

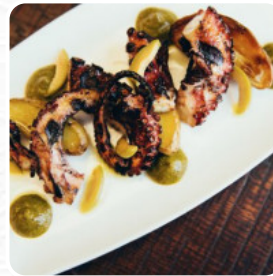
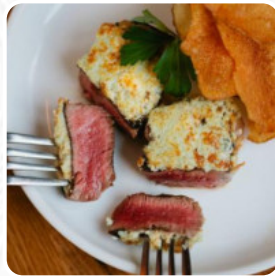


Cafe Ba-Ba-Reeba Menu

<https://menuweb.menu>

2024 N. Halsted St. Chicago, IL 60614-4314, United States

+17739355000 - <http://www.cafebabareeba.com/>



The restaurant from Chicago offers **436** different **dishes and drinks on [the menu](#)** at an average price of \$23.6.

Located in Lincoln Park, Cafe BaBaReeba! offers a safe and welcoming dining experience in our AllSeason Courtyard and Dining Rooms. Our new AIRPHX Air Filtration System helps ensure clean air for our guests. You can dine in or order your meal to go. Your health is our top priority, and we have implemented various safety measures including reduced capacity services, mandatory mask-wearing for employees, disposable and digital menus, and continuous sanitation procedures. Guests are required to wear masks when not seated at their tables. Reservations are limited to maintain social distancing. Visit leye.com/coronavirus for more information on our health and safety protocols. Thank you for choosing Cafe BaBaReeba!.

Cafe Ba-Ba-Reeba Menu



Non Alcoholic Drinks

CLAUSTHALER \$6.0

Soups

GAZPACHO

Snacks

CROQUETTES

Meat Dishes

MEATBALLS

Breakfast

BREAKFAST PAELLA \$29.0

Drinks

DRINKS

Appetizer

GARLIC SHRIMP \$11.5

Meat

CHICKEN CHORIZO SKEWER \$10.0

Paninis

BIKINI PANINI

Postres

CARAJILLO COCKTAIL \$10.0

Spanische Gerichte

SPANISH OMELETTE \$10.0

Happy Hour

FEATURED WINES BY THE GLASS \$6.0

Beers

BEER

Pizza - Klein Ø 22Cm

BELVEDERE \$12.0

Wodka

KETEL ONE \$11.0

Vip Drinks

BOMBAY SAPPHIRE \$11.0

Aperitive

BONANTO SPRITZ \$12.0

Licores

CORRALEJO AÑEJO \$14.0

Aperitivos

DHOS BITTERSWEET \$8.0

Entrantes

JAMÓN IBERICO DE BELLOTA PATA NEGRA \$33.0

Brunch

TORRIJAS WITH BLUEBERRY-LEMON
COMPOTE \$10.0

Sangrías

CAVA SANGRÍA \$11.0

Hot Drinks

COFFEE

Digestivos

CHINCHÓN DRY ANIS LIQUEUR \$8.0

Sangría

SANGRIA FLIGHT \$12.0

Quick Bites

AVOCADO TOAST \$18.0

Cafe Ba-Ba-Reeba Menu



Seafood Dishes

FRIED CALAMARI \$14.0

Small Bites

HOUSE-MARINATED SPANISH OLIVES \$6.5

Premium

CHIVAS SCOTCH

Dinner Menu

ANDALUSIAN GAZPACHO \$6.5

Popular Items

ATXA PACHARAN \$8.0

Draft Beer

MOODY TONGUE JUICED LYCHEE \$8.0

Libations

WHITE PEACH SANGRIA \$11.0

Rye

REDEMPTION RYE \$11.0

Bottled Beer

3 FLOYDS GUMBALLHEAD \$9.0

Gin Tonic Gin und Thomas Henry Tonic Water

HENDRICKS \$14.0

Liqueurs

CHAMBORD \$10.0

American Whiskey

KNOB CREEK SINGLE BARREL \$13.0

Sherry

GUTIÉRREZ COLOSIA OLOROSO \$9.0

Charcuterie

CANA DE CABRA CHEESE \$1.5

Cognac & Brandy

PISCO CONTROL \$8.0

Drink Specials

SPECIALTY COCKTAILS MARTINIS

Fortified

WARRES OTIMA 10 YEAR TAWNY \$10.0

Consumption Bar

SIGNATURE COCKTAIL

Miscellaneous

VALET

Whiskey & Bourbon

WOLF POINT 'S BA-BA-REEBA BOURBON \$13.0

Blended

CROWN ROYALE

Insalata (Salad)

