

Cafe Ba-Ba-Reeba!

2024 N Halsted St 60614-4314 · +17739355000 · Updated: Jan 14, 2026

[View online menu](#)



BRUNCH TAPAS 5

Brunch Patatas Bravas*

Ba-ba! Spicy potatoes, sun-dried tomato aioli, sunny-side up egg

Chorizo Mac 'n Cheese*

poached egg

Txistorra Sausage, Egg & Manchego Empanada

sherry aioli

Tortilla Española

piquillo peppers, sherry aioli

Torrijas

blueberry-lemon compote, whipped cream

DESSERT TAPAS 4

Chocolate Truffle Cake

Seasonal Flan

Seasonal Sorbet

Marcona Almond Caramel Bar

PINTXOS 5

Chorizo-Wrapped Date

Caña de Cabra Cheese Crostini

Seared Txistorra Sausage

Crab-Stuffed Piquillo Pepper

Deviled Egg

FIRST COURSE 4

Brussels Sprouts Salad

manchego cheese, candied marcona almonds

Patatas Bravas

sun-dried tomato aioli

Roasted Bacon-Wrapped Dates

apple vinaigrette

Baked Goat Cheese

tomato sauce & house bread

SECOND COURSE 5

Hanger Steak*

olive oil-whipped potatoes, piquillo pepper adobo

Striped Bass a la Plancha

marcona-almond romesco sauce

Moroccan Chickpea Stew

chickpeas, cava-soaked raisins

Grilled Ibérico Pork Steak*

roasted apples, cider glaze

Paella

Add \$9. Pair up with one other person at the table and choose a paella from our menu for your second course

TAPAS 8

garlic potato salad

\$3.00

raw & roasted garlic, chives

ibérico ham croquetas

\$3.00

sherry aioli

+roasted dates wrapped in bacon

\$4.00

apple cider vinaigrette

spanish meatballs "al jerez"

\$3.50

sherry tomato sauce

+patatas bravas

\$4.00

spicy potatoes with sun-dried tomato aioli

+fried shishito peppers

\$4.00

hawaiian black sea salt

+catalan-style "crystal bread"

\$5.00

tomato purée, garlic, olive oil, shaved manchego cheese

torres selecta patatas fritas

\$5.00

imported spanish potato chips in 1 of 3 varieties ~ jamón ibérico, cured cheese, or extra virgin olive oil

BEER AND SANGRIA 5

estrella damm	\$4.00
lager, barcelona, spain	
mañana de mallorca	\$6.00
Spanish tea ipa	
modelo especial	\$5.00
pilsner-style lager, mexico	
featured wines by the glass	\$6.00
red or white	
+classic red sangria	AVAILABLE OPTIONS
red wine, diced fresh fruit	glass: \$5.50
	pitcher: \$22.00

DESSERTS 6

Chocolate Truffle Cake	\$3.50
Caramel & Whipped Cream	
Butterscotch Custard	\$3.50
salted caramel sauce	
Natilla Flan	\$3.50
natilla custard & saffron caramel	
Marcona Almond-Caramel Bar	\$3.50
butter crust	
Seasonal Sorbet	\$3.50
housemade	
Basque Cheesecake	\$10.00
Citrus zest (serves 2)	

DIGESTIVOS 7

Atxa Pacharán	\$8.00
Chichon Dry Anise Liquor	\$8.00
Amaro Dell'Etna	\$9.00
Amaro Montenegro	\$11.00
Greenbar Grand Poppy Amaro	\$10.00
Warre's Otima 10 Year Old Tawny Port	\$10.00
Quinta do Noval Ruby Port	\$8.00

CARAJILLO COCKTAIL 1

Carajillo Cocktail \$10.00
high brew espresso, licor 43

SWEET SHERRY 5

Jorge Ordonez #1 Seleccion Epspecial \$13.00

Toro Albala "Poley" PX \$12.00

Emilio Lustau "Capataz" Cream Sherry \$9.00

Gonzalez Byass "Nectar" PX \$11.00

1999 Don PX \$20.00

BRUNCH PINTXOS 3

waffle-battered chicken stick \$2.50
maple syrup

deviled egg \$2.50
crispy jamón serrano

tortilla española bite \$2.50
potato & onion omelette bite

BRUNCH TAPAS & PAELLA 8

yogurt with berries & housemade granola \$6.50
marcona almonds

avocado toast* \$18.00
housemade bread, shaved apples, pickled red onions, red wine poached eggs

chorizo mac n' cheese \$8.00
add a poached egg* for \$1

torrijas, blueberry-lemon compote, whipped cream \$10.00
spanish-style french toast

jamón serrano benedict* \$9.50
housemade English muffin, poached egg & hollandaise

beef tenderloin benedict* \$9.50
housemade english muffin, poached egg & hollandaise

tortilla española \$10.00
warm potato & onion omelette

Breakfast Paella

\$29.00

bomba rice, spanish sausages & scrambled egg crust

BRUNCH COCKTAILS 3

Ba-Ba-Bellini

\$9.00

robert nola brut cava rosé, passion fruit, pimentón

Ba-Ba Bloody Mary

\$11.00

basic vodka, housemade bloody mary mix, celery salt served with a vegetable skewer & spanish sausage skewer

