

ENTRÉES - From The Sea

Arroz con Mariscos 18

Rice cooked to perfection in a seafood broth, white wine, Brandy, and a great selection of shrimp, octopus, squid, mussels, and clams (paella style).

Paella al estilo Rio's (market price)

Rio's version of "arroz con mariscos." A combination of various seafood: medallions of pork, and chunks of tender lobster tail.

Cau Cau de Conchas, choros y Camarones 18

Tender slow-cooked scallops, mussels, shrimps and elaborated in a yerbabuena and Aji Amarillo, served with Peruvian potatoes, corn and peas served with white rice on the side.

Sudado de Mariscos 18 o de Camaron 18

Steamed seafood combination in a tomatoes and Chablis base simmered with onions and tomatoes. (also available in shrimp / fish only)

Arroz con Camarones 16

Rice and shrimp cooked in Brandy, green peas and peppers.

Camarones a la Plancha 16

Sautéed shrimp in a red chili sauce topped with garlic and butter cream sauce served with white rice.

Langosta a la Parrilla en Salsa de Rio's (market price)

Grilled Lobster suffused with our special aji, garlic, white wine sauce on a bed of Rio's style rice.

Pescado en Salsa Picante de Mariscos 18

Pan fried sole, covered in a light creamy Creole sauce and assorted seafood accompanied by white rice.

Moqueca de Pescado 19

A Brazilian delight, Alaskan Halibut steak steamed with coconut milk along with sautéed garlic, onion, tomatoes, green & red peppers, green onions, parsley, and cilantro in palm oil served with yucca and white rice.

Filete de Pescado en Crema de Ajo 17

Fried fillet of sole topped with a garlic and butter cream. Served with white rice and tossed salad.

Huachinango frito con Crema de Ajo market price

Whole red snapper fried and topped with garlic and butter cream. Served with white rice and tossed house salad.

Seco de Carne 14 o Cordero 16

Beef or lamb simmered in a light cilantro and herbs based stew along with red peppers and peas served with rice and pinto beans.

Papa a la Diabla con Bisteck 16

Potatoes slices topped in a creamy blend of fresh white cheese and Peruvian yellow pepper, served with rice and pan fried steak.

Tallarine verde con Milanese 16*

Pasta mixed in a Peruvian pesto (spinach, basil, white cheese, walnuts) sauce served with a large breaded seasoned steak.

Filete de Tira de N.Y. con Papas Fritas 30

Char-grilled boneless New York strip steak seasoned and aged in our Argentinean and house spices. Served with fried potatoes and grilled season vegetables.

Corte de "Entraña" estilo Rio's con arroz y frijol negro 18

A "very large" juicy skirt steak topped with grilled onions served with white rice, black beans, fried plantains and a small salad.

Parrillada 30

Filete de tira, Entrana, Filete de lomo con tocino, Pollo asado, Chuleta de cordero, Morzilla y Salchicha de res. (New York strip steak, skirt steak, filet mignon, broiled marinated chicken, lamb chop, blood sausage, and Argentinean sausage) .

ENTRÉES - Meats

Friday's "Date Night"

2 for \$20



Join us every Friday for "Date Night" and enjoy a 3 course dinner for two starting at \$20

We Now Deliver!!!

Sunday's Peruvian Criollo Buffet



\$13/person

Noon to 3PM

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Rio's D'SUDAMERICA

delivery - take out - catering - dine in



Monday - Thursday 12PM - 10PM

Friday 12PM - 12AM

Saturday 1PM - 12AM

Sunday Brunch Noon - 3PM

Dinner 4PM - 9:30PM

(773) 276 - 0170

2010 W. Armitage Ave.

Chicago, IL 60647

Tamal Peruano 4

Smooth chili seasoned corn dough, stuffed with a small pork loin, hard-boiled egg, black botija olive, and topped with marinated onions.

Tamal Verde 4

Smooth Andean corn dough, scented with fresh coriander (cilantro). Stuffed with small chicken breast pieces, boiled egg and medium chili pepper topped with marinated onions.

Papa Rellena 8

2 bounteous white potatoes hand mashed, stuffed with sirloin meat, hard-boiled egg, black olive, onions and raisin filling; golden pan-fried topped with marinated onions.

Camaron Enrollado en Cangrejo Apanado 10

3 large shrimp rolled in crab and scallions, parsley, and spices. Breaded and lightly pan fried. Served with golden yucca and a rocoto cream sauce.

Camaron en Costra de Quinua con Pure de yuca-rocoto y Salsa de Maracuya 9

4 shrimp encrusted in quinoa over whipped yucca seasoned with rocoto, olive oil and lemon juice glazed with a passion fruit sauce.

Enpanada al Horno y Chimichurri 7

2 baked homemade Argentinean mini pie! A fresh, light pastry filled with a mixture of beef, raisins, olives, and onions served with chimichurri sauce. Also available veggie enpanadas

Anticuchos o Anticuchos de Pollo 10

3 skewer of beef heart or chicken marinated in Andean dry peppers, char-grilled and served with marinated potato.

Jalea de Mariscos en Salsa de Cebolla 8

Lightly battered and seasoned fresh seafood calamari, shrimp, octopus and fish topped with marinated onions.

Palta Rellena 8

Half avocado filled with a chicken mayonnaise and vegetable salad.

Papa a la Huancaína 7.5

A sophisticated blend of cheese, Peruvian yellow peppers, and spices mixed to a creamy texture over boiled potatoes.