SEARED SEA SCALLOPS \$21.0

Tequila And Mezcal

LOS SIETES MISTERIOS MEZCAL \$12.0

Butlered Hors D'oeuvres

GAZPACHO SHOOTERS \$20.0

After Dinner

PALO ALTO \$12.0

Tapas Menu

ROASTED CHICKEN EMPANADA \$7.5

Cafe Ba-Ba-Reeba Menu



West

COPPER KINGS BRANDY \$11.0

Liquori

AMARO MONTENEGRO \$11.0

Bowls And Salads

SHAVED BRUSSELS SPROUTS SALAD \$10.0

Amari

AMARO DELL'ETNA \$9.0

Christmas Eve

ENTERTAINMENT

Premium Spirits

RÉMY MARTIN VSOP COGNAC \$18.0

SCOTCH WHISKY / IRISH WHISKEY

JAMESON \$10.0

Aperitivo & Liqueur

LIQUOR 43 \$9.0

Hand Cut To Order Steaks

HANGER STEAK* \$19.0

Ensaladas & Sopa

MOROCCAN CHICKPEA STEW \$8.0

Lunch Package

PRE-SELECT 7 \$38.0

La Barra

LA GILDA \$1.5

Mexican-American Food

EMPANADAS

Sides

CHEESE BOARD

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE \$13.0

House Scotch Selections

GLENDRONACH 12 YEAR \$16.0

Dessert Wine / Port

GONZALEZ BYASS NECTAR PX \$11.0

Additional Amenities

FLORAL DÉCOR CENTERPIECES

Scotch & Whisky

GLENLIVET 12 YEAR \$13.0

Digestif (2cl)

CARDENAL MENDOZA BRANDY \$15.0

Crafts, Imports & Micro

ESTRELLA DAMM DAURA \$7.0

Premium Brand Package

MAKERS MARK BOURBON \$12.0

Beer And Sangria

+CLASSIC RED SANGRIA \$5.5

Brunch Pintxos

WAFFLE-BATTERED CHICKEN STICK \$3.5

Bento Box Option 1

JAMÓN MANCHEGO BOCADILLO

Beer, Wine, & Sangria

CLASSIC RED AND WHITE SANGRIA

Cafe Ba-Ba-Reeba Menu



Daytime Package

SPANISH WINES \$14.0

After Dinner & Cordial

PAMA \$9.0

¡Salud!

SPARKLING CAVA SPARKLING ROSÉ CAVA

Vinho Da Casa /House Wine(Garaffa)