Murcia Sangria Spritz

AVAILABLE OPTIONS

breckenridge gin, cava, honey-thyme syrup, lemon

Glass: \$14.00

1/2 Pitcher: \$28.00

Pitcher: \$42.00

CHEESE 2

catalan-style crystal bread

\$9.50

tomato pureé, garlic, olive oil & shaved manchego cheese

goat cheese baked in tomato sauce

\$9.50

baked in our old world, spanish oven; house garlic bread

VEGETABLES 9

shaved brussels sprouts salad

\$9.00

marcona almonds, manchego cheese

cava-poached pear salad

\$11.00

baby gem lettuce, blue cheese, fresh herbs, shaved fennel, pear vinaigrette

house-marinated spanish olives

\$6.00

rosemary & citrus

garlic potato salad

\$6.00

raw & roasted garlic, chives

moroccan chickpea stew

\$8.00

tomatoes, spinach, garlic, moroccan spices

tortilla española

\$10.00

warm potato & onion omelette

patatas bravas

\$9.00

spicy potatoes with sun-dried tomato aioli

spinach & manchego-stuffed mushrooms

\$9.00

garlic breadcrumbs, manchego cheese

fried shishito peppers **\$7.00**
hawaiian black sea salt

BEEF 4

beef tenderloin & blue cheese* **\$14.00**

house-made chips

handmade beef empanada **\$7.50**

sun-dried tomato aioli

hanger steak* **\$18.00**

olive oil-whipped potatoes, piquillo pepper adobo

beef tenderloin toro* **\$35.00**

A house specialty! Large format skewer to be shared; roasted piquillo peppers, garlic-horseradish mojo

SEAFOOD 5

"la brújula" yellowfin tuna ventresca conserva **\$20.00**

the world-renowned tinned fish of spain; marinated in olive oil, served with crystal bread & spanish fixings

striped bass a la plancha **\$17.00**

marcona almond-romesco sauce

spanish octopus **\$20.00**

potatoes, salsa verde, red sorrel

garlic shrimp **\$11.50**

olive oil, red pepper flakes

fried calamari **\$13.00**

tomato crudo, jalapeño aioli

PORK & CHICKEN 9

jamón ibérico de bellota "pata negra" **\$33.00**

the world-renowned ham from 100% ibérico-bred pigs that free-graze on acorns in spain; served with manchego cheese

spanish meatballs "al jerez" **\$9.00**

sherry tomato sauce

grilled ibérico pork "presa"* **\$18.00**

"presa" cut of the famous iberian pig, roasted apples, cider glaze

pressed "bikini" sandwiches **\$16.00**

ibérico chorizo, stracciatella, piquillo pepper, drizzled honey

roasted chicken empanada **\$7.00**

sherry aioli

ibérico ham croquetas	\$11.00
sherry aioli	
piri-piri fried chicken thighs	\$9.50
shaved vegetable salad, cilantro yogurt	
chicken & chorizo skewer	\$9.50
grilled piquillo peppers, herb oil	
roasted dates wrapped in bacon	\$11.50
apple cider vinaigrette	

PAELLA 4

paella of chicken thighs & market vegetables	\$30.00
all-natural chicken, seasonal vegetables	
paella mixta	\$34.00
pork shoulder confit, txistorra chorizo, chicken thighs	
paella de mariscos	\$38.00
shrimp, squid, bay scallops, roasted fennel	
farmers market vegetable paella	\$28.00
seasonal & local vegetables, roasted piquillo peppers	

DESSERT 6

chocolate truffle cake	\$3.50
kahlua, whipped cream	
seasonal flan	\$3.50
pumpkin custard & saffron caramel	
butterscotch custard	\$3.50
salted caramel sauce	
sorbet del día	\$3.50
Ask your server about our current flavor!	
basque cheesecake	\$10.00
lemon zest	
marcona almond caramel bar	\$3.50
caramel drizzle, whipped cream	

COLD 7

Aged Goat Cheese, Membrillo (Quince) Skewer

Gazpacho Shooter

Smoked Salmon, Brioche Toast

Serrano, Melon Skewer

Deviled Egg with Crispy Serrano Ham

Tortilla Española

potato & onion omelette

Tomato Toast with Manchego

HOT 10

Market Vegetable Skewer

Moroccan Chickpea Crostini

Piquillo Pepper, Manchego Cheese Panini

Mini Spanish Meatball, Sherry Tomato Sauce

Garlic Shrimp, Olive Oil & Red Pepper Flakes

Bacon Wrapped Date, Apple Vinaigrette

Bikini Panini

chorizo, stracciatella, piquillo pepper

Beef Tenderloin Skewer, Garlic Horseradish Cream

Chicken & Chorizo Skewer

Beef Tenderloin, Blue Cheese, Potato Crisp

SPANISH SANDWICH PLATTER 10

Chicken Curry Salad

romaine, house-made brioche

Braised Beef Slider

caramelized onions, arugula, house-made brioche

Roasted Market Vegetable

sun-dried tomato alioli, fresh basil, aged goat cheese, house-made baguette

Serrano Ham

manchego cheese, local tomato, house-made baguette

Spanish Caesar Salad

migas croutons and shaved manchego; add chicken (\$3) or salmon (\$4)

