**Vermilion**

a melding of Indian & Latin cuisines
and regional Indian from Kerala’s Toddy Shops
grounded in historical cross-influences
geographical commonalties 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

**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*

telicherri 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)

follow and tag us on IG @vermilionchicago & on FB
for monthly dinner giveaways

please share feedback with
rohinivermilionchicago@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

<table>
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<tr>
<th>Wine</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
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<tbody>
<tr>
<td>La Cana Albarino</td>
<td>Rias Baixas, Spain</td>
<td>2019</td>
<td>13/52</td>
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<tr>
<td>Valravn Chardonnay</td>
<td>Sonoma, California</td>
<td>2019</td>
<td>13/52</td>
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<tr>
<td>E.Guigal Condrieu Viognier</td>
<td>Rhone, France</td>
<td>2014</td>
<td>160</td>
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<tr>
<td>Pahlmeyer Chardonnay</td>
<td>Napa, California</td>
<td>2014</td>
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<tr>
<td>Veuve Clicquot &quot;Yellow Label&quot;</td>
<td>France (375/750 ml)</td>
<td>NV</td>
<td>90/150</td>
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Reds

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<tr>
<th>Wine</th>
<th>Region</th>
<th>Year</th>
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<tbody>
<tr>
<td>Ricardo Santos Malbec</td>
<td>Mendoza, Argentina</td>
<td>2018</td>
<td>14/50</td>
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<tr>
<td>Marques de Caceres Reserva Rioja</td>
<td>Cenicero, Spain</td>
<td>2015</td>
<td>65/17</td>
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<tr>
<td>Maquis Carmenere</td>
<td>Colchagua Valley, Chile</td>
<td>2017</td>
<td>44/11</td>
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<tr>
<td>Donati Cabernet Sauvignon</td>
<td>Central Coast, California</td>
<td>2017</td>
<td>52/13</td>
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<tr>
<td>Kunde Cabernet Sauvignon</td>
<td>Kenwood, California</td>
<td>2015</td>
<td>75/1</td>
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<tr>
<td>Nicolas Catena Cabernet Sauvignon</td>
<td>Mendoza, Argentina</td>
<td>2010</td>
<td>210</td>
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<tr>
<td>Chateau Giscours Margaux Bordeaux Blend</td>
<td>Bordeaux, France</td>
<td>2010</td>
<td>240</td>
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<tr>
<td>Chateau Montalena Cabernet Sauvignon</td>
<td>Calistoga, California</td>
<td>2014</td>
<td>300</td>
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NONALCOHOLIC BOTANIC CRAFT DRINKS 8

<table>
<thead>
<tr>
<th>Name</th>
<th>Flavor</th>
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<tbody>
<tr>
<td>Cucumber Mint Agua Fresca</td>
<td>cool muddled verdant, chili optional</td>
</tr>
<tr>
<td>Pani Puri Cooler</td>
<td>street indian masala lime chili water</td>
</tr>
<tr>
<td>Mango Mint Mojito Fizz</td>
<td>muddled mint lime sugar, soda</td>
</tr>
<tr>
<td>Lychee Caipirinha Sparkle</td>
<td>muddled lychee lime sugar, soda</td>
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</tbody>
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*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*