

CARNIVALE

PRIMERO

GUACAMOLE 8/15

Lime, chiles, red onion, garlic, cilantro

ROPA VIEJA 7

Cuban style braised beef, sweet plantains,
aji amarillo mayo, queso fresco

EMPANADA 7

Short rib turnover, curry, sweet and sour yams, lime crema

FLORES Y CAMARONES 9

Squash blossoms, fresh shrimp, corn tortilla, chihuahua cheese,
tomatillo habanero sauce

FARMERS MARKET SALAD 8

Local greens, seasonal vegetables, artisanal cheese

SHRIMP CEVICHE 9

Tomato, rooftop garden chiles, corn, avocado, lemon basil, house cracker

YUCATAN CHICKEN SOUP 5

Amish chicken, roasted chiles, herbs, yuca, avocado, crispy plantains

PROXIMA

All sandwiches are garnished with house made chips

SHRIMP SALAD 12

Fresh shrimp, baby lettuce, green beans, pickled onion, hearts of palm,
spiced almonds, passion fruit vinaigrette

CEMITA 10

Berkshire pork, ham, Oaxaca cheese, avocado, arugula, chipotle puree,
house made sesame bread

CHIVITO 11

Grilled Wagyu ribeye, ham, bacon, cheddar cheese, fried egg,
lettuce, pickled chiles, garlic mayo, pretzel roll

JIBARITO 11

Grilled Wagyu ribeye, cheddar cheese, arugula, avocado mayo, fried plantains

GRILLED SALMON SALAD 15

Baby greens, pea shoots, cucumber kimchi, radish, grilled onion, crispy rice, wasabi vinaigrette

STEAK SALAD 12

Grilled Wagyu ribeye, arugula, corn, tomato, jicama, cotija cheese,
crispy tortillas, avocado dressing

ROASTED VEGETABLE SANDWICH 8

Piquillo peppers, chihuahua cheese, maitake mushrooms, house focaccia

ARRACHERA 18

Marinated skirt steak, rice and beans, sweet onions, chimichurri

FISH TACOS 12

Fried lake whitefish, yuzu tartar sauce, jicama salad

LATINO CHOP SALAD 12

Romaine lettuce, avocado, blue cheese, corn, chicken, black beans,
tortilla strips, tomato, bacon, sherry vinaigrette

CHEF'S DAILY FISH SPECIAL 19

CARNIVALE

WHITE WINES

Jordan, Chardonnay, California	2009...14...56
Clava, Sauvignon Blanc, Chile	2009.....8...32
Cucao, Chardonnay, Chile	2009.....9...36
Maysara Arsheen, Pinot Gris, Oregon	2010...10...40
Salneval, Albarino, Spain	2009.....9...36
Eizaguirre, Hondarribi Zuri, Spain	2008...13...52
Charles & Charles, Rosé, Washington	2010.....9...36
Kung Fu Girl, Riesling, Washington	2009.....9...36

RED WINES

Doña Paula Los Cardos, Malbec, Argentina	2009....9...36
La Posta, Pinot Noir, Argentina	2008...11...44
Catena, Malbec, Argentina	2008...14...56
Kunde Estate, Cabernet Sauvignon, California	2007...10...40
Casa Lapostolle, Merlot, Chile	2009...9...36
Torres Sangre de Toro, Tempranillo, Spain	2008....8...32
Exopto Cellars Big Bang, Rioja, Spain	2003...11...44

NON ALCOHOLIC COCKTAILS

Agua Fresca

“Fresh Water” of seasonal fruit 4

Mojito Smoothie

Mango, pineapple, mint, lemon syrup 5

Passion Fruit Iced Tea 4

SPECIALTY DRINKS

Coconut Mojito	9.75
Caipirinha	8.75
Carnivale Margarita	9.75
Carnivale Martini	10.75
Frozen Margarita	8.75
Juniper Blossom	9.75
Mojito	8.75
Raspberry Mojito	9.75
Red Sangria	8.50

BEER

Delirium, Belgium	8.00
Xingu, Brazil	6.00
Goose Island Honkers, Chicago	5.75
Goose Island Matilda, Chicago	8.00
Goose Island Seasonal, Chicago	5.75
Negra Modelo, Mexico	5.75
Pacifico, Mexico	5.75
Estrella Damm, Spain	6.00
Glacial Trail IPA	5.75

Executive Chef David Dworshak

General Manager Michael Sands

Carnivale strongly supports local farmers,
artisans from the midwest
and uses only sustainable or wild seafood.

18% gratuity added to parties of 6 or more
All major credit cards accepted