Seasonal Market Salad

Garlic Potato Salad

Housemade Chips

Chocolate Truffle Bite

Butterscotch Pudding Shooter

PASSED PINTXOS 4

Gazpacho Shooter

Tortilla Española

potato & onion omelette

Bacon-Wrapped Date, Apple Vinaigrette

Garlic Shrimp, Olive Oil, Red Pepper Flakes

TAPAS BUFFET 11

Serrano Ham, Chorizo, & Manchego Cheese

Catalan-Style Crystal Bread

Brussels Sprouts Salad

marcona almonds, manchego cheese

Garlic Potato Salad

Stuffed Mushrooms

spinach, manchego cheese, lemon butter

Patatas Bravas

spicy potatoes with tomato alioli

Chicken & Chorizo Skewer

grilled piquillo peppers, herb oil

Beef Tenderloin Skewer

garlic horseradish cream

Farmers Market Vegetable Paella

Chocolate Truffle Bite

Butterscotch Pudding Shooter

COLD / SEAFOOD STATION 4

Garlic Shrimp, Olive Oil, Red Pepper Flakes

Smoked Salmon, Brioche Toast

Brussels Sprouts Salad, Marcona Almonds, Manchego Cheese

Conserva Duo & Spanish Fixings

shaved vegetables, crystal bread

CHEF'S CARVING TABLE 3

Chef-Carved Ribeye Roast, Served House-Made Bread & Horseradish Sauce

Hand-Carved Serrano Ham, House-Made Bread & Manchego Cheese

Farmers Market Vegetable Paella

PEQUEÑO PLATTER 1

Spanish Charcuterie Tasting

variety of cured spanish sausage and spanish ham served with manchego cheese, house-marinated spanish olives & crostini with tomato crudo

CRAFT COCKTAILS 2

gin + tonic

\$14.00

pomp & whimsy gin, persimmon liqueur, tarragon, fever tree mediterranean tonic

+g + t del día

\$14.00

ask your server about today's featured g + t

SPECIALITY COCKTAILS 6

+mezcal mule

\$13.00

madre mezcal, passion fruit, ginger beer, pimenton

espresso martini

\$13.00

3 olives triple shot vodka, frangelico, mr. black, high brew espresso

cucumber tequila spritz

\$14.00

jaja blanco tequila, fino sherry, apologue celery root liqueur, cucumber

+campo de cidra

\$14.00

tanduay spiced rum, plantation dark rum, spiced pear liqueur, palo cortado sherry, apple cider

the margarita

\$14.00

libélula joven tequila, apricot liqueur, giffard espelette, fresh lime

+saffron old fashioned

\$15.00

rebel bourbon, apologue saffron, demerara, black walnut bitters

ZERO-PROOF COCKTAILS 4

palo alto

\$12.00

ritual n/a gin, agave, grapefruit, recess pomegranate hibiscus cbd soda

blackberry-lavender lemonade**\$6.00**

blackberry purée, lavender syrup, lemonade, lime

beso durazno**\$12.00**

ritual zero proof rum, peach, lime

mimosa granada**\$11.00**

codorniu zero proof brut, pomegranate, lemon

SANGRIA! 6**+the classic****AVAILABLE OPTIONS**

red or white

Glass: \$10.00

1/2 Pitcher: \$21.00

Pitcher: \$33.00

white peach sangria**AVAILABLE OPTIONS**

peach schnapps, absolut apeach

Glass: \$11.00

1/2 Pitcher: \$23.00

Pitcher: \$38.00

black raspberry sangria**AVAILABLE OPTIONS**

skyy infusion raspberry

Glass: \$11.00

1/2 Pitcher: \$23.00

Pitcher: \$38.00

passion fruit sangria**AVAILABLE OPTIONS**

passion fruit vodka

Glass: \$11.00

1/2 Pitcher: \$23.00

Pitcher: \$38.00

cava sangria**AVAILABLE OPTIONS**

spanish sparkling, raspberry liqueur, brandy

Glass: \$11.00

1/2 Pitcher: \$23.00

Pitcher: \$38.00

+sangria del día**AVAILABLE OPTIONS**

seasonal sangria, ask your server

Glass: \$12.00

1/2 Pitcher: \$25.00

Pitcher: \$39.00

BOTTLED 11**estrella damm****\$6.00**

pale lager, barcelona, spain

stella artois**\$6.00**

pale lager, belgium

founders rubaeus**\$7.00**

raspberry ale, grand rapids, mi

goose island ipa	\$7.00
india pale ale, chicago, il	
+buckledown cactus pants	\$9.00
mexican lager, lyons, il	
1906 black coupage	\$8.00
munich dunkel lager, galicia, spain	
+isastegi natural basque cider	\$9.00
tolosa, spain	
clausthaler	\$6.00
non-alcoholic, germany	
estrella damm daura	\$7.00
lager, barcelona, spain	
rev pils	\$7.00
pilsner, chicago	
modelo especial	\$6.00
pilsner-style lager, mexico	

DRAUGHT ⁴

+estrella galicia	\$6.00
lager, a coruña, spain	
spiteful gd pigeon porter	\$8.00
porter, chicago, il	
moody tongue juiced lychee	\$8.00
ipa, chicago, il	
+brewer's kitchen mañana de mallorca	\$7.00
spanish tea ipa, chicago, il	