HOUSE WINE

Other Premium Spirits

PATRÓN SILVER TEQUILA

Latin American Food

PAELLA

Our Homemade Paellas

PAELLA MIXTA \$34.0

Salads

BRUSSELS SPROUTS SALAD

BLUE CHEESE SALAD

Desserts

SEASONAL SORBET \$3.5

BASQUE CHEESECAKE \$10.0

Chicken

FRIED CHICKEN

PINEAPPLE CHICKEN

Sauces

GRAVY

AIOLI

Beer

STELLA ARTOIS \$6.0

GOOSE ISLAND IPA

\$7.0

Chicken & Pork

ROASTED DATES WRAPPED IN BACON \$12.0

+57. JAMÓN IBÉRICO DE BELLOTA PATA NEGRA \$33.0

Beverages

PITCHERS OF SANGRIA

GRAND MARNIER \$13.0

Speciality Cocktails

JALAPEÑO-MANGO MARGARITA \$14.0

+NEW FASHIONED \$15.0

Specialty Cocktails

+MEZCAL MULE \$14.0

CUCUMBER TEQUILA SPRITZ \$14.0

Bottled

+BUCKLEDOWN CACTUS PANTS \$9.0

+ISASTEGI NATURAL BASQUE CIDER \$9.0

Port

QUINTA DO NOVAL RUBY PORT \$8.0

NOVAL BLACK RUBY \$8.0

Cordials

HENNESSEY VS COGNAC \$14.0

DISARRONO \$11.0

Tequila / Mezcal

JAJA BLANCO \$10.0

JAJA REPOSADO \$12.0

After Dinner Drinks

GRAN DUQUE D'ALBA BRANDY \$14.0

BAILEY'S \$12.0

Brandy & Cognac

TORRES 10 YEAR BRANDY \$9.0

Cafe Ba-Ba-Reeba Menu



TORRES JAIME 30 YEAR BRANDY \$25.0

Tequila & Mezcal

AMAN BLANCO \$18.0

AMAN REPOSADO \$19.0

Liqueur's

AELRED MELON APERITIF \$9.5

APOLOGUE SAFFRON LIQUEUR \$9.5

Additional Services

LINEN

AUDIO/VISUAL \$150.0

Dessert Tapas

NATILLA FLAN \$4.0

MARCONA ALMOND-CARAMEL BAR \$4.0

Gin + Tonic

GIN TONIC GINTONIC \$16.0

GIN TONIC G T DEL SOL \$15.0

Brunch Tapas & Paella

YOGURT WITH BERRIES HOUSEMADE GRANOLA \$6.5

JAMÓN SERRANO BENEDICT* \$9.5

Tapas Buffet

CATALAN-STYLE CRYSTAL BREAD \$10.0

FARMERS MARKET VEGETABLE PAELLA \$28.0

Full White Wines

+MUGA BLANCO – VIURA, RIOJA, '20 \$54.0

AVANCIA NOBLEZA – OLD VINE GODELLO, VALDEORRAS, '21 \$125.0

Pintxos Party

PRE-SELECT 6 \$42.0

PRE-SELECT 6 WITH DESSERT INCLUDED \$47.0

Choose One:

