiced pecan chimi	
<b>goat empanadas</b>	<b>\$16.00</b>
huacatay mayo	
<b>veggie empanadas</b>	<b>\$16.00</b>
herby chimmi	
<b>solterito</b>	<b>\$18.00</b>
green beans . blueberries . corn . cucumber . fried cheese . olives . herby chimmi	
<b>chicken sando</b>	<b>\$16.00</b>
limey slaw, avocado, aji pickles	

## BRUNCH! 4

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### Spicy Tuna Avocado Dip

spicy yellowfin tuna, tomato yuzu, shio kombu crunch

### Shrimp Causa

aji potato, shrimp salad, limey huacatay

### The Big Empanada

maple sausage, sweet potato, sunny side egg, aji panca maple syrup

### Quinoa French Toast

queso helado, passion fruit honey, aji jam, pecan quinoa crunch

## MAIN 6

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### Spicy Tuna Avocado Dip

spicy yellowfin tuna, tomato yuzu, shio kombu crunch

### Hamachi Tiradito

parmesan leche de tigre, marcona almond, smoked trout roe

### Chorizo Anticucho

house chorizo, aji amarillo mayo, serrano cilantro

### Grilled Carrots

shio kombu crunch, limey huacatay

### Steak Saltado

saltado sauce, tomatoes, potatoes, peppers, onion

## Dessert

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