



Tanta[®]
cocina peruana

TANTA COCINA PERUANA

118 WEST GRAND AVENUE, CHICAGO, IL 60654
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TANTACHICAGO.COM

SPACE OPTIONS

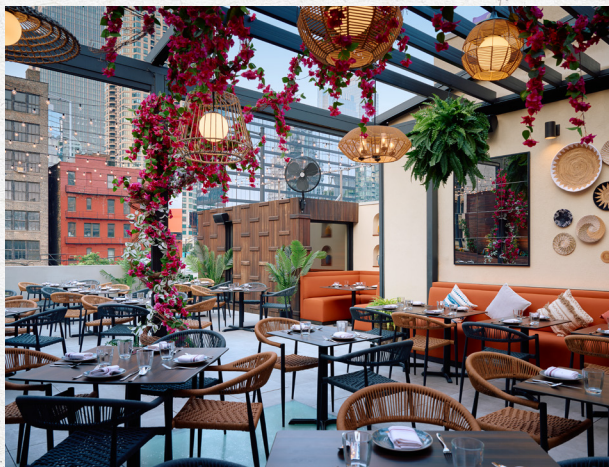
MAIN DINING ROOM

Experience all the highlights of Peruvian cuisine with our family-style, group dining menus in one of our semiprivate spaces. Seated dinners are located amongst other dinner reservations and diners, tucked away! Everything is served on large platters for everyone to enjoy, share, and sample what they would like at their leisure!



ROOFTOP TERRACE

Our Rooftop Terrace is 1,550 sq. ft. and can host up to 70 seated or a cocktail reception for 120 guests. It features a full-service bar, a back-lit skylight looking down to the main dining room, and a retractable awning for inclement weather. This outdoor urban oasis is available for private booking from May until October, weather permitting.



PRIVATE DINING ROOM

Located on the restaurant's 2nd floor, our open-air Private Dining Room (PDR) has 950 sq. ft. and can seat up to 55 guests or reception/cocktail for up to 70 guests. The space includes a full-service bar and potential AV options.



