

Vermilion
a melding of Indian & Latin cuisines
and regional Indian from Kerala's Toddy Shops
grounded in historical cross-influences
geographical commonalities in ingredients
provocative and non-eurocentric
bold. substantive. unpretentious. flavor-driven

SMALL

artichoke pakoras 11
indian fritters, spain's thistle, chili mint chutney

crisp kale bhel chaat 13
street indian, mango cubes, yogurt, tamarind chutney,
puffed rice

juhu ki pani puri chaat 11
flour shells, potato-garbanzo,
chili mint water, tamarind chutney

achari tandoor seared kabab 14
chicken or cauliflower
pickled onion, chili mint chutney

kochi lamb chops 18
keralan marinade, chili mint chutney, pickled onion

curry leaf tamarind paneer 15
indian cottage cheese, shallot kerala batter, slaw

fiery kerala rasam soup 12
tomato & pepper based, to wash down anything

ACCOMPANIMENTS 5
to customize your meal

potato - street masala fries
rice - lemon rice, steamed basmati
naan - garlic cilantro, plain naan
paratha - malabar paratha
zest - mint chili, tamarind date chutney
slaw - tropical seasonal, pickled onion

Best Restaurants - Travel & Leisure, Esquire, Town & Country,
Chicago, Bon Appetit, USA Today, 3 Stars Chicago Tribune



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MEDIUM

not quite an entrée. add accompaniments. experiment.

blackened tamarind ribs 22
cool watermelon mint slaw

lobster or "gobi" portuguese 36/24
goan gravy, lemon rice

tiffin "pindi" butter chicken or paneer 20
tomato fenugreek hued gravy, ode to delhi's "pindi" dhaba

tandoori skirt steak 24
seared churrasco, indian marinade, garlic spinach

tellicherry crab masala 28
cool slaw

methi-kale-palak toran 19
triad of greens, coconut mustard seed nuanced

TASTING MENU FOR TWO

Curate your own experience. \$60 per head.
eight dish extravaganza - select any two small
plates, two medium items, two accompaniments,
and two desserts (lobster +10)

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please share feedback with
rohinivermillionchicago@gmail.com

it's been a brutal year, costs have soared,
and equity is on our mind, we apply a 18% service
charge to your dining experience,
any tip above that is at your discretion

ODE TO CHICAGO COCKTAILS 14

Lake Michigan

cucumber, cilantro, lime, vodka

LSD

green chartreuse, gin, assam green tea, oleo saccharum

The Black Fist

a punch of dark rum, amaretto, pineapple, citrus, clove

Devil in the White City

vermilion cardamom saffron vodka, coconut milk, vanilla

HERB & SPICE INDIAN LATIN COCKTAILS 14

Bucket List Pani Puri Margarita

liquid street indian, tequila, tamarind, chili mint infusion

Bollywood Item Number

sensually spicy, vodka, pear, green chili, lime

Mango Mint Mojito

need we say more?

Brazilian Lychee Caipirinha

cachaça, muddled lime, sugar, lychee

Vermilion 3-C Sangria Tumbler 10 /Pitcher 40

heavily fortified, infused 3C clove, cardamom, & cinnamon

DESSERT (LIQUEUR PAIRING +12)

Black, Brown & White Dissolution 12

*vermilion hedonism dark chocolate cake
spiced cotton candy – ebony molten chocolate*

(Disaronno almond liqueur, Italy)

Shahi Tukra 10

regal indian passion - warm rich rabri – richer nut cake

(Noval black ruby port, Portugal)

Mango Cardamom Flan 9

coconut foam – fresh mango

(Sorel Jamaica style clove cassia hibiscus ginger)

WINE

Whites

Glass/Btl.

La Cana Albarino

Rias Baixas, Spain, 2019

13/52

Valravn Chardonnay

Sonoma, California, 2019

13/52

E.Guigal Condrieu Viognier

Rhone, France, 2014

--/160

Pahlmeyer Chardonnay

Napa, California, 2014

--/190

Veuve Clicquot "Yellow Label"

France (375/750 ml), NV

90/150

Reds

Ricardo Santos Malbec

Mendoza, Argentina, 2018

14/50

Marques de Caceres Reserva Rioja

Cenicero, Spain, 2015

17/65

Maquis Carmenere

Colchagua Valley, Chile, 2017

11/44

Donati Cabernet Sauvignon

Central Coast, California, 2017

13/52

Kunde Cabernet Sauvignon

Kenwood, California, 2015

--/75

Nicolas Catena Cabernet Sauvignon

Mendoza, Argentina, 2010

--/210

Chateau Giscours Margaux Bordeaux Blend

Bordeaux, France, 2010

--/240

Chateau Montalena Cabernet Sauvignon

Calistoga, California, 2014

--/300

NONALCOHOLIC BOTANIC 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

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