FLIGHTS ²

sangria flight	\$12.00
a sampling of 4	
spanish wines	AVAILABLE OPTIONS
a sampling of 3	White: \$14.00
	Red: \$16.00

CAVA - SPARKLING WINES ³

avinyo reserva brut cava - macabeo, xarel-lo, parellada, penedès, '19

bright white fruits combine with toast notes. The palate is fresh & vibrant

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

caves naveran brut rosé - pinot noir/parellada, cava, penedès, '20

strawberries & cherries in a light & bright sparkling rosé

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$56.00

raventos blanc de blancs - xarel-lo/macabeo/parellada, penedès, '20

white floral nose; marked minerality; soft & fresh fruit flavors & a slight nuttiness

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

ROSADO - ROSÉ WINES 2

valldolina 'ona' - marselan rosé, penedès, '22

ripe raspberry & juicy plums with a long, luscious finish

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

'lasalde elkartea' txakolina rosé - hondarrabi beltza, getariako txakolina, '22

mouthwatering red fruit, saline & mineral with a soft, subtle spritz

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

BLANCO - WHITE WINES 5

+marques de caceres - sauvignon blanc, rueda, '21

fresh & clean with ripe citrus fruits, bright acidity, & a mineral finish

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

+inazio urruzola - hondarrabi zuri, getariako txakolina, '22

floral aroma with lemon & lime acidity & a refreshingly clean flavor

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

cuatro rayas "40 vendimias" - verdejo, rueda, '22

crisp, clean notes of apricot and citrus; well-balanced acidity and honey on the finish

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

+botani - old vine moscatel, Málaga, '22

similar to a dry riesling; grapefruit, honeysuckle, and tangerine notes

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

columna - albariño, rías baixas, '22

peaches, crisp lemon, sea salt, bright & lively; think seaside pinot grigio

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

TINTO - RED WINES 7

beronia crianza - tempranillo/garnacha/mazuelo, rioja, '19

classic rioja with notes of cassis, cherry & a kiss of oak, soft, but rich tannins

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

+marques de grñon "caliza" - syrah/petite verdot/graciano, valdepusa, '18

smooth & medium bodied with notes of plum, black cherry, and a smoky, dark chocolate finish

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

señorio de sotillo crianza - tinto fino, ribera del duero, '16

medium-full bodied with dark fruit, cinnamon & baking spice; toasted oak and ripe, velvety tannins

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$56.00

la atalaya del camino - garnacha tintorera/monastrell, almansa, '20

powerful & complex with intense violet color & flavors of dark fruit & warm spices

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

+fraga do corvo - mencia, monterrei, '22

medium bodied, fruity, fresh; good pairing for pinot noir lovers

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

marqués de cáceres reserva, tempranillo, rioja, '17

renowned rioja producer- aged 18 months; ripe cassis & blackberry with balanced acidity

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$56.00

triton - tinta de toro, toro, '19

rich, powerful wine with dark & red fruit, peppery herbs, sandalwood, & strong, but well-balanced tannins

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$65.00

CAVA - SPARKLING WINE 3**Robert de Nola, cava brut rosé - pinot noir, penedes, nv****\$40.00****mestres, coquet gran reserva brut - macabeo/xarel-lo/parellada, barcelona, '12****\$70.00****+segura viudas brut reserva "heredad" - macabeo/xarel-Lo/parellada, penedès, nv****\$75.00****LIGHT WHITE WINES** 3**avinyó "petillant" - muscat blanc/macabeo, penedès, '18****\$45.00****bodegas la caña - albariño, rías baixas, '20****\$52.00****+txomin etxaniz - hondarrabi zuri/hondarrabi beltza, basque country, '20****\$69.00****MEDIUM WHITE WINES** 6**+ladera sagrada "castelo do papa" - godello, valdeorras, '19****\$48.00****pazo das bruxas - albariño, rías baixas, '20****\$50.00****torres celeste verdeo - verdejo, rueda, '19****\$52.00****montrubí white - xarel-lo, penedès, '18****\$58.00****can feixes "blanc seleccio" - chardonnay/macabeo/parrallada, penedes '21****\$76.00**

pazo barrantes - albariño, rias baixas, '19 \$114.00

FULL WHITE WINES 3

+muga blanco - viura, rioja, '20 \$54.00

do ferreiro - albariño, rías baixas, '18 \$74.00

avancia "nobleza" - old vine godello, valdeorras, '21 \$125.00

LIGHT RED WINES 4

flor de morca - garnacha, campo de borja, '18 \$40.00

la bicicleta voladora - tempranillo, rioja, '19 \$48.00

+a portela - mencía, valdeorras, '14 \$52.00

can blau - carineña/syrah/garnacha, montsant, '18 \$46.00

MEDIUM RED WINES 11

costers del priorat "petit pissares" - garnacha/samsó, '19 \$60.00

atteca - old vine garnacha, calatayud, '18 \$43.00

+sardón - tempranillo/garnacha/albillo, castilla y león, '19 \$52.00

roda "sela" - tempranillo/graciano/garnacha, rioja, '18 \$62.00

jiménez-landi el corralón - syrah/garnacha/cabernet sauvignon, sierra de gredos, '21 \$64.00

avancia "cuvée de o" - mencía, valdeorras, '21 \$65.00

palacios "pétalos" - mencía, bierzo, '19 \$67.00

+lindes de remelluri "labastida" - tempranillo, rioja, '16 \$62.00

scala dei prior - garnacha/cabernet/syrah, priorat, '17 \$80.00

marqués de vargas reserva - tempranillo/mazuela/garnacha tinto, rioja, '16 \$96.00