FLOOR PLANS & CAPACITIES

FIRST FLOOR

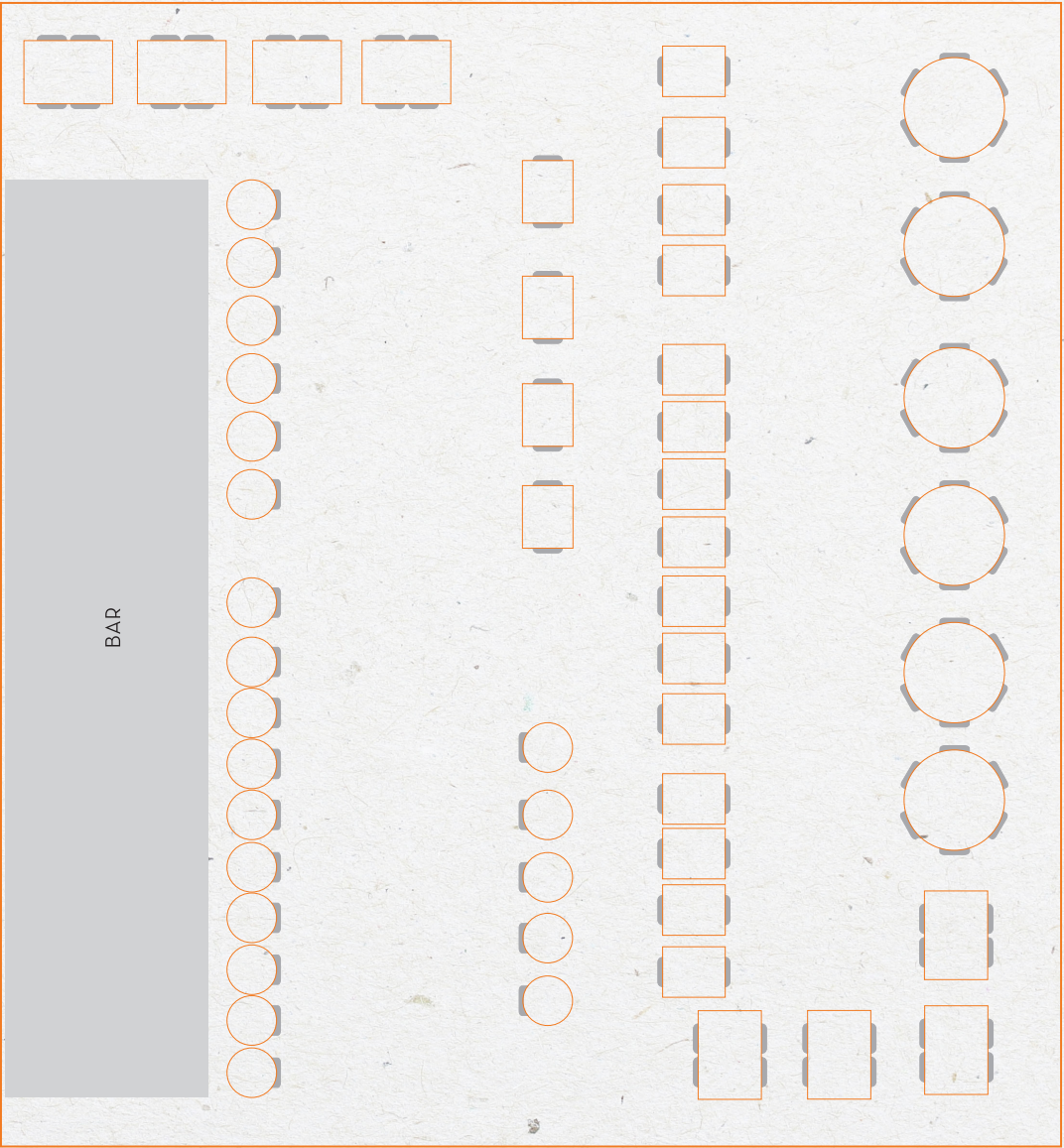
MAIN DINING ROOM

ENTIRE MAIN DINING ROOM

Seated 90 | Reception 140

MAIN DINING LARGE GROUPS

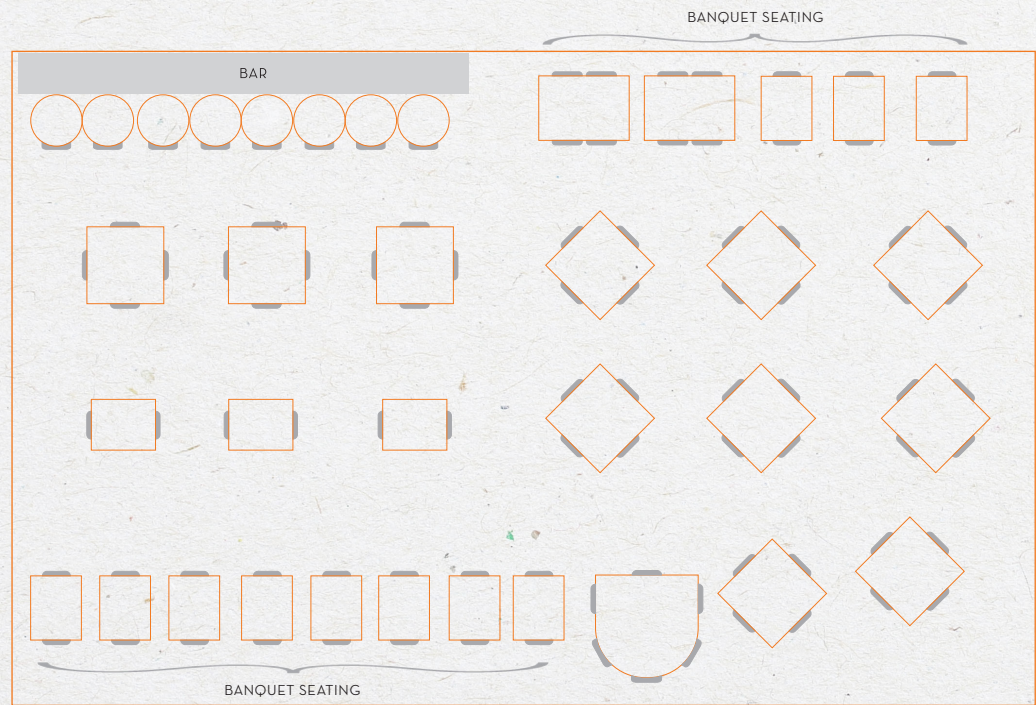
Seated 8-18



FLOOR PLANS & CAPACITIES

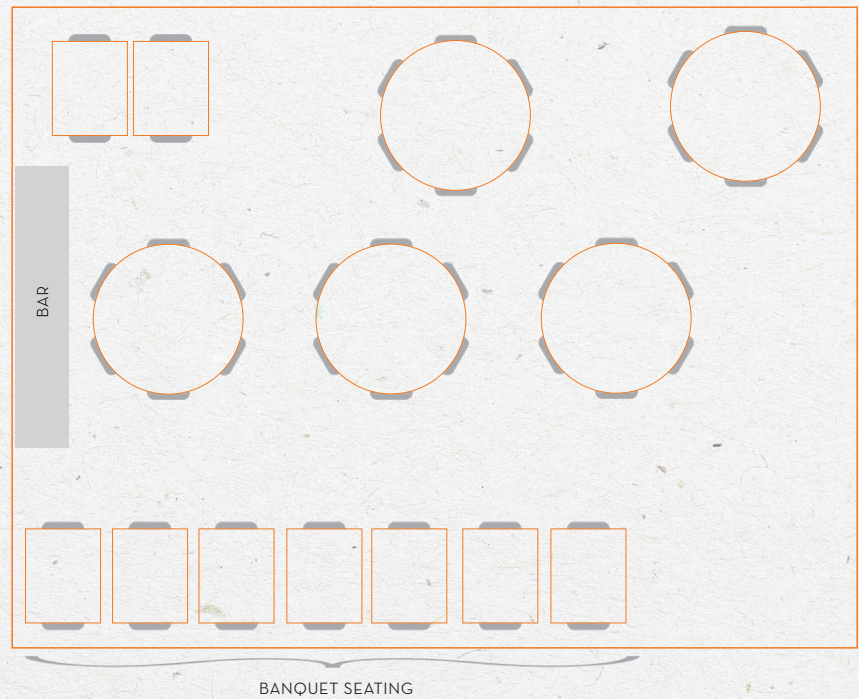
SECOND FLOOR TERRACE

ROOFTOP TERRACE
Seated 120 |
Reception 150



SECOND FLOOR PRIVATE DINING ROOM

PRIVATE DINING ROOM (PDR)
Seated 60 | Reception 70
PDR + CANOPY
Seated 70 | Reception 120





EVENT MENU OFFERINGS

RECEPTION STYLE

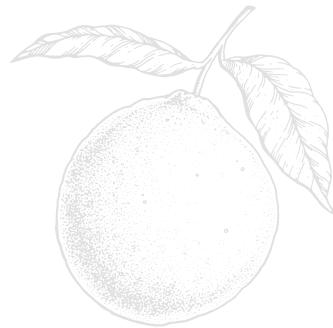
SIGNATURE DINNER MENUS

SIGNATURE DINNER MENUS (VEGETARIAN/
VEGAN) FOOD STATIONS

BUFFET MENUS

SIGNATURE BRUNCH MENU

BAR PACKAGES



RECEPTION STYLE EVENT

PASSED HORS D'OEUVRES

FIVE APPS / \$60PP

SEVEN APPS / \$70PP

NINE PASSED APPS / \$80PP

NIGIRI

NIGIRI CRIOLLO (G)(SF)(E)

wagyu skirt steak, lightly torched with lomo saltado sauce,
quail egg, chalaca, avocado, cebichera

