

CARNIVALE

CÓCTELES EXCLUSIVOS

SPRITZ DE TAMARINDO • \$14

Milagro Reposado, Tamarico, Ancho Reyes, Lime, Opia Sparkling Chardonnay, Tajin

COTTON CANDY COSMO • \$17

Tito's, Kalani Coconut Rum, Lime, Cranberry, Fresh Spun Cotton Candy

A BORBOLETA ▲ • \$17

Butterfly Tea Infused Tanqueray de Seville, Orgeat*, Chinola Passion Fruit Liqueur, Lime, Angostura, Egg White*

ALL FALL DOWN • \$16

Mezcal Union, St. George Spiced Pear Liqueur, Lemon, Agave, Cinnamon-Salt

CÓCTELES CLÁSICOS

CUBAN MOJITO • \$14

Don Q White Rum, Fresh Mint, Lime, Sparkling Water

Add Mango, Passion Fruit, or Strawberry +2

BRAZILIAN CAIPIRINHA • \$14

Cachaca, Sugar-Muddled Limes

Add Seasonal Fruit +\$1

MARGARITA CLÁSICA • \$15

Astral Blanco Tequila, Cointreau, Lime, Agave Nectar

Substitute Mezcal or Reposado Tequila +\$1

Make it Spicy! +\$1

RUM PUNCH • \$17

Dark, Spiced, & Coconut Don Q Rums, Pineapple, Banana, Orange, Grenadine

SANGRIA • \$15

Red Wine, Brandy

CARNIVALE OLD FASHIONED • \$18

Dickel Bourbon or Zacapa 23 Rum, Demerara, Orange Bitters, Applewood Smoke

CERVEZA

PACIFICO PILSNER • \$8

CORONA LIGHT • \$8

CORONA FAMILIAR LAGER • \$8

SALVA VIDA HONDURAS PILSNER • \$7

MODELO ESPECIAL • \$8

NEGRA MODELO DARK LAGER • \$8

HEINEKEN 0.0 NON ALCOHOLIC • \$7

ZERO-PROOF

NO-JITO • \$8

House-Made Limonada, Mint, Sparkling Water

Add Mango, Passion Fruit, or Strawberry +2

FREE BIRD • \$15

Lyre's Non-Alcoholic Cane "Spirit" & Italian Orange "Aperitif", Pineapple, Fresh Lime

TOPO CHICO SPARKLING MINERAL WATER

12 oz Glass Bottle \$5

25.4 oz Glass Bottle \$10

SARATOGA NATURAL SPRING WATER

28 oz Glass Bottle \$10

VINO ESPUMOSO

DOMAINE BOUSQUET ORGANIC BRUT • \$11 | 44

Tupungato, Argentina, NV

AVINYO CAVA BRUT RESERVA • \$12 | 48

Catalonia, Spain 2020

LAURENT- PERRIER BRUT 'LA CUVÉE' • \$34 | 136

Champagne, France, NV

ÔPIA NON- ALCOHOLIC SPARKLING (HALAL) • \$9 | 36

VINO BLANCO

CHÂTEAU DE SANCERRE, SANCERRE BLANC • \$22 | 88

Loire Valle, France

VIÑA LEYDA COSTAL VINEYARDS 'GARUMA' SAUVIGNON BLANC • \$14 | 56

Leyda Valley, Chile

BODEGAS LA CAÑA ALBARIÑO • \$16 | 64

Rías Baixas, Spain

COLOMÉ ESTATE TORRONTÉS • \$12 | 48

Calchaqui Valley, Salta, Argentina

BODEGA CATENA ZAPATA CHARDONNAY • \$14 | 48

Mendoza, Argentina

CA'MONTINI PINOT GRIGIO, ERRE DI VALFREDDA • \$12 | 48

Trentino, Italy

VINO ROSADO

GAIA ROSÉ OF PINOT NOIR • \$12 | 48

Tupungato, Argentina

ALTA VISTA SPARKLING MALBEC • \$13 | 52

Mendoza, Argentina, NV

VINO ROJO

ZORZAL 'GRAN TERROIR' ORGANIC

PINOT NOIR • \$13 | 52

Mendoza, Argentina, NV

BODEGA MONTE XANIC 'CALIXA' SYRAH • \$17 | 68

Valle de Guadalupe, Mexico, 2021

LAPOSTOLLE 'GRAND SELECTION' MERLOT • \$12 | 48

Colchagua Valle, Chile, 2021

ANTIGAL ESTATE 'UNO' PLATINUM EDITION

MALBEC • \$18 | 72

Mendoza, Argentina, 2018

ANTIGAL ESTATE 'UNO' CABERNET

SAUVIGNON • \$15 | 60

Mendoza, Argentina, 2020

POST & BEAM BY FAR NIENTE,

CABERNET SAUVIGNON • \$25 | 100

Napa Valley, California, 2022

MARQUES DE RISCAL RIOJA RESERVA • \$15 | 60

Castilla Leon, Spain, 2019

LOPEZ DE HEREDIA 'VINA BOSCONIA'

RESERVA • \$28 | 112

Rioja, Spain, 2021

BE SOCIAL WITH US



CARNIVALECHI
#CARNIVALECHICAGO

~ VINTAGES ARE SUBJECT TO CHANGE ~

▲ CONTAINS NUTS

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server of any allergies or aversions. 20% service charge is added to tables of 5 or more. One check per table.