SKEWERED CHICKEN CHORIZO SAUSAGE

PATATAS BRAVAS WITH TOMATO ALIOLI

Esta Fiesta

WHOLE GRILLED IBÉRICO PRESA \$10.0

WHOLE GRILLED BRANZINO WITH CHIMICHURRI

Premium Brand Liquor

AIREM LONDON DRY GIN

CORRALEJO AÑEJO TEQUILA

Restaurant Category

VEGETARIAN

DESSERT

Alcoholic Drinks

ESPRESSO MARTINI \$15.0

BACARDI SUPERIOR \$9.5

SANGRIA

Side Dishes

CHORIZO MAC N' CHEESE \$9.0

FRIED SHISHITO PEPPERS \$7.0

RICE

Cocktails

PASSION FRUIT SANGRIA \$11.0

MIMOSA

BLOODY MARY

Rum

DRAKE'S ORGANIC RUM \$7.0

MYERS DARK \$9.0

SOUL CACACHA \$9.0

Paella

PAELLA OF CHICKEN THIGHS MARKET VEGETABLES \$30.0

+PAELLA DE MARISCOS \$38.0

Cafe Ba-Ba-Reeba Menu



'PAELLA MIXTA ' WITH CONFIT PORK SHOULDER,
TXISTORRA CHICKEN THIGHS

Bourbon

MAKER'S MARK

MICHTER'S SMALL BATCH BOURBON \$13.0

WOODFORD RESERVE \$14.0

Brunch Cocktails

BA-BA BELLINI \$9.0

BA-BA BLOODY MARY \$11.0

MURCIA SANGRIA SPRITZ \$14.0

Cold Tapas

GARLIC POTATO SALAD \$3.0

SPANISH ARTISANAL CHEESES

BRUSSELS SPROUTS SALAD, MARCONA
ALMOND, MANCHEGO CHEESE

Cheese

GOAT CHEESE BAKED IN TOMATO SAUCE \$10.0

+20. CATALAN-STYLE CRYSTAL BREAD \$10.0

32. GOAT CHEESE BAKED IN TOMATO
SAUCE \$10.0

Zero-Proof Cocktails

BLACKBERRY-LAVENDER LEMONADE \$7.0

BESO DURAZNO \$12.0

MIMOSA GRANADA \$11.0

Iberico Pork

GRILLED IBÉRICO PORK PRESA \$22.0

+59. GRILLED IBÉRICO PORK PRESA \$22.0

66. IBÉRICO RIBS \$15.0

Apertif & Digestif

GREENBAR GRAND POPPY AMARO \$10.0

CHICHON DRY ANIS LIQUEUR \$8.0

BONANTO \$10.0

Sangria!

+THE CLASSIC \$10.0

BLACK RASPBERRY SANGRIA \$11.0

+SANGRIA DEL DÍA \$12.0

Light White Wines

AVINYÓ PETILLANT – MUSCAT
BLANC/MACABEO, PENEDES, '18 \$45.0

BODEGAS LA CAÑA – ALBARIÑO, RÍAS
BAIXAS, '20 \$52.0

+TXOMIN ETXANIZ – HONDARRABI ZURI,
BASQUE COUNTRY, '20 \$69.0

Add Paella

'PAELLA DE MARISCOS ' WITH SHRIMP, SQUID,
BAY SCALLOP FENNEL

ADD CATALAN-STYLE CRYSTAL BREAD

ADD CATALAN-STYLE CRYSTAL BREAD AND
PAELLA

Cava – Sparkling Wines

AVINYO RESERVA BRUT CAVA – MACABEO,
XAREL-LO, PARELLADA, PENEDES, '19 \$14.0

CAVES NAVERAN BRUT ROSÉ – PINOT
NOIR/PARELLADA, CAVA, PENEDES, '20 \$14.0

RAVENTÓS BLANC DE BLANCS – XAREL-
LO/MACABEO/PARELLADA, PENEDES, '20 \$15.0

Cava – Sparkling Wine

ROBERT DE NOLA, CAVA BRUT ROSÉ –
PINOT NOIR, PENEDES, NV \$40.0

MESTRES, COQUET GRAN RESERVA BRUT
– MACABEO/XAREL-LO/PARELLADA,
BARCELONA, '12 \$70.0

+SEGURA VIUDAS BRUT RESERVA
HEREDAD – MACABEO/CHARDONNAY,
PENEDES, NV \$75.0

Tequila

MADRE MEZCAL \$10.0

LIBÉLULA JOVEN \$10.0

CASAMIGOS ANEJO \$14.0

CINCORO ANEJO \$20.0

Cafe Ba-Ba-Reeba Menu



Vodka



WOLF POINT JACKSCREW	\$9.0
TITO'S	\$10.0
AIREM	\$11.0
GREY GOOSE	\$12.0

Liquor

CAPTAIN MORGAN SPICED RUM	
CROWN ROYAL	
BELVEDERE VODKA	
PATRÓN SILVER	\$13.0

Vermouth

EL BANDARRA ROJO	\$9.0
LACUESTA BLANCO	\$9.0
MATA BLANCO	\$10.0
PRIORAT NATUR VERMUT	\$9.0

Light Red Wines

FLOR DE MORCA – GARNACHA, CAMPO DE BORJA, '20	\$40.0
LA BICICLETA VOLADORA – TEMPRANILLO, RIOJA, '21	\$48.0
+A PORTELA – MENCÍA, VALDEORRAS, '16	\$52.0
CAN BLAU – CARINEÑA/SYRAH/GARNACHA, MONTSANT, '19	\$46.0

