

Tanta

cocina peruana

NIGUIRIS NIKEI

the creations of over 100 years of
japanese & peruvian traditions

10 - two pieces per order

pobre

wagyu skirt steak, quail egg, chalaca, ponzu gel

criollo

scallop, wagyu sesame beef, polleria sauce

CAUSITAS

whipped peruvian potatoes and aji

clásica

red crab, red tobiko, avocado, tomato,
egg, huancaína - 16

nikei

ahi tuna, avocado, nori, cucumber,
wasabi tobiko rocoto cream - 15

limeña

roasted chicken salad, avocado mousse,
huacatay, cherry tomato, quail egg - 10

campesina

sunchokes tartare, avocado, tomatoes,
rainbow carrots, huancaína - 13

CHEFS HAVING FUN

arroz con mariscos

wok fried rice, prawns, shrimp, octopus,
calamari, peruvian peppers, criolla,
rocoto aioli - 33

tallarines a lo macho

bucatini pasta, prawns, octopus, calamari, clams,
choclo, huancaína sauce - 33

adobo

beer braised pork shoulder, chicha de jora,
peruvian lima bean purée, avocado criolla - 28

lomo saltado

traditional beef tenderloin stir-fry,
red onions, tomatoes, cilantro, garlic-soy
sauce, rustic potatoes, rice - 32

a lo pobre

12 oz grilled prime new york strip,
cannellini bean tacu-tacu, sunny side egg, fried
bananas, tamarind chorrillana sauce - 42

estofado de cordero

braised lamb hind, quinoa polenta,
aji panca & red wine reduction,
portobello mushrooms, fried kale - 34

CEBICHES

peruvian cebiche is freshly made to order,
combining the freshest catch with leche de tigre

tanta

scallops, shrimp, creamy rocoto-
aji amarillo - 22

clásico

chef's selection fish, red onions, cilantro - 19

nikei

ahi tuna, avocado, cucumber, tamarind - 22

criollo

catch of the day, calamari, shrimp, aji amarillo
leche de tigre - 20

carretilla

seafood mixto leche de tigre, chalaca,
choclo cancha - 19

CEBICHE TASTING

clásico - criollo - nikei - 29

TIRADITOS

the spirit of japanese sashimi - peruvian style!

bachiche

chef's selection fish, 22 month aged parmesan
cheese leche de tigre, garlic chips, mock fish skin,
basil oil - 19

nikei

ahi tuna, passion fruit leche de tigre,
honey, sesame oil emulsion - 20

toreado

ahi tuna, smokey jalapeno leche de tigre,
grilled corn, torched avocado - 20

*consuming raw or undercooked meats
may increase your risk of foodborne illness

FROM THE COAST

salmon tanta

salmon, bok choy, broccolini, kale,
peruvian curry & coconut milk - 29

jalea tanta

peruvian style fried seafood, fried yuca,
avocado criolla, cebiche sauce - 26

sudado

grilled chef's selection fish, prawns, clams,
lima bean tacu-tacu, clam & aji amarillo broth - 29

plancha marina

seafood mixto, seasonal vegetables, fingerling
potatoes, pickled sweet chili - 34

pescado frito

market fried whole fish, sautéed bok choy,
white chaufa rice, spicy nikei sauce
- market price -

POLLO A LA BRASA

amish roasted chicken peruvian style,
cannellini beans, arroz con choclo,
criolla salad, rustic potatoes, aji sauces

whole 36 - half 24

EMPANADA 5

pollo rotisserie chicken, red onion, raisins,
black olive, rocoto cream

carne de res beef sirloin, red onion,
huacatay sauce

tamal choclo, sweet corn, quinoa, queso
fresco, huancaína sauce

ANTICUCHOS

traditional skewers from the streets of peru

corazón

veal heart, potatoes, corn, polleria sauce - 12

pollo

chicken, sweet potatoes, chalaca, huacatay - 11

lomito

tenderloin, gonchujan, aji panca, potatoes, choclo,
rocoto sauce, chimichurri - 17

pulpo

grilled octopus, chimichurri, peruvian black olive
aioli, crispy garlic - 25

PARA PICAR

solterito caprese

red quinoa salad, burrata cheese, heirloom baby
tomatoes, aji panca balsamic dressing - 16

