

CHICAGO RESTAURANT WEEK 2026

BRUNCH

LUNCH

DINNER

SATURDAY & SUNDAY
9:30 am - 2:30 pm

\$30
PER PERSON



FIRST

BREAKFAST MEZZE PLATTER (V)(GF)
selection of housemade dips & breads

SECOND

BUCKWHEAT BLINTZES (V) (GF)
cheese filled, strawberry preserves

SHAKSHUKA VERTE (V) (GF)
white beans, olive oil fried eggs, shishitos

SMOKED SALMON BENEDICT (GF)
roesti potato, spinach & paprika hollandaise

AVOCADO TOAST (V)
tomato & cucumber, harissa, roasted chickpeas, green salad

SIDES

YOGURT & OATS
CHICKEN SAUSAGE
BACON
FRUIT
POTATOES

GF - CAN BE MADE GLUTEN FREE
V - CAN BE MADE VEGETARIAN



CHICAGO RESTAURANT WEEK 2026

BRUNCH

LUNCH

DINNER

Monday - Friday
11:00 pm - 2:00 pm

\$30
PER PERSON



FIRST

A TASTE OF CIRA (V)(GF)

selection of housemade dips, breads & bites

RED LENTIL SOUP (V) (GF)

crispy cauliflower & pickled peppers

CHARRED ALBACORE TUNA NICOISE (GF)

tomato olive relish, haricot blanc

SECOND

MEDITERRANEAN COBB SALAD (V) (GF)

grilled chicken, quinoa tabouli, feta, tomato cucumber salad, za'atar

TUNISIAN RICE BOWL (V) (GF)

choice of protein

ARTICHOKE BARIGOULE RAVIOLI

shrimp & basil pistou

CHICKEN FRANCESE

petite peas, lemon & capers



DESSERT

DOUBLE CHOCOLATE TART

vanilla gelato, orange

BABA AL LIMONCELLO

lemon sorbet, chantilly

GF - CAN BE MADE GLUTEN FREE
V - CAN BE MADE VEGETARIAN

CHICAGO RESTAURANT WEEK 2026

BRUNCH

LUNCH

DINNER

MONDAY - SUNDAY
5:00 PM - 10:00 PM



\$60
PER PERSON

FIRST

ASSIETE DE CRUDITE (V)(GF)
plate of marinated vegetabales

SECOND

CHARRED ALBACORE TUNA NICOISE (GF)
tomato olive relish, haricot blanc

CRISPY BUCKWHEAT CREPE (GF)
ham, gruyere, egg yolk

ARTICHOKE RAVIOLI (V)
"barigoule", pistou jus

THIRD

BRAISED BEEF PRESSE A LA DAUBE (GF)
white beans, tomato olive relish

HEARTH ROASTED EGGPLANT (V)(GF)
winter vegetable ratatouille, sage jus

SHELLFISH STUFFED SALMON (GF)
braised endive, saffron vadouvan beurre blanc

"POULET CHASSEUR" (GF)
confit heritage chicken, king oyster, sauce tomate

DESSERT

DOUBLE CHOCOLATE TART (V)
vanilla gelato, orange

BABA AL LIMONCELLO (V)
lemon sorbet, chantilly

PISTACHIO RASPBERRY PARIS-BREST (V)
pistachio cream, raspberries

GF - CAN BE MADE GLUTEN FREE
V - CAN BE MADE VEGETARIAN