Host Bar

SOFT DRINKS, ICED TEAS JUICES
SPECIALTY TEAS ESPRESSO DRINKS
NON-ALCOHOLIC PITCHERS OF SANGRIA
BEER MIXED DRINKS

Call Brand Liquor

AIREM VODKA
DRAKES ORGANIC WHITE RUM
JAJA REPOSADO TEQUILA
JAJA BLANCO TEQUILA

Signature Brunch Tapas

TORRIJAS SPANISH FRENCH TOAST, SEASONAL COMPOTE
BRUNCH PATATAS BRAVAS WITH SUNNY SIDE UP EGG
EGGS BENEDICT, JAMÓN SERRANO HOLLANDAISE
EGGS BENEDICT, BEEF TENDERLOIN HOLLANDAISE

Entrées

DEVILED EGG	\$2.5
45. FRIED CALAMARI	\$14.0
HOUSEMADE CHIPS	
STUFFED MUSHROOMS	
TOMATO CREAM SOUP	

Draught

ESTRELLA DAMM	\$4.0
MAHOU	\$5.0
+ESTRELLA GALICIA	\$6.0
SPITEFUL BREWING SEASONAL	\$8.0
+BREWER'S KITCHEN MAÑANA DE MALLORCA	\$8.0

Hot Tapas

TORTILLA ESPAÑOLA POTATO ONION OMELETTE
MEATBALLS WITH SHERRY-TOMATO SAUCE
BEEF SKEWER WITH GARLIC HORSERADISH CREAM
SPINACH MANCHEGO STUFFED MUSHROOMS
SHRIMP WITH GARLIC, OLIVE OIL, RED PEPPER FLAKES

Sweet Sherry

JORGE ORDÓÑEZ #1 SELECCIÓN ESPECIAL	\$13.0
TORO ALBALA POLEY PX	\$12.0
EMILIO LUSTAU CAPATAZ DELUXE CREAM	\$9.0
TORO ALBALÁ 1999 DON PX	\$20.0
EMILIO LUSTAU CAPATAZ DELUXE	\$7.0

Cafe Ba-Ba-Reeba Menu



Rosado – Rosé Wines

VALLDOLINA 'ONA ' – MARSELAN ROSÉ, PENEDES, '22	\$13.0
'LASALDE ELKARTEA ' TXAKOLINA ROSÉ – HONDARRABI BELTZA, GETARIAKO TXAKOLINA, '22	\$14.0
MUGA ROSADO -GARNACHA/VIURA, RIOJA '22	\$40.0
MARQUÉS DE CÀCERES – TEMPRANILLO/GARNACHA TINTA, RIOJA, '20	\$42.0
LIQUID GEOGRAPHY – MENCÍA, BIERZO, '20	\$50.0

Blanco – White Wines

+MARQUES DE CACERES – SAUVIGNON BLANC, RUEDA, '21	\$11.0
+INAZIO URRUZOLA – HONDARRABI ZURI, GETARIAKO TXAKOLINA, '22	\$13.0
CUATRO RAYAS 40 VENDIMIAS – VERDEJO, RUEDA, '22	\$12.0
COLUMNA – ALBARIÑO, RÍAS BAIXAS, '22	\$15.0
ALEGRE VALGAÑÓN – VIURA/GARNACHA BLANCA, RIOJA, '20	\$16.0

These Types Of Dishes Are Being Served

CHICKEN

MEAT

SOUP

BREAD

SALAD

Beef

BEEF TENDERLOIN BLUE CHEESE*	\$14.0
HANDMADE BEEF EMPANADA	\$8.0
+50. BEEF TENDERLOIN BLUE CHEESE*	\$14.0
52. HANDMADE BEEF EMPANADA	\$8.0
+53. HANGER STEAK*	\$19.0
+54. BEEF TENDERLOIN TORO*	\$36.0