LIVE A COLORFUL LIFE.

Chef Carlos Garza and Chef Miguel Tenesaca

MARISCOS Y CEVICHERIA

OYSTERS* | HALF DOZEN • \$18 | DOZEN • \$32 ●

House Made Cocktail Sauce and Mignonette, Lemon, Served Over Ice, Freshly Shucked

SEAFOOD PLATTER • \$70 (FOR 2 PEOPLE) ●

1/2 pound Maine Lobster, 1/2 pound Wild-Caught Shrimp, Mussels, Clams, Half-Dozen Oysters*, Shrimp Ceviche, Served Over Ice

Ceviche is a method of curing fresh & raw fish in citrus juices, vinegar and spices. Traditionally this process takes up to 3 hours.

CEVICHE TASTING* • \$34 (ALL 4)

KING CRAB • \$21 ●

Crispy Seaweed, Jicama, Radish, Red Onion, Aji Amarillo, Closed Loop Micro Cilantro

SHRIMP • \$19 ●

Avocado, Cilantro, Red Onions, Rooftop Garden Peppers, Charred Tomato Salsa, Lime Juice

SCALLOP • \$19 ●

Watermelon Radish, Onion, Pickled Ginger, Salmon Caviar, Fresno Peppers, Blood Orange Aguachile

LIMEÑO • \$19 ●

Barramundi, Shrimp, Octopus, Maiz Cancha, Sweet Potato, Cilantro, Avocado, Rooftop Garden Peppers, Citrus

APERITIVOS

CARNIVALE GUACAMOLE • \$14 | 18 ●●●

Avocados, Cilantro, Chilies, Onions, Garlic, Lime, Organic Blue Corn Tortilla Chips

ROPA VIEJA • \$12 ●

Braised Beef, Pickled Onions, Aji Amarillo Aioli, Queso Fresco, Sweet Plantains

COCONUT SHRIMP • \$16

Aji Panca Glaze, Pineapple Chutney, Lola Rosa Lettuce, Pickled Fresno Peppers

BEEF EMPANADA • \$14

Aji Rocoto-Mango Aioli, Closed Loop Farms Greens

LUZ'S EMPANADA • \$12 ●

Roasted Corn, Manchego Cheese, Roasted Poblano Crème, Closed Loop Farms Greens

OCTOPUS A LA PLANXA • \$19 ●

Ilberico Chorizo Vinaigrette, Spanish Pickled Garlic, Carrot-Habanero Purée, Crispy Sweet Potatoes

CRISPY CALAMARI • \$16

Napa Cabbage, Pickled Jalapeños, Achiote-Soy Adobo

SHRIMP QUESADILLAS • \$16

Wild-Caught Shrimp, Oaxaca Cheese, Greens, Chipotle Aioli

SMOKED MUSHROOM CROQUETTES • \$16 ●

Winter Black Truffles, Preserved Lemon Aioli, Garlic Chips

COLOMBIAN AREPA & PORK BELLY • \$14

Rooftop Garden Tomato Preserved Salsa, Pickled Onion, Queso Fresco, Avocado, Micro Cilantro

ENSALADA

CARNIVALE CAESAR SALAD • \$14

Organic Romaine, Sourdough Croutons, Parmesan Cheese, House-Made Caesar Dressing

GREEN CITY MARKET SALAD • \$14 ●●●

Cucumbers, Grapes, Candied Nuts, Shredded Carrots, Dried Cranberries, Roasted Butternut Squash, Pear, Sherry Vinaigrette

GOLDEN BEET APPLE SALAD • \$14

Dates, Crispy Malanga, Queso Fresco, Spiced Almonds, Close Loop Farms Greens, Champagne-Heaven's Honey Vinaigrette

Add to any salad:

Semi-Boneless Chicken \$10 | Shrimp \$10 | Salmon \$12 | Steak \$12

Here at Carnivale we support local farmers and artisans, to promote sustainability with over 60 different varieties of produce grown in our very own rooftop garden.



DE LAS BRASAS

Our imported Jospier charcoal grill reflects the diverse cultures of Latin America. Be it backyard BBQs, asaderos, parilladas, carne asadas, or a Brazilian churrascadas, every culture is passionate about throwing a steak on a live fire.

