

Join Us for 2026 Naperville Restaurant Week

January 23rd -February 8th

Special Prix-Fixe Menu offering for Lunch and Dinner

Regular price \$65 - Now \$49 per person (minimum 2 guests)

***Cold Tapa (Choose one of the following)***

*Patatas con Alioli* - Robust garlic potato salad

*Jamón Serrano* - Traditional Serrano ham with Manchego cheese, tomatoes concassé, and toast points

*Queso con Pacanas* - Goat cheese rolled in crushed toasted pecans drizzled with honey, served with red wine poached pear slices, mixed greens tossed with balsamic vinaigrette, and toast points

***Hot Tapa (Choose one of the following)***

*Champiñones Rellenos* - Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce

*Gambas a la Plancha* - Grilled tiger shrimp with garlic lemon butter

*Dátiles con Tocino* - Roasted dates wrapped in bacon served with red bell pepper sauce

***Entrée (Choose one of the following)***

*Pollo al Limón* - Sautéed chicken breast, mashed potatoes, and broccoli, served with a lemon cream sauce

*Montaditos de Cerdo* - Grilled pork medallions on top of croutons with caramelized onion and lemon marjoram sauce

*Solomillos a la Plancha* - Served with mashed potatoes, cherry tomatoes, asparagus, and a red wine sauce

*Salteado de Quinoa* - Sautéed tri-color quinoa, baby kale, sweet potato, Brussels sprouts, and tomato basil vinaigrette with a lemon butter sauce

*Fish of the Day* - Served with sautéed spinach, mashed potatoes, in a lemon butter sauce

***Dessert (Choose one of the following)***

*Chocolate Pumpkin Cheesecake* - Chocolate infused pumpkin cheesecake atop of chocolate crust and served with espresso creme anglaise

*Tres Leches Cake* - Almond sponge cake infused with condensed milk, evaporated milk and whole milk and served with Vanilla creme anglaise.