

Vermilion

10 W Hubbard St
Chicago, IL 60610
At N State St

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MenuPages **PRIME** Advertising

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Tapas

- Tamarind Shrimp Tangy Tamarind and Black Pepper *coated shrimp on a cool white moong bean and daikon koshimbir*..... 10.00
- Mysore Lamb Chops *in a spicy lentil based marinade seared in the tandoor, served over a minty, red onion salad*..... 12.00
- Five Spice Scallops *served on a spicy jalfrezi sauce* 12.00
- Steamed Mussels *succulent mussels simmered in a coconut - cilantro broth*..... 8.00
- Malabar Crab Cake *coconut and spice flavored crab cake served with green mango slaw and topped with panch puran tomato salsa*..... 10.00
- Escabeche of Ahi Tuna *fresh slices of ahi tuna seasoned in a cool cilantro, pickled red onion and lime based marinade*..... 11.00
- Duo of Indian Paranthas (flatbreads) *stuffed with freshly grated cauliflower and potatoes served with mint raita and achar* 9.00
- Spinach -queso Empanadas *on bed of jicama, tomatillo and coconut with a piquant mango coconut chutney*..... 8.00
- Bajian Acaraje *traditional brazilian bean croquettes stuffed with a choice of cumin roasted shrimp or stuffed spanish olives. served with a spicy pomegranate ginger chutney*..... 10.00
- Plantain Koftas *golden fried plantain dumplings with a date pomegranate sauce*..... 7.00
- Sopa Del Pia *our chef's eclectic and seasoned choice of soup, served with fresh naan*..... 9.00
- Ganbazo Chaat Salad *fresh garbanzo tossed with roasted red peppers in a chaat masala sauce topped with mojo frisse* 9.00
- Summer Ceviche *seasonal seafood tossed with berries in a tangy passion fruit cumin liquado*..... 12.00
- Green Cumin Terrine *fresh seasonal vegetables grilled and layered with spicy paneer, served cold on a bed of honey yogurt drizzled with roasted beetroot sauce* 10.00
- The Vermilion Collection *chef maneet's daily selection of 4 tapas for the table*..... 32.00

Bollywood Masala - a Bombay Menu

- Colada Ki Frankie *fresh indian flatbread layered with egg, and stuffed with a spiced pulled chicken filling with a lime cilantro chutney and pickled red onions* 10.00
- Vada Pau *spicy hing flavored mashed potatoes, batter fried in chick pea batter served in a pau traditional bread with a garlic coriander chutney and a mint mango chutney* 8.00
- Juhu Ki Pani Puri *hollow round crisp flour shells, stuffed with spiced potatoes and filled with a tangy fresh puree of mint, chilies and spice*..... 8.00
- Pau Bhaji Spicy Medley *of vegetables cooked till mashed with fresh coriander and aromatic spices served with a buttered pau-indian bread*..... 8.00
- Dessert Kulfi Aur Falooda *a traditional rich indian pistachio ice cream served with the seviyan flavored with rose water*..... 8.00

Summer Entrees

- Moqueca Com Pirao *a traditional spicy brazilian fish stew with a medley of seasonal seafood and fresh coconut served with freshly steamed rice*..... 25.00
- Yucatan Birria *succulent pieces of lamb spiced with ancho and pasilla chilies. green cardamom and dalchini simmered to perfection in an earthen pot, served over nimbu bhat* 27.00
- Camarones Con Naranja Y Tequila *traditional oaxacan shrimp entree flambéed with tequila and sauteed with chipotle and orange zest, served on a bed of jalfrezi sauce with steamed rice* 25.00

Signature Preparations

- Garam Masala Crusted Filet Mignon *accompanied with a mushroom ceviche and mango rice on a peruvian yucca cake*..... 32.00
- Lobster Portuguese *stewed in a coconut and curry leaf gravy, with saffron rice pilaf* 34.00
- Tandoori Skirt Steak *in a classic indian marinade served over sauteed garlic spinach with fried plantain chips* 25.00
- Blackened Tamarind Ribs *succulent baby back ribs coated with a smoky tamarind sauce served with yucca fries and sweet corn salsa* 23.00
- Tandoori Tilapia *served on a bed of spicy aloo gobi potato and cauliflower subzee*..... 24.00
- Chili Rubbed Cornfish Hen *blackened cornish hen in a chili mole dry rub served on a "sabudana khichidi" with a delicate papaya yogurt sauce* 26.00
- Paneer Semolina Pilaf *delicately spiced paneer cubes on a bed of semolina pilaf laced with mustard seeds, curry leaves and hiing*..... 18.00
- Tandoori Portabello In a Classic Indian *marinade served over sauteed garlic spinach with fried plantain chips* 18.00
- Kholapuri Chicken *traditional maharastrian dish from the region of kholapur predominant flavors being clove, cinnamon and coconut served with fresh steamed rice*..... 18.00
- Malvani Fish Curry *malvani is a coastal region in a westren india this fish dish is delicately flavored with fenugreek seeds and curry leaves served with fresh steamed rice*..... 20.00
- Bombay Thali *chef's selection of two entrees with daal makhani, fresh naan, basmati rice, papadum and mint raita* 25.00
- Daal Makhani *slow cooked black lentils with fresh naan*..... 11.00

Sides \$3.00

- Scented Basmati.....
- Fresh Naan.....
- Papad Masala/ Pico De Gallo.....
- Habanero Salsa
- Today's Raita.....
- Our Chef Would Be Delighted to Offer You a 7-course Customized Tasting Menu. Limited to The Entire Table and Subject to Availability \$0.75*



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