GAUCHO STEAK* • \$59 (HALAL) ●

16 oz. 45-Day Dry-Aged Creekstone Farm Ribeye, Roasted Garlic Mashed Potatoes, Chimichurri

BRAZILIAN PICANHA* • \$43 (HALAL) ●

Brazilian Style 12 oz. Prime Sirloin Cap, Caribbean Plantain Fufu, Roasted Vegetables, Bacon Farofa, Mojo Lambão

BRAZILIAN CHURRASCO* • \$52 (HALAL) ●

10 oz. Creekstone Farms Beef Tenderloin, Sweet Potato Puree, Roasted Brussels Sprouts, Picked Garlic-Bone Marrow Mojo

EL FILETE* • \$53 (HALAL) ●

10 oz. Creekstone Farms Filet Mignon, Black Pepper Rubbed, Papa Huancaína, Chilean Style Mushroom Sauce, Garlic Chips

ARGENTINIAN PARRILLADA* • \$92 (FOR 2) ●

Argentinian-Style Grilled Meat Platter: Churrasco, Amish Chicken, Morcilla, Short Rib, Chorizo, Top Sirloin, Bone Marrow, Crispy Potatoes, Roasted Peppers, Chimichurri

CARNE ASADA* • \$42 ●

12 oz. Prime Hanger Steak, Rice & Beans, Avocado, Guajillo Sauce

ARRACHERA* • \$39 ●

10 oz. Grass-Fed Skirt Steak, Cherry Bacon Rice, Sweet Onions, Chimichurri

ALGO MAS

YUCCA FRIES W/MOJO DE AJO & CHIPOTLE AIOLI • \$9 ●●●

PLANTAINS • \$10 ●●●

MASHED POTATOES • \$10 ●●●

MEXICAN STREET CORN • \$10 ●●●

FRIES • \$8 ●●●

MAC & CHEESE • \$10 ●●●

TORTILLAS • \$5 ●●●

ARROZ & GANDULES • \$9 ●●●

PAELLA

Considered to be one of the best-known dishes in Spanish cuisine, Paella is a classic rice dish made with crispy Spanish rice, saffron, vegetables and protein, cooked and served in one pan. This creates a slightly crunchy rice known as pegao.

LOBSTER PAELLA • \$69 ●

1 lb. Lemon Butter Poached Main Lobster, Spanish Bilbao Chorizo, Roasted Chicken, Crab Claws, Peas, Tomato Sofrito, Saffron Broth

SEAFOOD PAELLA • \$42 ●

Saffron Bomba Rice, Shrimp, Mussels, Scallops, Clams, Octopus, Tomato Sofrito

VEGAN PAELLA • \$29 ●●●

Forbidden Rice, Butternut Squash, Kale, Cauliflower, Preserved Tomato, Padron Peppers, King Trumpet Mushrooms, Sofrito, Garlic Chips

OXTAIL PAELLA • \$39 ●

Braised Ox Tail in Spanish Sherry, Baby Carrots, Parsnips, Sweet Potatoes, Spinach, Roasted Mushrooms, Peppers, Bone Marrow, Bomba Rice

ENTRADAS

LAMB RACK PINTXO • \$49 ●

Roasted Sweet Potatoes, Brussel Sprouts, Piquillo Peppers, Roasted Eggplant, Lamb Chorizo, Pickled Garlic- Mint Mojo

PINTXO VEGANO • \$26 ●●●

Beluga Lentils, Chickpeas, Squash, Onion Bell Peppers, King Trumpet Mushrooms, Choclo, Peanut- Aji Sauce

CHARCOAL ROASTED CHICKEN • \$32 ●

Criollo-marinated Amish chicken, Cuban potato Gratin, Rooftop Garden Preserved Pepper Escabeche, Pipian Rojo Sauce

ARGENTINIAN RAVIOLI • \$25 ●

Butternut squash Sorrentino's, Tuco Sauce, Roasted Mushrooms, Sweet Potatoes, Garlic Chips, Kale

Add Semi-Boneless Chicken \$10 | Shrimp \$10 | Salmon \$12 | Steak \$12

FAROE ISLAND SALMON* • \$38

Achiote- Miso Marinade, Bok Choy, Boniato Purée, Closed Loop Farms Greens

BRAISED SHORT RIB • \$39 ●

Hazzard Free Farm Rainbow Grits, Pickled Enoki Mushrooms, Fresno Peppers, Crispy Sweet Potatoes

SENATOR'S CHICKEN • \$32 ●

Amish Chicken Breast, French Fries, Organic Greens, Citrus Butter Sauce

LECHON AL PASTOR • \$32 ●

Slow Cooked Berkshire Pork, Yucca-Plantain Mofongo, Roasted Pineapple Salsa, Pickled Onion

● Gluten Free ● Vegetarian ● Vegan

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