ànime àn/2 - manto negro/callet/syrah, mallorca, '18 \$98.00

FULL RED WINES 18

juan gil - monastrell, jumilla, '18 \$43.00

clos de tafall - garnacha/syrah/carineña/cabernet, priorat, '21 \$59.00

+marqués de murrieta reserva - tempranillo/graciano, rioja, '16 \$73.00

lópez de heredia "cubillo" crianza - tempranillo/garnacha, rioja, '13 \$75.00

numanthia "termes" - tinta de toro, toro, '19	\$78.00
cerro añon gran reserva - tempranillo/mazuelo/graziano, rioja, '15	\$80.00
alaya tierra - garnacha tintorera, almansa, '19	\$84.00
emilio moro - tempranillo, ribera del duero, '19	\$85.00
12 linajes reserva - tinto fino, ribera del duero, '17	\$88.00
brega - old vine garnacha, calatayud, '19	\$91.00
remelluri reserva - tempranillo, rioja, '14	\$99.00
clos berenguer - garnacha/carineña/syrah/cabernet, priorat, '17	\$102.00
vatan - tempranillo, toro, '18	\$110.00
bosque de matasnos - tempranillo/merlot/malbec, ribera del duero, '19	\$119.00
hacienda monasterio - tinto fino/cabernet sauvignon, ribera del duero, '15	\$124.00
+quinta sardonía - tempranillo/cabernet/merlot, castilla y león, '12	\$180.00
torres "mas la plana" - cabernet sauvignon, penedès, '16	\$220.00
muga "prado enea" - tempranillo/cariñena/graciano, rioja, '15	\$245.00

PINTXOS PARTY 2

Pre-Select 6	\$42.00
Pre-Select 6 with Dessert Included	\$47.00

COLD PINTXOS 8

Tomato Toast with Manchego
Deviled Egg with Jamón
Tortilla Española Bite
Chilled Tomato Gazpacho Shooter
Serrano & Melon Skewer
Artisanal Spanish Cheese & Quince
Caña de Cabra Crostini, Butternut Squash Jam
Smoked Salmon on Brioche Toast