Choros a la Chalaca 10

Onions, tomatoes, corn, lime juice, marinated and served over 1/2 shelled mussels. (1/2 dz.)

Ensalada Mariscos 15

Mixed greens tossed with shrimp, octopus, calamari, tomatoes, onions, black olives, and fresh cheese topped with our house dressing.

Ensalada Exótica en Vinagreta de Mango 8

Mixed greens tossed with oranges, mango, avocado, toasted cashews, and grapes, tossed in our mango/raspberry vinaigrette.

Ensalada de Casa 7

Our house salad. Mixed lettuce, cherry tomato, palmito, avocado, onions and cucumber tossed in our house dressing.

Ensalada de Quinua 8

Tomatoes, Quinoa (cereal of the Incas) mixed with fresh white cheese, basil, cilantro, roasted green & red peppers, topped with a dash of olive oil and lime juice served on a bed of lettuce.

APPETIZERS

Chupe de Camarones 14

Our signature soup, shrimp chowder, diced potatoes, Peruvian corn, light cream and a sprinkle of fresh cheese.

Sopa de Mariscos 16

Shrimp and fish broth soup loaded with Shrimp, octopus, squid, mussels, crab, clam and scallops.

Sopa de Pollo 8

Homemade traditional chicken soup cooked with celery, carrots, potatoes, noodles, and chunks of chicken.

Sopa a la Minuta 8

Beef broth served with noodles, potatoes and strips of sirloin.

Lomo Saltado al Pisco 16 *

A traditional Peruvian dish, Sautéed tomatoes, onions, and potatoes, Flambéed with Pisco served with white rice. **AVAILABLE in Chicken / Steak strips / Shrimp add \$3**

Tallarine Saltado 16 *

Traditional Peruvian and Japanese fusion, Fettuccini noodles sautéed along with yellow & red peppers, red onions, ginger, soy and oyster sauce.

AVAILABLE in Chicken / Steak strips / Shrimp add \$3

Arroz Chaufa 15 *

Peruvian style fried rice sautéed with green onions, egg, ginger and soy sauce.

AVAILABLE in Chicken / Steak strips / Shrimp add \$3

SOUP

POLLO A LA BRASA 16.5 (1/2 Chicken)

The exquisite taste of our Rio's Brasa is prepared from our secret recipe resulting of 20 ingredients, spices, and the appropriate balance of sauces. CHICKEN IS MARINATED FOR 24 HOURS THEN COOKED IN OUR WOOD BURNING BRICK OVEN FOR ROTISSERIE. 1/2 CHICKEN IS SERVED WITH A SMALL SALAD AND FRENCH FRIES.

Arroz con Pato 17 o Pollo 15

This is a traditional dish from the northern coast of Peru. Aromatic rice with coriander (cilantro), topped with duck marinated in dark beer and "Chicha de Jora." **Also available in chicken**

Aji de Gallina 15

Pulled chicken breast in a creamy Peruvian walnut sauce, mixed with a unique blend of Peruvian yellow peppers. Served with white rice.

Pollo Relleno 16.5

Pan fried breaded chicken breast stuffed with spinach, ham, and chihuahua cheese. Finished with a light garlic cream and served with white rice

Mar y Tierra 19

Skirt steak topped with sautéed shrimp, octopus, scallops, onions, and peppers. served with white rice.

Brochetas Rio D' Janeiro 18

A skewer of tenderloin medallions marinated with a traditional Brazilian Creole sauce. Accompanied by a skewer of scallops, shrimp and roasted peppers served over a mixture of well-seasoned black beans and rice.

Saltados

CEVICHE BAR \$14

(Your choice of seafood and preparation style.)	
Seafood	PREPARATION STYLE
PESCADO / fillet of Sole	Con Crema de Ajies- Specialty from Lima. A blend of Peruvian Rocoto Pepper, Aji amarillo Pepper (Peruvian yellow pepper.) marinated in lime, cilantro, and onions served with Peruvian corn and sweet potatoes.
CAMARONES / Shrimp	Clasico- Your choice of seafood marinated in lime, lemon juice, cilantro, Aji limo (habanero Peruvian Pepper) and onions served with sweet potato and Peruvian corn.
MIXTO / Fish, Squid, Octopus, Shrimp	Estilo Rio's, Especialidad de la Casa - Our house specialty, your choice of seafood marinated in lime juice, coconut milk, cilantro, Aji limo (Peruvian habanero) mango, ginger, onions served with sweet potato and plantain chips. Nikkei- Japanese/Peruvian fusion style ceviche your choice of seafood, marinated in lime juice, soy sauce, ginger and pinch of sesame seeds.
If you can't decide, try our Ceviche Sampler!!! Includes the four preparation styles and your choice of fish or mixed seafood. \$16	

Cena para dos (Dinner for two) \$38

3 Appetizers — Anticucho de pollo, ceviche clasico de pescado, Peruvian Tamale

2 Entrees — Aji de gallina, Arroz con mariscos



ENTRÉES - Land and Sea

Sides

Arroz Graneado 3

Platano Frito 4

Yucas fritas 4

Papas fritas 3

Frijol negro 4

Choclo 4

White rice

Sweet fried plantains

Fried yucas

fried potatoes

Black beans

South American corn

We Now Deliver!!!

Please be patient, our cuisine is made fresh to order. Please notify us of any food allergies.
No substitutions please. Vegetarian preparation is available. Prices are subject to change without notice.