Starters

BEEF TENDERLOIN BENEDICT*	\$10.0
IBERICO RIBS	\$15.0
HOUSEMADE POTATO CHIPS	

SEASONAL MARKET SALAD

SPANISH CAESAR SALAD

SPANISH CHARCUTERIE

Hot

MARKET VEGETABLE SKEWER	
MINI IBÉRICO HAM CROQUETAS	\$18.0
DATES WRAPPED IN BACON WITH APPLE REDUCTION	\$20.0
GARLIC SHRIMP WITH OLIVE OIL	\$22.0
CHORIZO WRAPPED MEDJOOL DATE MANCHEGO CHEESE	\$36.0
MOROCCAN CHICKPEA CROSTINI	\$20.0

Scotch

DEWARS BLENDED	\$10.0
JOHNNY WALKER BLACK LABEL BLENDED	\$13.0
GLENLIVET CARIBBEAN RESERVE	\$13.0
CHIVAS REGAL 12 YEAR BLENDED	\$14.0
GLENFIDDICH 12 YEAR SINGLE MALT	\$14.0
LAPHROIG 10 YEAR	\$17.0

Dry Sherry

WISDOM WARTER FINO	\$8.0
GRAN BARQUERO 25 YR AMONTILADO	\$10.0
DELGATO PALO CORTADO	\$8.0
GUTIÉRREZ COLOSÍA OLOROSO SECO	\$9.0
GRAN BARQUERO AMONTILLADO 25 YR	\$10.0
DELGADO PALO CORTADO	\$8.0

Medium White Wines

+LADERA SAGRADA CASTELO DO PAPA – GODELLO, VALDEORRAS, '19	\$48.0
PAZO DAS BRUXAS – ALBARIÑO, RÍAS BAIXAS, '20	\$50.0
TORRES CELESTE VERDEO – VERDEJO, RUEDA, '19	\$52.0
MONTRUBÍ WHITE – XAREL-LO, PENEDES, '18	\$58.0
CAN FEIXES BLANC SELECCIO CHARDONNAY/MACABEO/PARRALLADA, PENEDES '22	\$76.0