NIGIRI ANTICUCHERO (F)(S)(E)

salmon belly, lightly torched with anticuchera sauce,
pachikay, avocado, quinoa

NIGIRI CEBICHERO (F)(E)

ahi tuna, avocado, tapioca cracker, smoked cebichera

CAUSITA

CAUSA LIMENA (G)(E)

aji amarillo causa, la brasa chicken salad,
avocado, tomato, huancaína sauce

CAUSA GARDEN (V)

artichokes, asparagus, beet salad, avocado,
tomato, beet causa, and olive sauce

ANTICUCHOS

ANTICUCHO DE CARNE (BEEF)(D)(E)(G CC) grilled
tenderloin, chimichurri, chalaca, rocoto sauce

ANTICUCHO DE POLLO (CHICKEN)(D)(E)(G CC)
grilled chicken breast, chimichurri, chalaca, polleria sauce

ANTICUCHO DE VEGGIE (V)(E)(G CC)
seasonal vegetables, anticuchera, chimichurri

CEBICHE BAR

CEBICHE CLÁSICO (F)(SF CC)(G CC)

chef's selection of fish, red onions, cilantro, leche
de tigre

CEBICHE MIXTO (SF)(F)(G CC)

chef's selection of seafood, habanero, cilantro,
red onion, rocoto leche de tigre

CEBICHE VEGETARIAN (V)(G CC)

chef's selection of vegetables, lime, red pepper,
vegetarian leche de tigre

EMPANADA

EMPANADA DE GALLINA (G)(D)(E)(F CC)

stewed chicken aji amarillo, polleria sauce

EMPANADA DE TAMAL (CORN)(G)(D)(E)

choclo, sweet corn, quinoa, queso fresco,
huancaína sauce, and chalaca

POSTRES (DESSERT)

\$12 PER GUEST | CHOOSE 2

MINI TRES LECHES (D)(G)(E)

lucuma tres leches soaked sponge cake, coffee
cream, chocolate crumble

MINI CHOCOLUCUMA CAKE (D)(G)(E)

chocolate cake, lucuma mousse

MINI SORBET

seasonal sorbet

RECEPTION ENHANCEMENTS

CEBICHE NIKKEI (F)(S)(SS)

tuna, nikkei leche de tigre, avocado
cucumber, nori, daikon
+\$4 PER PERSON

NIGIRI LIMENO (F)

sashim tuna, sushi rice, avocado puree,
chalaca, cebichera
+\$4 PER PERSON

EMPANADA DE CARNE (G)(E)(F CC)

brisket, raisins, onions, huacatay sauce
+\$2 PER PERSON

CAUSA CANGREJO (G)(D)(SF)(E)

beet's causa, red crab salad, avocado, tomato,
huancaína sauce
+\$2 PER PERSON



ALLERGEN KEY (SF) Shellfish (P) Pepper (A) Allium (G) Gluten (E) Egg (D) Dairy (F) Fish (S) Soy (SS) Sesame (TN) Tree Nut (V) Vegetarian (CC) Cross Contamination

SIGNATURE DINNER MENU

SERVED FAMILY STYLE
+\$25PP IF INDIVIDUALLY PLATED

\$80 PER GUEST

STARTER

CEBICHE CLASICO (G CC)(A)(SF CC)(F)(P)

catch of the day, classic leche de tigre, choclo, sweet potato, cancha

STRACCIATELLA (D)(A)(P)(G)

italian stracciatella, heirloom tomatoes, quinoa pop, crispy basil & honey aji amarillo dressing, toast

MAIN

LOMO SALTADO (P)(F CC)(SF)(G)(D)(A)(S)

wok stir-fried beef tenderloin, tomatoes, onions, garlic, oyster-soy sauce, potato wedges, side of arrozo con choclo

ANITCUHERO NIKKEI (P)(S)(A)(S)

seared salmon, green bell peppers, nikkei sauce, bok choy

DESSERT

TRES LECHES (D)(G)(E)

lucuma tres leches soaked sponge cake, coffee cream, chocolate crumble

VEGETARIAN / VEGAN \$80 PER GUEST

STARTER

CEBICHE VEGGIE (A)(P)

chef's selection of vegetables, aji amarillo veggie leche de tigre

MAIN

VEGGIE SALTADO (D)(S)(G)(A)

seasonal veggies, red onions, tomatoes, garlic soy sauce, rustic potatoes, arroz con choclo