HOT PINTXOS 11

Chorizo-Wrapped Medjool Date & Manchego Cheese

Seared Spanish Sausage

Shrimp with Garlic, Olive Oil & Red Pepper Flakes

Mini Spanish Meatballs

Roasted Dates with Bacon & Apple Vinaigrette

Mini Beef Tenderloin Skewer

Manchego & Piquillo Pepper Sandwiches

Bikini Panini

chorizo, stracciatella, piquillo pepper

Market Vegetable Skewer

Mini Chicken & Chorizo Skewer

Beef Tenderloin, Blue Cheese, Potato Crisp

BENTO BOX OPTION 1 3

Jamón & Manchego Bocado

Housemade Chips

Chocolate Truffle Cake

BENTO BOX OPTION 2 3

Roasted Dates with Bacon & Apple Vinaigrette

Garlic Potato Salad

Chocolate Truffle Cake

CHOOSE ONE: 3

Brussels Sprouts Salad

Spinach & Manchego-Stuffed Mushrooms

Roasted Dates with Bacon & Apple Vinaigrette

COLD TAPAS 6

Brussels Sprouts Salad

Seasonal Market Salad

Spanish Caesar Salad

Garlic Potato Salad

Spanish Artisanal Cheeses

Spanish Charcuterie

HOT TAPAS 9

Moroccan Chickpea Stew

Tortilla Española - Potato & Onion Omelette

Spinach & Manchego-Stuffed Mushrooms

Patatas Bravas with Tomato Alioli

Shrimp with Garlic, Olive Oil & Red Pepper Flakes

Roasted Dates with Bacon & Apple Vinaigrette

Meatballs with Sherry-Tomato Sauce

Skewered Chicken & Chorizo Sausage

Beef Skewer with Garlic Horseradish Cream

BEER, WINE, & SANGRIA 3

Classic Red and White Sangria

House Wine

Beer

CALL BRAND LIQUOR 11

Classic Red and White Sangria

House Wine

Beer

Airem Vodka

Drakes Organic White Rum

Breckenridge Gin

Captain Morgan Spiced Rum

Jaja Reposado Tequila

Jaja Blanco Tequila

Crown Royale

Jack Daniel's Whiskey

SANGRIA KIT 1

Classic Red And White Sangria

\$33.00

Includes fruit (4-5 glasses per kit) cafe ba-ba-reeba! Staff not required

LUNCH PACKAGE 2

Pre-Select 6

\$35.00

Pre-Select 7

\$38.00

SIGNATURE BRUNCH TAPAS 5

Torrijas - Spanish French Toast, Seasonal Compote

Brunch Patatas Bravas with Sunny Side Up Egg

Chorizo Mac n' Cheese

Eggs Benedict, Jamón Serrano & Hollandaise

Eggs Benedict, Beef Tenderloin & Hollandaise

add \$5 per person

ADD BREAKFAST PAELLA 1

Add Breakfast Paella

ADD PAELLA 6

Farmers Market Vegetable Paella

Paella of Chicken Thighs & Market Vegetables

'Paella Mixta' with Confit Pork Shoulder, Txistorra & Chicken Thighs

'Paella de Mariscos' with Shrimp, Squid, Bay Scallop & Fennel

Add Catalan-Style Crystal Bread

to your order for \$4 per person

Add Catalan-Style Crystal Bread and Paella

to your order for \$15 per person

ESTA FIESTA 2

Whole Grilled Ibérico Presa

\$10.00

Spain's Famed Ibérico Pork

Whole Grilled Branzino with Chimichurri

DAYTIME PACKAGE 4

Mimosa

Bloody Mary

Classic Red and White Sangria

Spanish Wines

PREMIUM BRAND LIQUOR 13

Classic Red and White Sangria

House Wine

Beer

Belvedere Vodka

Grey Goose Vodka

Airem London Dry Gin

Hendrick's Gin

Chivas Scotch

Johnny Walker Black

Maker's Mark

Patrón Silver Tequila

Corralejo Añejo Tequila

Bacardi Rum

¡SALUD! 2

Sparkling Cava & Sparkling Rosé Cava

Signature Cocktail

HOST BAR 7

Soft Drinks, Iced Teas & Juices

Specialty Teas & Espresso Drinks

Pitchers of Sangria

4-5 glasses per pitcher

Non-Alcoholic Pitchers of Sangria

4-5 glasses per pitcher

Specialty Cocktails & Martinis

Beer & Mixed Drinks

Spanish Wines

select from our award-winning wine list

ADDITIONAL SERVICES 7

Linen

Rooms will be set up with natural wood tables with white cafe cloth napkins. We can arrange for table linens in a variety of colors - prices available upon request

Floral Decor & Centerpieces

Cafe Ba-Ba-Reeba! Can provide complimentary votive candles. You are welcome to provide your own floral décor and/or centerpieces. We can also recommend professional florists in the area that can provide elegant & fun floral arrangements and centerpieces. We ask that you refrain from the use of confetti and glitter

Valet

Valet is available either as a host option or as a nominal fee to your guests at \$15 per car

Corkage Fee

If you choose to bring in your own wine, \$30 corkage fee per bottle will apply. Please discuss with your party coordinator prior to your event. These wines must not appear on the Cafe Ba-Ba-Reeba! wine list

Audio/Visual

Additional A/V services provided - prices vary

AVAILABLE OPTIONS

Screen + Lcd Projector:
\$150.00

Microphone & Speaker:
\$150.00

Special Occasion Cakes

We are happy to recommend bakeries in the area for cakes celebrating all occasions. You may also arrange to bring your own cake - there is no additional fee. We ask that you refrain from bringing homemade desserts.

Entertainment

paella cooking demonstration (available Monday - Thursday); spanish guitarist; Flamenco dance instruction, palm or tarot card readers

VODKA 6

Wolf Point Jackscrew

\$9.00

Chicago, IL

Tito's	\$10.00
Austin, TX Gluten Free	
Airem	\$11.00
Sierra Nevada, Spain	
Ketel One	\$11.00
Netherlands	
Belvedere	\$12.00
Poland	
Grey Goose	\$12.00
France	
GIN 8	
Pomp & Whimsey Gin	\$8.00
flowers and citrus are lively on the nose while lavender and peppermint enrich the palate. The finish is pleasantly warm and gently spiced with a final note of black pepper and soft juniper.	
Ginraw Gastronomic	\$10.00
Barcelona, Spain	
Bombay Sapphire	\$11.00
England	
Airem London Dry	\$11.00
Sierra Nevada, Spain	
Wolf Point Florence Field	\$11.00
Chicago, IL	
Mulholland Gin	\$11.00
Los Angeles, CA	
Nordés Gin	\$12.00
Galicia, Spain	
Hendricks	\$14.00
Scotland	

RUM 5

Drake's Organic Rum	\$7.00
Captain Morgan Spiced Rum	\$9.00
Myers Dark	\$9.00
Soul Cacacha	\$9.00

Bacardi Superior

\$9.50

WHISKEY & BOURBON 9

Jameson

\$10.00

The perfect balance of spicy, nutty and vanilla notes with hints of sweet sherry and exceptional smoothness.

