

Vermilion

*a melding of Indian & Latin cuisine
and regional Indian
grounded in historical cross-influences
geographical commonalities in ingredients
provocative. non-eurocentric. bold.*

CHICAGO RESTAURANT WEEK

January 17 – Feb 5th, 2023. Dinner.

Four courses. Family style. Full menu.

- Starter duo: Mexican pozole rojo & masala fries
- Second & third: Pick any appetizer and entrée for the table.
- Fourth: Select individual desserts to complete your 4-course meal (\$42).
- Starred ** flagship entrees & desserts are for premium CRW menu (\$59). For full table.
- Experiment. Order extras or accompaniments.
- Vegan (VE), Gluten Free (GF) and Vegetarian (VEG) options for all courses

SMALL

crisp chili fried chicken 365 16
our unique rendition of the legendary myth-based chicken 65, south indian batter, generous chilies

artichoke pakoras 12 (VE, GF)
street indian fritters, spain's thistle, chili mint chutney

crisp kale bhel "chaat" 14 (VE, GF optional)
street indian, mango, yogurt, tamarind chutney, puffed rice

tandoor grilled achari chicken kabab 16 (GF)
tandoor achari cauliflower kabab 16 (VEG)
pickled onion, chili mint chutney

curry leaf tamarind paneer 16 (VEG)
indian cottage cheese, shallot kerala batter, slaw

ACCOMPANIMENTS 6

to customize your meal

potato - street masala fries
onions – pickled onion
rice - lemon rice, steamed basmati
naan - garlic cilantro, chimichurri, plain
paratha - malabar flaky paratha
green - garlic spinach
chutney - mint chili, tamarind, chimichurri
slaw - tropical seasonal

Best Restaurants –

Travel & Leisure, Esquire, Town & Country, Chicago, Bon Appetit, USA Today, Wine Enthusiast, 3 Stars Chicago Tribune
Follow Vermilion on Instagram @vermilionchicago & Facebook. Tag your dining picture for giveaways.



THANK YOU FOR SUPPORTING WOMEN RESTAURATEURS

Founder Let's Talk Womxn.
700+ women restaurateurs. 14 cities.
Engage on IG @LetsTalkWomxn
Founder of James Beard Foundation Women's Leadership Program.

MEDIUM

add accompaniments. experiment.

blackened chili tamarind ribs 25 (GF)
unique pork ribs, braised melting

tiffin "pindi" butter chicken or paneer (VEG, GF) 24
tomato fenugreek hued gravy, ode to delhi's "pindi" dhaba

"gobi" portuguese 28 (VE, GF)
fresh cauliflower, stewed in goan gravy

**tandoori skirt steak 36 (GF)
10oz prime angus, churrasco, indian marinade, garlic spinach, raita, quintessential indian latin melding

**lobster portuguese 38 (GF)
fresh lobster tail, stewed in goan gravy
our USA Today #1 dish worldwide!

ginger daal makhani accompaniment 12 (GF, VEG)

DESSERTS (LIQUEUR PAIRING +12)

mango cardamom flan 12 (GF)
coconut foam – coconut crumble – fresh mango – cardamom perfect melding of a Spanish dessert prevalent in Latin America
(Suggested Sorel Jamaican Clove Cassia Hibiscus Ginger, US)

red chai coconut vegan ice cream 10 (VE)
by Pretty Cool Ice Cream, a let's talk womxn collaboration
(Suggested pairing Disaronno Almond Liqueur, Italy)

**ceiling smasher 12 (GF)
vermilion hedonism flourless chocolate cake
spiced cotton candy – molten chocolate ceiling smasher
(Suggested pairing Vermilion My Drink, My Choice Cocktail)

**shahi tukra 12
regal indian passion - warm rich reduced milk rabri – richer nut cake. A royal piece of your heart, the favorite of Mughal courts
(Suggested pairing Napoleon Mandarin Cognac, France)

***consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

ODE TO CHICAGO COCKTAILS 14

Lake Michigan

botanic cucumber, verdant cilantro, lime, vodka
refreshing and serene, like our lake

LSD

green chartreuse dropper, gin, green tea, house made oleo
saccharum, a playful tribute to Lake Shore Drive

The Black Fist

punch of dark rum, amaretto, pineapple, citrus, clove, for
social justice

My Drink, My Choice

vermilion cardamom saffron vodka, coconut milk, vanilla,
a smooth and sweet tropical essence, pro-choice

HERB & SPICE INDIAN LATIN COCKTAILS 14

Bucket List Pani Puri Margarita

liquid street indian, tequila, tamarind, chili mint infusion,
melds india's favorite chaat with mexico's favorite drink

Bollywood Item Number

sensually spicy, vodka, pear liqueur, jalapeno, lime, for
India's feisty power women, packs a double punch

Mango Mint Mojito

melding India and Cuba's favorite spirit rum, with the
favorite fruit mango, fresh lime, fresh mint, raw sugar

Brazilian Lychee Caipirinha

national cocktail of cachaça, muddled lime, sugar, lychee

Vermilion 3-C Sangria 10 / 40

uniquely spiced and fortified, infused with clove,
cardamom, & cinnamon

BOTANIC NONALCOHOLIC CRAFT DRINKS 8

Cucumber Mint Agua Fresca

cool muddled verdant, chili optional

Pani Puri Cooler

street indian masala lime chili water

Mango Mint Mojito Fizz

muddled mint lime sugar, soda

Lychee Caipirinha Sparkle

muddled lychee lime sugar, soda

** we apply a 20% service charge to your dining
experience for an equitable living wage across our
team, any tip above that is at your discretion*

BOUTIQUE GLOBAL WINES

Abandon traditional red/white underpinnings.

High acidity, low tannins. To pair with bold flavors.

WHITES

La Cana Albarino 14/56
Rias Baixas, Spain, 2021

Valravv Chardonnay 14/56
Sonoma, California, 2021

Monchhof Riesling 18/72
Mosel, Germany, 2021

Girard Sancerre "La Garenne" 18/72
Loire Valley, France, 2021

Nigl Gruner Veltliner --/68
Austria, 2021

Elana Walch Pinot Grigio --/78
Italy, 2021

E. Guigal Condrieu Viognier --/160
Rhône, France, 2014

Pahlmeyer Chardonnay --/190
Napa, California, 2014

Veuve Ambal Brut --/100
Burgundy, France

Veuve Clicquot "Yellow Label" --/150
France (750 ml), NV

REDS

Ricardo Santos Malbec 14/56
Mendoza, Argentina, 2019

Maquis Carmenere 14/56
Colchagua Valley, Chile, 2018

Donati Cabernet Sauvignon 14/56
Central Coast, California, 2019

Luca Syrah "Laborde Double Select" 17/68
Argentina, 2020

Kunde Cabernet Sauvignon --/76
Kenwood, California, 2018

Tyler Pinot Noir --/78
Santa Rita, California, 2021

Bodega Muga Reserva Rioja --/82
Rioja, Spain, 2021

Lapierre Beaujolais Morgon --/90
France, 2021

Chateau Montalena Cabernet Sauvignon --/300
Calistoga, California, 2014