DESSERT

SEASONAL SORBET

ALLERGEN KEY (SF) Shellfish (P) Pepper (A) Allium (G) Gluten (E) Egg (D) Dairy (F) Fish (S) Soy (SS) Sesame (TN) Tree Nut (V) Vegetarian (CC) Cross Contamination

SIGNATURE DINNER MENU

SERVED FAMILY STYLE
+\$25PP IF INDIVIDUDALLY PLATED

\$100 PER GUEST

STARTER

CEBICHE LIMENO (F)(SF)(G CC)(A)(P)

shrimp, squid, octopus, white fish, aji amarillo leche de tigre, choclo, cancha, sweet potato

CAUSA CANGREJO (P)(SF)(D)(G)(E)(A)

beet causa, red crab meat salad, avocado, huancaína

ANTICUCHO DE POLLO (P)(F CC)(SF CC)(D)(G CC)(E)(A)

grilled chicken thigh, anticuchera sauce, buttered choclo, potato, pollería sauce

MAIN

LOMO SALTADO (P)(F CC)(SF)(G)(D)(A)(S)

wok stir-fried beef tenderloin, tomatoes, onions, garlic, oyster-soy sauce, potato wedges, side of arroz con choclo

ANITCUHERO NIKKEI (P)(S)(A)

seared salmon, green bell peppers, nikkei sauce, bok choy

CHAUFA (P)(SF)(G)(E)(SS)(S)(A)

wok stir-fried beef tenderloin, rice, veggies, shrimp omelet, scallions, sesame seeds, sweet chili sauce

DESSERT

TRES LECHES (D)(G)(E)

lucuma tres leches soaked sponge cake, coffee cream, chocolate crumble

VEGETARIAN / VEGAN \$100 PER GUEST

STARTER

CEBICHE VEGGIE (A)(P)

chef's selection of vegetables, aji amarillo veggie leche de tigre

STRACCIATELLA (D)(A)(G)

italian stracciatella, heirloom tomatoes, quinoa pop, crispy basil & honey aji amarillo dressing, toast

MAIN

VEGGIE SALTADO (D)(S)(G)(A)

seasonal veggies, red onions, tomatoes, garlic soy sauce, rustic potatoes, arroz con choclo

QUINOA A LO POBRE (E)(G CC)(P)(S)(A)

wok stir-fried quinoa, vegetables, fried egg, toasted sesame, sweet plantains, shishito peppers

DESSERT

SEASONAL SORBET

ALLERGEN KEY (SF) Shellfish (P) Pepper (A) Allium (G) Gluten (E) Egg (D) Dairy (F) Fish (S) Soy (SS) Sesame (TN) Tree Nut (V) Vegetarian (CC) Cross Contamination

SIGNATURE DINNER MENU

SERVED FAMILY STYLE
+\$25PP IF INDIVIDUDALLY PLATED

\$120 PER GUEST

AMUSE BOUCHE

NIGIRI CHUPE (SF)(D)(E)(A)(P)

sushi bite with shrimp in our home made chupe sauce

STARTER

CEBICHE CLASICO (G CC)(A)(SF CC)(F)(P)

catch of the day, classic leche de tigre, choclo, sweet potato, cancha

CAUSA CANGREJO (P)(SF)(D)(G)(E)(A)

beet causa, red crab meat salad, avocado, huancaína

PULPO ANTICUCHERO (P)(F CC)(SF CC)(D)(G CC)(E)(A)

grilled octopus, olive sauce, potato pure piquillo chichichurri

MAIN

CHURRASCO (P)(D)(G CC)(E)(A)

ny prime steak, anticucher, peruvian yellow potato, rocoto kapchi, chimichurri, huancaína, huacatay sauce

JALEA (P)(F)(SF CC)(G)(E)(A)

shrimp, calamari, fish, peruvian tartar sauce, cancha, choclo, crispy yucca, criolla, plantain chips

CHAUFA (P)(SF)(G)(E)(SS)(S)(A)

wok stir-fried rice with house-made car siu pork, veggies, shrimp omelet, scallions, sesame seeds, sweet chili sauce

