



VERMILION

indian-latin cuisine

www.thevermilionrestaurant.com

10 West Hubbard Street
Chicago, IL 60610

PH: 312.527.4060

Lunch:
Monday-Friday 11:30am-2:30pm

Dinner:
Sunday-Thursday 5-10pm
Friday and Saturday 5-11pm

Reservations Requested

Available For Private Parties
Full Bar/Boutique Global Wines
Bar Scene/Lounge Atmosphere
Custom Vegetarian and Prix Fixe Menus Available
Private Areas Available (10-250 people)
Patio Dining Available
Catering/Takeout Available
Valet Parking Available

■ Acclaimed as one of Chicago's "best new restaurants" by *Bon Appetit*, *Travel & Leisure*, *Town & Country*, *USA Today*, *Wine Enthusiast* and *Chicago* magazine among others, this extraordinarily bold and innovative Indian-Latin fusion restaurant revels in the unconventional. Experience a contemporary, provocative and memorable take on lobster, veal, filet mignon, duck, boar, lamb shank, crab, ribs or whole fish in an array of tapas, entrées and desserts. Sophisticated and adorned with huge sensual Indian fashion photography, Vermilion conveys a vibrant femininity found in the female duo of concept originator and owner Rohini Dey and Executive Chef Maneet Chauhan (a CIA graduate). Vermilion offers both a chic lounge to sip "herb and spice" cocktails and share tapas, as well as a formal dining room for elegant evenings out. The dilemma of choice can be circumvented by the two five-course, ten-element tasting menus (seared: red meats; the deep: seafood). Thoughtful touches like a custom vegetarian menu complement the warmth of the service. Lush vermilion drapes segregate multiple spaces that work ideally for large groups, combining ambience and seclusion. A boutique global wine list and a slew of original cocktails (lauded by *Wine Enthusiast*, *Fortune* and *Food & Wine*) seamlessly extend the originality to beverages.

sample menu selections

small plates::

Blue Corn Crusted Scallops

Kali mirch, Latin calabasa, goat cheese purée

Duck Vindaloo Arepa

Brushed pomegranate molasses, curry leaf mango

Artichoke Pakoras

Spain's thistle in Indian fritters and eggplant chili

Wild Boar Jibarito

Street Puerto Rican fare, pear-guajillo chutney

Mysore Lamb Chops

Spiced and tandoor-seared, mint red onion

Cilantro Tamarind Shrimp

Cool white moong bean daikon "koshimbir"

Triad of Whimsical Lobster Tasting

'Dhaba' Chicken and Seekh Kababs
Truckstop fare, tandoor-seared with chaat slaw

signature preparations::

Pistachio Crusted Veal Chop

Mexican hierbos de olor, chaat onion rings

Caldeirada de Peixe

Brazilian seafood stew with an Indian kick

Olive Tapenade Crusted Filet Mignon

Chimichurri, fenugreek-pepper sweet potato

Tandoori Skirt Steak

Plantain chips, garlic spinach

Chili-Glazed Tamarind Ribs

Tamarendo-imli glaze, tortilla chips, corn salsa

Crab Konkani in Oaxacan Crepas de Huitlacoche

Indian coastal favorite, inca red quinoa graneada

custom vegetarian menu::

lunch special::

Three Course Lunch Prix-Fixe

Vermilion Burger Trio

Mango-cumin plantain, tandoori chipotle chicken, madras curry beef with mango dusted fries

heat::

Lobster Portuguese

Goan Lamb Shank Gassi

16 Spice Sri Lankan Whole Fish

desserts::

Mango, Olive Shrikhand, Port Tapioca

Mango sheets, port olive, fennel mango chutney

Liquid Desserts

Garam masala Mexican hot chocolate, cinnamon rice horcheta

Cassava, Orange, Piloncello

Cassava date cake, caramel soup, candied orange sticks, cassava wafers