



2025 CHICAGO  
RESTAURANT WEEK

✦ BRUNCH MENU ✦

\$30 / PERSON

STARTER

*choice of*

Soup of the Day  
*ask your server*

*or*

Lirica Salad (GF)  
*romaine, heirloom cherry tomatoes,  
black beans, avocado, queso fresco, cilantro  
cream, & tortilla strips, with champagne  
vinaigrette*

MAIN

*choice of*

Breakfast Burrito  
*chorizo, scrambled eggs, poblano, onion,  
guacamole, queso fresco, breakfast  
potatoes, served with morita salsa*

Lirica's Omelet\* (GF) (V)  
*cream cheese, dill, lime zest,  
roasted heirloom grape tomatoes,  
breakfast potatoes*

*or*

French Toast (V)  
*whipped mascarpone, mint, lemon zest,  
berries, maple syrup*

DESSERT

*choice of*

Mango Flan (GF)  
*or*  
Flourless Chocolate Cake (GF)

*18% gratuity applied to groups of 5 or more and checks over \$50.*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





2025 CHICAGO  
RESTAURANT WEEK

✦ LUNCH MENU ✦

\$30 / PERSON

STARTER

*choice of*

Soup of the Day  
*ask your server*

*or*

Lirica Salad (GF)  
*romaine, heirloom cherry tomatoes,  
black beans, avocado, queso fresco, cilantro  
cream, & tortilla strips, with champagne  
vinaigrette*

MAIN

*choice of*

Chicken Sandwich\*  
*lightly breaded Amish chicken thigh,  
wild arugula, pickles, spicy honey, aioli, &  
pickles served on a brioche bun with fries*

Scottish Salmon\* (GF)  
*pan-seared Scottish salmon,  
winter vegetables, mashed potatoes, &  
lemon vinaigrette*

*or*

Lirica Portabello Burger (V)  
*7oz portobello mushroom burger,  
lettuce, tomato, onion, pickles, mustard &  
mayo, served with fries*

DESSERT

*choice of*

Mango Flan (GF)

*or*

Flourless Chocolate Cake (GF)

*18% gratuity applied to groups of 5 or more and checks over \$50.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*





2025 CHICAGO  
RESTAURANT WEEK

✦ DINNER MENU ✦

\$60 / PERSON

STARTER

*choice of*

Mushroom & Goat Cheese Tartine (V)  
*herb-roasted wild mushrooms &  
whipped goat cheese on  
house-made focaccia*

*or*

Classic Caesar Salad  
*romaine hearts, saffron croutons,  
fresh shaved parmesan, Caesar dressing*

MAIN

*choice of*

Half Chicken\* (GF)  
*half roasted Amish chicken, house herb blend,  
natural au jus, garlic mashed potatoes*

Shrimp Pasta\*  
*black tiger shrimp, chitarra, vino verde,  
chili butter, parmesan cheese, fresh chives*

Steakburger\*  
*Swiss cheese, Boston lettuce,  
heirloom tomato, onions, pickles, mayo,  
& mustard on a brioche bun with fries*

*or*

Lentil & Pea Croquette (V)  
*lentil & pea croquette, with tomato cream,  
micro-cilantro, & basil*

DESSERT

*choice of*

Mango Flan (GF)

*or*

Churros with Cinnamon-Sugar & Chocolate

*18% gratuity applied to groups of 5 or more and checks over \$100.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