Cafe Ba-Ba-Reeba Menu



PAZO BARRANTES – ALBARIÑO, RIAS
BAIXAS, '19 \$114.0

Spirits

GREY GOOSE VODKA

HENDRICK'S GIN

JOHNNY WALKER BLACK

BACARDI RUM

JACK DANIELS \$11.0

FRANGELICO \$12.0

JACK DANIEL'S WHISKEY

Gin

BRECKENRIDGE GIN

POMP WHIMSEY GIN \$8.0

GINRAW GASTRONOMIC \$10.0

AIREM LONDON DRY \$11.0

WOLF POINT FLORENCE FIELD \$11.0

MULHOLLAND GIN \$11.0

NORDES GIN \$12.0

Cold Pintxos

TOMATO TOAST WITH MANCHEGO

DEVEILED EGG WITH JAMÓN

CHILLED TOMATO GAZPACHO SHOOTER

SERRANO MELON SKEWER

ARTISANAL SPANISH CHEESE QUINCE

CAÑA DE CABRA CROSTINI, BUTTERNUT SQUASH
JAM

SMOKED SALMON ON BRIOCHE TOAST

Tinto – Red Wines

BERONIA CRIANZA –
TEMPRANILLO/GARNACHA/MAZUELO, \$12.0
RIOJA, '20

+MARQUES DE GRIÑON CALIZA –
SYRAH/PETITE VERDOT/GRACIANO, \$13.0
VALDEPUSA, '18

SEÑORIO DE SOTILLO CRIANZA – TINTO
FINO, RIBERA DEL DUERO, '16 \$15.0

LA ATALAYA DEL CAMINO – GARNACHA
TINTORERA/MONASTRELL, ALMANSA, '20 \$13.0

+FRAGA DO CORVO – MENCIA, MONTERREI, \$13.0
'22

MARQUÉS DE CÁCERES RESERVA –
TEMPRANILLO, RIOJA, '17 \$15.0

TRITON – TINTA DE TORO, TORO, '19 \$16.0

Seafood



LA BRUJULA YELLOWFIN TUNA
VENTRESCA CONSERVA \$21.0

PULPO A LA SOBRASADA \$22.0

40. LA BRUJULA YELLOWFIN
TUNA VENTRESCA CONSERVA \$21.0

41. SEARED SEA SCALLOPS \$21.0

43. PULPO A LA SOBRASADA \$22.0

+44. GARLIC SHRIMP \$11.5

OCTOPUS AND ORZO

GRILLED OCTOPUS

Dessert



CHOCOLATE TRUFFLE CAKE \$4.0

BUTTERSCOTCH CUSTARD \$4.0

WARRE'S OTIMA 10 YEAR OLD
TAWNY PORT \$10.0

CHOCOLATE TRUFFLE BITE

BUTTERSCOTCH CUSTARD SHOOTER

MARCONA ALMOND TART

SPECIAL OCCASION CAKES

CARAMEL PUDDING

BROWNIE

Pintxos

+DEVEILED EGG \$1.5

CHORIZO-WRAPPED DATE \$3.5

BACALAO-STUFFED PIQUILLO PEPPER \$4.0

+1. CHORIZO-WRAPPED DATE \$3.5

2. CAÑA DE CABRA CHEESE \$4.0

3. LA GILDA \$3.5

4. BACALAO-STUFFED PIQUILLO PEPPER \$4.0

+5. DEVEILED EGG \$2.5

TORTILLA ESPAÑOLA BITE

Cafe Ba-Ba-Reeba Menu



Chicken And Pork

PIRI-PIRI FRIED CHICKEN THIGHS	\$10.0
PRESSED BIKINI SANDWICHES	\$17.0
58. SPANISH MEATBALLS AL JEREZ	\$9.5
62. ROASTED CHICKEN EMPANADA	\$7.5
64. PIRI-PIRI FRIED CHICKEN THIGHS	\$10.0
65. CHICKEN CHORIZO SKEWER	\$10.0
+67. ROASTED DATES WRAPPED IN BACON	\$12.0
60. PRESSED BIKINI SANDWICHES	\$17.0
63. IBÉRICO HAM CROQUETAS	\$11.5

Hot Pintxos

CHORIZO-WRAPPED MEDJOOL DATE MANCHEGO CHEESE	
SEARED SPANISH SAUSAGE	
SHRIMP WITH GARLIC, OLIVE OIL RED PEPPER FLAKES	
MINI SPANISH MEATBALLS	
ROASTED DATES WITH BACON APPLE VINAIGRETTE	
MINI BEEF TENDERLOIN SKEWER	
MANCHEGO PIQUILLO PEPPER SANDWICHES	
MINI CHICKEN CHORIZO SKEWER	
BEEF TENDERLOIN, BLUE CHEESE, POTATO CRISP	

Tapas



IBERICÓ HAM CROQUETAS	\$4.0
+ROASTED DATES WRAPPED IN BACON	\$4.0
SPANISH MEATBALLS AL JEREZ	\$4.0
+PATATAS BRAVAS	\$4.0
+FRIED SHISHITO PEPPERS	\$4.0
+CATALAN-STYLE CRYSTAL BREAD	\$5.0
TORRES SELECTA PATATAS FRITAS BAG	\$5.0
PATATAS BRAVAS	\$9.5
MEATBALLS WITH SHERRY TOMATO SAUCE	
IBÉRICO HAM CROQUETAS WITH SHERRY ALIOLI	