Jack Daniels

\$11.00

Quite smooth and soft with notes of banana milkshake, a mixed nut note, a touch of caramel with crème anglaise

Redemption Rye

\$11.00

vanilla taffy, oak, dark fruit, citrus zest, herbal spice and a touch of caramel

Crown Royal

\$12.00

Cloying caramel, citrus, vanilla, fruit and a doughy caky quality mix and mingle with a watery sweetness and maple syrup while a brooding raw grain haunts the background

Makers Mark Bourbon

\$12.00

Notes of toffee, vanilla, and oak are most prevalent with fainter hints of toasted nut and cinnamon

Knob Creek Single Barrel

\$13.00

Sweet vanilla leads the way, followed by light oak, green peppercorns, a hint of caramel, and creme brulee

Wolf Point's "Ba-Ba-Reeba" Bourbon

\$13.00

Chicago, IL

Michter's Small Batch Bourbon

\$13.00

Woodford Reserve

\$14.00

SCOTCH 8

Dewars Blended

\$10.00

citrus, honey, pear

Johnny Walker Black Label Blended

\$13.00

Creamy toffee, sweet fruit and spice roll over the tongue with a warm, smoky finish

Glenlivet Caribbean Reserve

\$13.00

Aged in Rum Barrels; Rich caramel toffee notes, followed by flavors of tropical fruit

Glenlivet 12 Year

\$13.00

Well-balanced and fruity, with strong pineapple notes

Chivas Regal 12 Year Blended

\$14.00

Round and creamy with a full, rich taste of honey and ripe pears alongside vanilla, hazelnut and butterscotch notes

Glenfiddich 12 Year Single Malt

\$14.00

Characteristic sweet, fruity notes. Develops into butterscotch, cream, malt and subtle oak flavours

Glendronach 12 Year	\$16.00
Highlands, Scotland- Matured in sherry casks for 12 years then finished in American oak. This has the effect of marrying the sherry notes with the creamy vanilla tones that American oak offers	
Laphroig 10 year	\$17.00
Surprising sweetness with hints of salt and layers of peatiness	
TEQUILA & MEZCAL 12	
400 Conejos Mezcal	\$10.00
well-balanced and smooth with soft hints of wood, sweet notes of cooked agave, and a pleasant smoky finish	
Jaja Blanco	\$10.00
small-batch tequila that is gluten-free; crafted of 100% Agave Azul for a smooth experience; notes of black pepper, and is sweet & herbal; utilizes volcanic water sourced from the springs	
Jaja Reposado	\$12.00
bold notes of roasted herbs, summer squash, guava, vanilla, fresh pepper, and toasted oak	
Libelula Joven	\$10.00
the palate is soft, with a flavor profile that builds on the aromas with added herbal and earthiness	
Los Sietes Misterios Mezcal	\$12.00
Patron Silver	\$13.00
dry and mineral, with savory, slightly funky roasted agave and white pepper, underscored by vanilla and anise, it has a very smooth, lush mouthfeel	
Corralejo Anejo	\$14.00
double distilled and aged for twelve months in charred American oak barrels; intense wood flavor and smoky tones	
Casamigos Anejo	\$14.00
Perfect balance of sweetness from the Blue Weber agaves layered with hints of spice and barrel oak	
Código Rosa	\$17.00
aged in napa cabernet french white oak barrels	
Aman Blanco	\$18.00
fresh crispness to the palate delivers aromas of herbs like rosemary, basil, and offers notes of sweetness from fresh fruits finishing with light sweet summer vanilla	
Aman Reposado	\$19.00
A medium robust, aged tequila that develops in oak barrels for months, inhale the light notes of basil and mint, while tasting the abundant but light sweetness of fruits like apple and peach	
Cincoro Anejo	\$20.00
Complex, toasted oak, cooked agave, butterscotch, dark chocolate, dried fruits, baking spices	

BRANDY & COGNAC 8

Pisco Control	\$8.00
This young grape brandy pairs its fruit notes with subtle hints of citrus and vanilla that linger pleasantly on the palate	

Torres 10 Year Brandy	\$9.00
Penedès, Spain Intense aroma with warm hints of wood, as well as vanilla and cinnamon. Full and persistent finish with aromatic hints of oak. Awarded Gold Medal SF World Spirits Competition 2021	
Copper & Kings Brandy	\$11.00
Matured in Kentucky Bourbon Whiskey and medium-char American white oak barrels for balance, complexity and a polished, velvety finish	
Hennessey VS Cognac	\$14.00
A blend of over 40 eaux de vies from the four premier growing regions of Cognac. Beautiful golden color with a fruity sweetness and a hint of vanilla in the finish	
Gran Duque D'Alba Brandy	\$14.00
Jerez, Spain Aged in sherry barrels. The palate is medium-dry, smooth and full, with smoky undertones and hints of vanilla, followed by a long, pleasing finish.	
Cardenal Mendoza Brandy	\$15.00
Jerez, Spain Originally produced in 1887 and it is still made the same way today. Round and smooth with a rich palate and finish.	
Remy Martin VSOP Cognac	\$18.00
This versatile V.S.O.P is twice the age of a standard V.S, with notes of vanilla and stone fruit such as apricot.	
Torres Jaime 30 Year Brandy	\$25.00
With notes highly suggestive of vanilla, walnut, flowers, plum, cedar and sandalwood.	

PORT 2

Noval Black Ruby	\$8.00
flavors of black cherry; acidity spices it up and adds to the juiciness of the finish. It's plum in the middle, ending on a touch of chocolate from oak.	
Warres Otima 10 Year Tawny	\$10.00
There's good intensity here, with a racy hazelnut edge alongside the core of singed walnut, sesame, toffee and cinnamon notes. Offers a focused, dry edge through the finish.	