STRACCIATELLA (D)(A)(G)

italian stracciatella, heirloom tomatoes, quinoa pop, crispy basil & honey aji amarillo dressing, toast

DESSERT

CHOCOLUCUMA CAKE (D)(G)(E)

chocolate cake, lucuma mousse

VEGETARIAN / VEGAN \$120 PER GUEST

STARTER

CEBICHE VEGGIE (A)(P)

chef's selection of vegetables, aji amarillo veggie leche de tigre

STRACCIATELLA (D)(A)(G)

italian stracciatella, heirloom tomatoes, quinoa pop, crispy basil & honey aji amarillo dressing, toast

MUSHROOM ANTICUCHERO (D)(G CC)(A)

grilled oyster mushroom, anticuchera, potatoes cream, crispy green kale, huacatay sauce

MAIN

VEGGIE SALTADO (D)(S)(G)(A)

seasonal veggies, red onions, tomatoes, garlic soy sauce, rustic potatoes, arroz con choclo

QUINOA A LO POBRE (E)(G CC)(P)(S)(A)

wok stir-fried quinoa, vegetables, fried egg, toasted sesame, sweet plantains, shishito peppers

BROCCOLINI (P)(A)

broccolini, smokey red bell pepper sauce, pachikay, pickled veggies

DESSERT

Seasonal Sorbet



FOOD STATIONS

Food Stations are continuously replenished for one hour of the event. Following this period, guests are welcome to help themselves to the available food items at their convenience throughout the remainder of the event.

All food stations will be marked with signage, listing ingredients and associated allergens.

CAUSA

\$30 PER GUEST/HOUR (CHOOSE 2)

CAUSA CANGREJO (G)(D)(SF)(E) beet's causa, red crab salad, avocado, tomato, huancaína sauce

CAUSA LIMENA (G)(E) aji amarillo causa, la brasa chicken salad, avocado, tomato, huancaína sauce

CAUSA GARDEN (E) whipped pesto potatoes, avocado, salad of artichokes, asparagus, beets, olive sauce

CEBICHE BAR

\$35 PER GUEST/HOUR (CHOOSE 2)

CEBICHE CLÁSICO (F)(G CC)(SF CC) chef's selection of fish, red onions, cilantro, leche de tigre

CEBICHE MIXTO (SF)(F)(G CC) chef's selection of seafood, habanero, cilantro, red onion, rocoto leche de tigre

CEBICHE VEGETARIANO (V)(G CC) chef's selection of vegetables, lime, red pepper, vegetarian leche de tigre

ANTICUCHOS

\$35 PER GUEST/HOUR (CHOOSE 2)

ANTICUCHO DE CARNE (D)(E)(G CC) grilled tenderloin, chimichurri, chalaca, rocoto sauce

ANTICUCHO DE PESCADO (D) (G CC) grilled salmon, huacatay sauce

ANTICUCHO DE POLLO (D) (G CC) (E)grilled chicken breast, chimichurri, chalaca, pollería sauce

ANTICUCHO VEGGIE (V)(D)(E)(G CC) seasonal vegetables, anticuchera, chimichurri

NIGIRI

\$40 PER GUEST/HOUR (CHOOSE 2)

NIGIRI ANTICUCHERO (E)(F)(SS) salmon belly, lightly torched with anticuchera sauce, pachikay, avocado, quinoa

NIGIRI CRIOLLO (E)(S)(SS)(SF CC) wagyu skirt steak, lightly torched with lomo saltado sauce, quail egg, chalaca, avocado, cebichera

NIGIRI CEBICHERO (E)(F)(SS) ahí tuna, sushi rice, avocado puree, chalaca, cebichera

EMPANADAS

\$30 PER GUEST/HOUR (CHOOSE 2)

EMPANADA DE GALLINA (G)(D)(E)(F CC) stewed chicken aji amarillo, pollería sauce

EMPANADA DE CARNE (G)(E)(F CC) brisket, raisins, onions, huacatay sauce

EMPANADA DE TAMAL (CORN)(G)(D) (E) choclo, sweet corn, quinoa, queso fresco, huancaína sauce, chalaca

