**Las Tablas Colombian Steakhouse Chicago Restaurant Week Menu**

**First Course**

**Empanada Combination Plate** (for two people)

Sampling of two of each type of empanada. **7.5**

**Order of Two Individual Empanadas** (over 85,000 sold at 2009 Taste of Chicago)

Traditional stuffed turnovers in corn flour shell.  Beef, Chicken, or Cheese. -Beef empanadas also contain rice, potato and bits of hard-boiled egg. -Chicken empanadas also contain rice, peas and carrots.-Mozzarella Cheese

**Chorizo con Arepa** Traditional Colombian cheese-corn bread with homemade Colombian pork sausage.

**Langostinos al Carbon**

Char-grilled shrimp lightly marinated in a garlic white wine sauce served with house salad.

**Calamares al Carbon**

Char-grilled calamari lightly marinated in a garlic white wine sauce served with house salad.

**Pulpitos al Carbon**

Char-grilled baby octopus lightly marinated in a garlic white wine sauce served with house salad.

**Patacón Pisao**Flat, crisp green plantain topped with either shredded beef in criolla sauce and melted cheese or shredded chicken in mushroom sauce and melted cheese.  
**Arepa Rellena**

Traditional Colombian cheese-corn bread filled with either shredded beef in criolla sauce or shredded chicken in mushroom sauce.

**Aborrajado** Very popular traditional Colombian appetizer.  Sweet plantain filled with guava paste and covered with melted cheese.

**Ensalada Casera** Romaine lettuce, tomato, cucumber, black olives and carrots in homemade garlic-lime vinegrette.

**Arepa Chorriada** Melted cheese over arepa sautéed in criolla sauce.

**Papa Chorriada** Melted cheese over potato, sautéed in criola sauce.

**Main Course**

**Combinaciones (very highly recommended)**Combine any two of the following:  Entraña Skirt Steak (house specialty), grilled chicken breast (pollo al ajillo), or grilled pork loin with grilled calamari, baby octopus, or grilled shrimp.  Served with fried sweet plantain, yuca, and potato.  
**\*Most popular combinations: Skirt steak or chicken breast with grilled shrimp  
  
Entraña (specialty of the house)**Absolutely the best cut of steak we offer.  Tender, juicy, and flavorful char-broiled skirt steak served with fried plantain, yuca, and potato…very highly recommended.   
 **Pollo al Ajillo**  A house favorite.  Grilled, boneless chicken breast flavored with a light hint of a garlic-white wine sauce.  Served with fried plantain, yuca, and potato.

**Matrimonio** Combination of Entraña skirt steak and Pollo al Ajillo.  Served with fried sweet plantain, yuca, and potato.

**Bandeja Paisa**  One of the most well-known Colombian dishes.  Char-broiled, Colombian-style cut rib-eye steak served with fried pork belly, rice, beans, fried egg, sweet plantain and avocado.

**Picada Colombiana (for two people)**

Combination of the most popular Colombian food. Entraña skirt steak (house specialty), rib-eye steak, pork loin, and chicken breast all grilled and sliced into small pieces.  Also comes with homemade chorizo, pork ribs, arepa, crunchy green plantain, fried sweet plantain, yuca and potato.

**Langostinos al Carbon**Char-grilled shrimp lightly flavored in a garlic-white wine marinade.

**Calamaresa la Parilla**

Char-grilled calamari lightly flavored in a garlic-white wine marinade.

**Pulpitos al Carbon**

Char-grilled baby octopus lightly flavored in a garlic-white wine marinade.

**Tradiciones Colombianas (Vegan Dish)**

Rice, beans, house salad, sweet plantain, fried yuca, potato and avocado.

**Paella Vegetariana**

Delicious combination of rice flavored with criolla sauce, beans, garbanzos, mushroom, yuca, potato and green plantain.

**Dessert**

**Flan de Coco**

Our own very special, original recipe.  Traditional latin custard dessert with a light hint of coconut.  Highly recommended.

**Tropical Fruit Mousse** Mousse flavored with fresh passion fruit or blackberry.