LIQUEUR'S 10

Liquor 43	\$9.00
Made from citrus and fruit juices, flavored with vanilla and other aromatic herbs and spices. Cartagena, Spain.	
Pama	\$9.00
Aelred Melon Aperitif	\$9.50
Cantaloupe liqueur, Made from melons in Provence, France Try it in a spritz!	
Apologue Saffron Liqueur	\$9.50
Chambord	\$10.00
Disarrono	\$11.00
Bailey's	\$12.00

Frangelico	\$12.00
Drambuie	\$13.00
Grand Marnier	\$13.00

APERTIF & DIGESTIF 5

Chichon Dry Anis Liqueur	\$8.00
Spain	
Amaro dell'Etna	\$9.00
original recipe dates to 1901 in Sicily orange peel & rhubarb	
Bonanto	\$10.00
Barcelona, Spain Spain's organic version of Aperol. Try it in a spritz!	
Greenbar Grand Poppy Amaro	\$10.00
Organic. 1 tree planted for each bottle sold. Bittersweet with intense flavors of flowers, roots, herbs, and citrus	
Amaro Montenegro	\$11.00
Lightly sweet and leads with rose petals, dried orange peel, and cherry	

DRY SHERRY 4

Wisdom & Warter Fino	\$8.00
This Fino is pale straw in color with delicate floral aromas and a dry, light, and crisp palate.	
Gran Barquero 25 yr amontillado	\$10.00
Aged for 25 to 30 years, this Amontillado is a superb value! Amber-hued with roasted almonds on the nose, a sip will reveal a velvety medium body with excellent acidity and focused salinity.	
Delgato palo cortado	\$8.00
Palo Cortado; Nutty and dry with nuances of vanilla, mocha and dark chocolate. Dry and concentrated, this wine has a long and elegant finish	
Gutiérrez "Colosía" oloroso seco	\$9.00
Tones of mahogany prelude a nose of black walnut, rich molasses, and nutmeg. On the palate we have an assertive acidity that helps balance the flavors of brioche and salted caramel.	

APERITIVOS 3

bonanto	\$10.00
spain's answer to aperol	
dhos bittersweet	\$8.00
n/a aperitif	
bonanto spritz	\$12.00
bonanto & sparkling cava	

VERMOUTH 4

El Bandarra Rojo	\$9.00
Lacuesta Blanco	\$9.00
Mata Blanco	\$10.00
Priorat Natur Vermut	\$9.00

BREAKFAST PAELLA ¹

Breakfast Paella	\$29.00
bomba rice, spanish sausages & scrambled egg crust	

BRUNCH ⁶

Yogurt with Berries & Homemade Granola	\$6.50
marcona almonds	

Avocado Toast*	\$16.00
housemade bread, shaved apples, pickled onions, red wine-poached eggs	

Chorizo Mac n' Cheese	AVAILABLE OPTIONS
	\$8.00
	Add a Poached Egg*: \$1.00

Torrijas with Blueberry-Lemon Compote	\$10.00
spanish-style french toast, whipped cream	

Jamón Serrano Benedict*	\$9.50
housemade english muffin, poached egg & hollandaise	

Beef Tenderloin Benedict*	\$9.50
housemade english muffin, poached egg & hollandaise	

GIN / TONIC ²

Gin + Tonic	\$14.00
pomp & whimsy gin, persimmon liqueur, tarragon, fever tree mediterranean tonic	

G + T del Día	\$14.00
ask your server about today's featured g + t	

CAVA - SPARKLING WINES ³

Llopart Brut Reserva Xarel-lo/Macabeo/Parellada, Penedès, '19	AVAILABLE OPTIONS
intense green apple & pear with a bright & buoyant acidity & refreshing finish	Glass: \$11.00
	Bottle: \$44.00

Caves Naveran Brut Rosé, Pinot Noir / Parellada, Cava, Penedès, '20	AVAILABLE OPTIONS
strawberries & cherries in a light & bright sparkling rosé	Glass: \$14.00
	Bottle: \$56.00

Raventos Blanc de Blancs, Xarel-Lo / Macabeo / Parellada, Penedès, '20

white floral nose; marked minerality; soft & fresh fruit flavors & a slight nuttiness

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00

ROSADO - ROSÉ WINES 2

Valldolina 'Ona', Marselan Rosé, Penedès, '22

ripe raspberry & juicy plums with a long, luscious finish

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

'Lasalde Elkartea' Txakolina Rosé, Hondarrabi Beltza, Getariako Txakolina, '22

mouthwatering red fruit, saline & mineral with a soft, subtle spritz

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

BLANCO - WHITE WINES 5

Marques de Caceres, Sauvignon Blanc, Rueda, '21

fresh & clean with ripe citrus fruits, bright acidity, & a mineral finish

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

Inazio Urruzola, Hondarrabi Zuri, Getariako Txakolina, '22

floral aroma with lemon & lime acidity & a refreshingly clean flavor

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

Cuatro Rayas "40 Vendimias", Verdejo, Rueda, '22

crisp, clean notes of apricot and citrus; well-balanced acidity and honey on the finish

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

Botani, Old Vine Moscatel, Málaga, '21

similar to a dry riesling; grapefruit, honeysuckle, and tangerine notes

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

Columna, Albariño, Rías Baixas, '22

peaches, crisp lemon, sea salt, bright & lively; think seaside pinot grigio

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$60.00