BUFFET MENU

SIGNATURE BUFFET MENU ONE

\$89 PER GUEST

QUINOA SALAD (D)

heirloom cherry tomato medley, peruvian quinoa, stracciatella cheese, baby greens, sweet basil dressing

CHAUFA AEROPUERTO (SD)(A)(E)(G)(SF)(S)(P)

wok-stir-fried rice with house-made char siu pork, veggies, shrimp omelet, scallions, sesame seeds, sweet chilli sauce

SALMON (F)(S)(SS)

seared salmon, stir-fry vegetables, rocoto-miso glaze, sesame, green onions

LOMO SALTADO (D)(SF)(S)(SS)

beef tenderloin stir-fry, red onions, tomatoes, garlic-soy sauce, oyster sauce, cilantro, green onions

SIDES (F CC)

rustic potato fries | rice

SIGNATURE BUFFET MENU TWO

\$99 PER GUEST

QUINOA SALAD (D)

heirloom cherry tomato medley, peruvian quinoa, stracciatella cheese, baby greens, sweet basil dressing

ANTICUCHO DE POLLO (P)(F CC)(SF CC)(D)(G CC)(E)(A)

grilled chicken thigh, anticuchera sauce, buttered choclo, potato, polleria sauce

SALMON (F)(S)(SS)

seared salmon, stir-fry vegetables, rocoto-miso glaze, sesame, green onions

ARROZ DE MARISCOS (D)(SF)(E)(SS)

shrimp, calamari, octopus in wok-fried rice with bell peppers, aji amarillo, criolla, cilantro

LOMO SALTADO (D)(SF)(S)(SS)

beef tenderloin stir-fry, red onions, tomatoes, garlic-soy sauce, oyster sauce, cilantro, green onions

SIDES (F CC)

rustic potato fries | rice

DESSERT

\$12 PER GUEST/HOUR (CHOOSE 2)

TRES LECHES CAKE (G)(D)(E)

triple cream 24 hour-soaked vanilla sponge cake topped chantily cream

CHOCOLUCUMA CAKE (D)(G)(E)

Chocolate cake, lucuma mousse

SEASONAL SORBET

SIGNATURE BRUNCH MENU

SERVED FAMILY STYLE

+\$25PP IF INDIVIDUDALLY PLATED

\$60 PER GUEST

STARTER

CEBICHE MIXTO (SF)(G CC)

chef's selection seafood, habanero, cilantro, red onion, rocoto leche de tigre

EMPANADA DE CARNE (G)(E)(SF CC)

beef tenderloin, huacatay sauce

ANTICUCHO DE POLLO (D)(E)(G CC)

chicken thigh anticuchera sauce potato, polleria sauce

BRUNCH ENHANCEMENTS

STEAK & EGGS ESCABECHADO + \$5 PER PERSON (G)(D)

12oz New York steak, cippolini escabeche, beans tacu tacu, fried egg, chimichurri, and huacatay sauce

PESCADO FRITO + \$10 PER PERSON (G)(E)(F)(S)(SS)

Fresh catch of the day topped with nikkei sauce, bok choy, served with chaufa blanco

MAIN

CHAUFA AEROPUERTO (G)(SF)(S)(SS)(E)(P)

roasted beef-vegetable fried rice, shrimp omelet, sweet and spicy garlic sauce

LOMITO HASH (S)(A)(P)(G)(SF)(E)

beef tenderloin saltado, potato hash skillet, two fried eggs, avocado, cherry tomatoes, huacatay and polleria sauce

DESSERT

TRES LECHEs CAKE (G)(D)(E)

triple cream 24 hour-soaked vanilla sponge cake topped with chantily cream

ALLERGEN KEY (SF) Shellfish (P) Pepper (A) Alium (G) Gluten (E) Egg (D) Dairy (F) Fish (S) Soy (SS) Sesame (TN) Tree Nut (V) Vegetarian (CC) Cross Contamination





BAR PACKAGES

PACKAGE PRICING INCLUDES 2 HOURS.
EACH ADDITIONAL HOUR IS +\$20 PER PERSON.

