



CATERING MENU

menu items and prices subject to change

contains:

FAVORITOS

half pan serves 8-10 guests

CAUSA LIMEÑA

whipped potato infused with roasted aji amarillo puree topped with Peruvian-style chicken salad, avocado mousse, cherry tomatoes, huacatay sauce, quail egg – \$79.95

contains: eggs

QUINOA A LO POBRE

wok-stir fried Peruvian quinoa, vegetables, fried egg, hoisin, pickled vegetables, toasted sesame, sweet plantains – \$99

contains: gluten

NIGIRIS

16 pieces per box, serves 8-10 guests

NIGIRI CRIOLLO

aji amarillo sushi rice topped with torched wagyu beef skirt, avocado mousse, quail egg, ponzu gel, chalaca – \$49.95

contains: gluten, eggs

NIGIRI CHOCLITO CON QUESO

aji amarillo sushi rice topped with charred baby corn, huacatay, cheese sauce – \$29.95

contains: dairy

NIGIRI SAMPLER

32 assorted pieces – \$149

CHAUFA AEROPUERTO

wok-stir fried rice, house-made char siu pork, veggie, shrimp omelet, scallions, toasted sesame, nikkei sweet chili-garlic sauce – \$119

contains: eggs, shellfish

LOMO SALTADO

traditional Peruvian wok-stir fried beef tenderloin, tomatoes, soy-oyster sauce, garlic, cilantro, crispy rustic potato wedges, served with choclo rice – \$129

contains: gluten, dairy



NIGIRI LIMEÑO

aji amarillo sushi rice topped with torched bay scallop, charred beef-sesame, scallions, avocado mousse, chalaca – \$49.95

contains: gluten, shellfish

NIGIRI CHALACO

aji amarillo sushi rice topped with sliced raw tuna, rocoto cebichera, chalaca – \$49.95

contains: seafood





CEBICHES

half pan serves 8-10 guests

CLASICO

catch of the day in a classic leche de tigre, with red onions, habanero, choclo, cancha, sweet potatoes, cilantro, chalaca – \$99.95

contains: seafood

LIMEÑO

catch of the day in rocoto leche de tigre with shrimp, calamari, octopus, choclo, cancha, cilantro, chalaca – \$99.95

contains: seafood, shellfish



TIRADITOS

40 pieces per box \$99.95

HISHINOMI

thinly sliced raw white fish, water chesnut sauce, garlic chips, rocoto pepper oil, fried capers

contains: seafood

PONJA

ahi tuna tataki, rocoto-ponzu sauce, avocado mousse, aji amarillo pachikay, burnt onion powder

contains: gluten, seafood

VERDE

thinly sliced raw salmon belly, quinoa, jalapeno-avocado sauce, microgreens

contains: seafood



PIQUEOS

10 pieces per box - \$49.95

EMPANADA DE TAMALITO VERDE

choclo, sweet corn, aji amarillo, cilantro, queso fresco, huancaina sauce

contains: gluten, dairy

EMPANADA DE CARNE

brisket, raisins, onions, huacatay sauce

contains: gluten

EMPANADA DE POLLO

stewed chicken, aji amarillo, rocoto cream

contains: gluten, dairy

EMPANADA SAMPLER

20 pieces, five each empanadas – \$99

contains: gluten, dairy

VERDES

half pan serves 8-10 guests

TANTITA SALAD

spring mix salad, red onions, cucumbers, grape tomatoes, avocado, rocoto vinaigrette – \$54

add-on grilled chicken \$12 (6 oz)

add-on grilled salmon \$18 (6 oz)

BACHICHE SALAD

quinoa, frisee, grape tomatoes, sweet basil vinaigrette, burrata, beet coulis, balsamic reduction – \$69

contains: dairy





POSTRES

serves 8-10 guests

TORTA DE CHOCOLATE

chocolate sponge cake soaked with pisco, dulce de leche, fudge – \$85

contains: gluten, dairy

TRES LECHES

sponge cake soaked in a sweet milk, lucuma, chantilly cream, crispy quinoa, spiced merengue, berries – \$85

contains: gluten, dairy



COCTELES

large format cocktails, serves 3-4

EL CHINGON

jalapeno-infused tequila, mezcal, lime – \$55

EL CHOLITO

pisco, cucumber, jalapeno, ginger, bitter bianco, vermouth, tajin for garnish – \$52

LA RUSA

pisco, elderflower liqueur, orange, lemon – \$52





FAQ

WHEN SHOULD I PLACE MY ORDER?

You are welcome to place your catering order as far as possible! However, we ask that all orders be finalized at least 48 hours before the event. Holidays are subject to change.

We will do our best to accommodate orders submitted within 48 hours of the event. However, it is not guaranteed.

Large orders (over 50 guests) are subject to a different timeline, which will be communicated with the client before booking.

ARE THERE REQUIREMENTS TO BOOK A CATERING ORDER?

There is a five-guest minimum requirement to place a catering order.

There is a \$250 Food and Beverage minimum spend to be eligible for delivery.

ARE THERE ANY FEES?

On top of the food and beverage subtotal, there is a Chicago Sales Tax 11.25%.

All Catering orders have an automatic 15% Take Out/Admin Fee.

DOES MY CATERING ORDER INCLUDE SERVING UTENSILS, CUTLERY OR PLATES?

Serving utensils not included, \$10 additional.

Plates/Napkins/Silverware

Please inform your Tanta Sales contact if you need disposable plates, silverware, and/or napkins. Unfortunately, we do not provide cups.

MENU PRICING

Menu pricing is based on platters that serve 8-10 guests. If the guest count is reduced, it will not affect the current menu unless communicated to the Tanta Sales contact. Menu prices are based on current costs and as food is a commodity, prices are subject to change. If the prices significantly increase on an item, we reserve the right to notify you within 30 days of your event. And with your consultation, we will make a reasonable substitution.

IS THERE A CANCELLATION POLICY?

Cancellation within 48 hours of the event will result in full payment of the total value of catering plus tax (within 72 hours for orders totaling \$1,000+). Cancellations must be made during regular business hours. Cancellations made prior to 48 hours can be fully refunded.