conchitas a la parmesana

scallops, 20 month aged parmesan foam
basil leaf, crispy garlic - 18

pastel de choclo

peruvian corn cake, mushrooms,
sautéed choclo - 14

verdura nikei

asparagus, broccoli, shitake mushroom,
shishito peppers, spicy nikei sauce - 14

DEL CHIFA

in the 1800s, the people from
canton immigrated to peru and brought
with them their amazing culinary culture

broccoli pachikay

charred broccolini, red bell pepper sauce,
chimichurri chifero, crispy garlic - 16

chaufa aeropuerto

pork fried rice, shrimp tortilla,
spicy garlic - 24

quinoa chaufa

wok-fried quinoa, bell pepper,
mushroom, bean sprouts, soy sauce,
sesame oil, scallions - 20

seafood add + 5

WINES BY THE GLASS

SPARKLING

adami "garbel",
prosecco dry, alto adige, italy 12

segura viudas gran reserva,
brut cava, spain 13

charles de fere, cuvee jean-louis,
brut rose, france 11

canard-duchene, champagne, france 20

WHITE

terra viva, pinot grigio, veneto, italy 10

astrolabe, sauvignon blanc,
marlborough, new zealand 13

kentia, albarino, rias baixas, spain 11

arboleda, chardonnay, casablanca, chile 13

matchbook's "the arsonist", chardonnay,
dunnigan hills, california 18

nine hats, riesling, columbia valley, washington 12

ROSÉ

le petit toledan, rosé, castilla, spain 10

pinuaga, rosé tempranillo, spain 12

los vascos, rosé, colchagua, chile 10

RED

a to z, pinot noir, oregon 14

astrolade "province," pinot noir,
marlborough, new zealand 15

cannonball, merlot,
sonoma county, california 12

mas enguera, tempranillo,
valencia, spain 12

dona paula "los cardos", malbec,
mendoza, argentina 10

las mulas reserva, organic cabernet
sauvignon, central valley, chile 10

nuevo mundo, organic carmenere,
maipo valley, chile 12

PREMIUM COCKTAILS

mosto verde sour 16

intipalka mosto verde, egg white, lime,
sugar, amargo chuncho bitters

wansas premium aged margarita 16

wansas anejo,
cointreau, lime juice, agave nectar

el jefe 16

journeyman rye, bonal,
gran classico, old fashioned bitters, orange peel

SIGNATURE COCKTAILS

pisco sour 13

santiago queirolo quebranta pisco,
egg white, lime, sugar, amargo chuncho bitters

caipirinha 12

ypioca cachaca, fresh muddled lime,
lime juice, simple syrup

tanta paloma 13

wansas silver tequila, lime citronge, grapefruit

sangria 11

red wine, cinnamon, star anise, coriander,
orange, lime, apple, tio pepe

lima llama 13

santiago queirolo pisco, lime, ginger beer

la guapa 13

no 3 gin, lavender, rhubarb,
lemon, sparkling rose

la rusa 13

barsol quebranta pisco, st. elder, orange,
lemon, campari ice, fresh thyme

seis dedos 12

ron cartavio 5 year, griottini, lime

el pisolero 13

intipalka pisco italia, xicaru mezcal,
cointreau, maracuya, lime

el chingon 13

jalapeño tanteo tequila, xicaru mezcal,
lime, rocoto ice, cilantro

el macho 14

breckenridge whiskey, yzaguirre reserva
vermouth, gran classico, tea pot bitters,
orange peel

esencia manzana 13

calvados, apple, lemon, honey syrup

BEER

DRAFT

allagash white 8
belgian-style wheat; 5%

lagunitas little sumpin 7
hoppy pale wheat ale; 7.5%

penrose taproom ipa 8
ipa; 7.1%

krombacher pils 7
german pilsner; 4.8%

BOTTLED

barbarian lima pale ale 8
pale ale; 6.1%

barbarian la nena 8
hoppy wheat ale; 6.1%

barbarian chicha tu mare 8
flavored peruvian sour ale; 6.1%

barbarian 174 8
ipa; 8%

barbarian chaski 8
porter; 6.5%

cusquena peruvian pilsner 7
south american lager; 5%

latitud cero apachita 8
ecuadorian wheat ale; 5.9%

latitud cero concordia 8
ecuadorian helles; 5.3%

original sin 7
hard cider; 6%

baja brewing co por favor 7
ipa; 7.25%

baja brewing co cabotella 7
blonde ale; 5.5%

DINNER

Daily at 5 pm

LUNCH & BRUNCH

Lunch Daily at 11 am - 2:30 pm
Brunch Specials - Sat & Sun

ROOFTOP SEASON

May - Sept/Oct

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