SPRIT FREE PACKAGE

\$14 PER GUEST PER HOUR

Please note: spirit free cocktails are subject to seasonal availability

CHICHA MORADA-purple corn, pineapple, cinnamon, clove

SALCANTAY-pineapple, passionfruit, cinnamon, lime

SOFT DRINKS-lemonade, iced tea, sodas

COFFEE & ESPRESSO

BEER & WINE PACKAGE

\$40 PER GUEST | | TWO HOURS INCLUDED

House Beers
Carletto Sparkling Vino Blanco
Portillo, Cabernet Sauvignon, Argentina
Terras Gauda “Abadia de San Campio” Albariño, Spain

UN ABRAZO -A WELCOME BEVERAGE
SERVED TO GUESTS UPON ARRIVAL.

COCKTAIL WELCOME | \$16 PER GUEST

Select one Tanta Signature Cocktail

PROSECCO WELCOME | \$15 PER GUEST A glass of Carletto Sparkling Vino Blanco

CHAMPAGNE WELCOME | \$30 PER GUEST
A glass of Canard-Duchene Brut Reserve Champagne

LA YAPA -CLOSE OUT YOUR EVENING WITH A LITTLE SOMETHING EXTRA FOR YOUR GUESTS

CHICHA MORADA TOAST | \$10 PER GUEST

Chicha Morada is a traditional Peruvian beverage made from boiled purple corn, pineapple rind, cinnamon, and clove. This non-alcoholic drink is perfect for a family toast!

CAFE CUSCO | \$10 PER GUEST Offer your guests small toasts of our **signature Espresso Martini!** A perfect way to close out the evening.

SAN ISIDRO PACKAGE

\$50 PER GUEST PER HOUR | TWO HOURS INCLUDED

Tanta Signature Cocktails: Pick 3

Pisco Sour

Chilcano

Chingon

Chancaca Old Fashion

Spirits:

Gran Centenario Tequila

Three Olives Vodka

Planteray 3 Stars Rum

Boodles Gin

Evan Williams Black Label Bourbon

Powers Irish Whiskey

400 Conejos Mezcal

House Beers

Red Wine: Portillo, Cabernet Sauvignon, Argentina

White Wine: Terras Gauda “Abadia de San Campio” Albariño, Spain, Carletto Sparkling Vino Blanco

BASED ON CONSUMPTION

Most groups go with a bar that will be active at the beginning of the event and closed out at the end. Everything consumed is added to the final invoice. With a Bar Based Upon Consumption, you will be welcome to work with your Banquet Manager on preselect wines, a featured cocktail, or any other limitations/parameters you would like to build into your bar.

CASH BAR

Guests are responsible for their beverages for the entire event and pay out of pocket. Cash bars are not allowed for seated dinners.

CORDILLERA PACKAGE

\$65 PER GUEST PER HOUR | TWO HOURS INCLUDED

Tanta Signature Cocktails: All 4 included

Pisco Sour

Chilcano

Chingon

Chancaca Old Fashion

Spirits:

Grey Goose Vodka

Knob Creek

Johnnie Walker Black Label Whisky

Hendricks

Diplomático Rum

400 Conejos Tobala Mezcal

House Beers

Red Wine: Susana Balbo Cabernet Sauvignon, Argentina

White Wine: “Emblem” by Michael Mondavi Chardonnay, CA, Carletto Sparkling Vino Blanco



DETAILS

PREFERRED VENDORS

[Click here to browse our list of recommended vendors.](#) This curated list offers great suggestions from live bands and DJ's to ice sculptures and florists. Everything to make your event one to remember.

AV RENTAL (private events only: PDR & Full Rooftop Buyout)

We offer AV rentals for your event (no on-site AV Technician available with in-house rental):

72" smart TV + Bluetooth: \$150

2 hand-held, wireless microphones: \$100 Speaker: \$75

VALET SERVICE

We offer professional and courteous valet parking seven days a week for lunch and dinner service. 0-4 HOURS: \$22 | 4-6 HOURS: \$26

TAKE HOME GIFTS

You can count on adding anything from a special Peruvian treat to Gaston Acurio's famous cookbook to spruce up any event.





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