Medium Red Wines

COSTERS DEL PRIORAT PETIT PISSARRES – GARNACHA/SAMSÓ, '20	\$60.0
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ATTECA – OLD VINE GARNACHA, CALATAYUD, '21	\$43.0
+SARDÓN – TEMPRANILLO/GARNACHA/ALBILLO, CASTILLA Y LEÓN, '19	\$52.0
RODA SELA – TEMPRANILLO/GRACIANO/GARNACHA, RIOJA, '18	\$62.0
JIMÉNEZ-LANDI EL CORRALÓN – SYRAH/GARNACHA/CABERNET SAUVIGNON, SIERRA DE GREDOS, '21	\$64.0
AVANCIA CUVÉE DE O – MENCÍA, VALDEORRAS, '21	\$65.0
PALACIOS PÉTALOS – MENCÍA, BIERZO, '21	\$67.0
+LINDES DE REMELLURI LABASTIDA – TEMPRANILLO, RIOJA, '18	\$78.0
SCALA DEI PRIOR – GARNACHA/CABERNET/SYRAH, PRIORAT, '19	\$80.0
MARQUÉS DE VARGAS RESERVA – TEMPRANILLO/MAZUELA/GARNACHA TINTO, RIOJA, '16	\$96.0
ÀNIMA ÀN/2 – MANTO NEGRO/CALLET/SYRAH, MALLORCA, '18	\$98.0

Vegetables

FRISÉE CHICORY SALAD	\$14.0
SPINACH MANCHEGO-STUFFED MUSHROOMS	\$9.5
21. GAZPACHO ANDALUZ	\$6.5
+22. SHAVED BRUSSELS SPROUTS SALAD	\$10.0
23. FRISÉE CHICORY SALAD	\$14.0
26. HOUSE-MARINATED SPANISH OLIVES	\$6.5
27. GARLIC POTATO SALAD	\$7.0
28. MOROCCAN CHICKPEA STEW	\$8.0
29. TORTILLA ESPAÑOLA	\$10.0
+30. PATATAS BRAVAS	\$9.5
31. SPINACH MANCHEGO-STUFFED MUSHROOMS	\$9.5
+33. FRIED SHISHITO PEPPERS	\$7.0

Full Red Wines

JUAN GIL – MONASTRELL, JUMILLA, '20	\$43.0
CLOS DE TAFALL – GARNACHA/SYRAH/CARINEÑA/CABERNET, PRIORAT, '21	\$59.0

Cafe Ba-Ba-Reeba Menu



+MARQUÉS DE MURRIETA RESERVA – TEMPRANILLO/GRACIANO, RIOJA, '16	\$73.0
LÓPEZ DE HEREDIA CUBILLO CRIANZA – TEMPRANILLO/GARNACHA, RIOJA, '15	\$75.0
NUMANTHIA TERMES – TINTA DE TORO, TORO, '19	\$78.0
CERRO AÑON GRAN RESERVA – TEMPRANILLO/MAZUELO/GRAZIANO, RIOJA, '15	\$80.0
ALAYA TIERRA – GARNACHA TINTORERA, ALMANSA, '19	\$84.0
EMILIO MORO – TEMPRANILLO, RIBERA DEL DUERO, '19	\$85.0
12 LINAJES RESERVA TINTO FINO, RIBERA DEL DUERO, '17	\$88.0
BREGA – OLD VINE GARNACHA, CALATAYUD, '19	\$91.0
REMELLURI RESERVA – TEMPRANILLO, RIOJA, '15	\$99.0
CLOS BERENGUER – GARNACHA/CARINEÑA/SYRAH/CABERNET, PRIORAT, '17	\$102.0
VATAN – TEMPRANILLO, TORO, '18	\$110.0
BOSQUE DE MATASNOS – TEMPRANILLO/MERLOT/MALBEC, RIBERA DEL DUERO, '19	\$119.0
HACIENDA MONASTERIO – TINTO FINO/CABERNET SAUVIGNON, RIBERA DEL DUERO, '15	\$124.0
+QUINTA SARDONIA – TEMPRANILLO/CABERNET/MERLOT, CASTILLA Y LEÓN, '12	\$180.0

TORRES MAS LA PLANA – CABERNET SAUVIGNON, PENEDES, '16	\$220.0
MUGA PRADO ENEA – TEMPRANILLO/CARIÑENA/GRACIANO, RIOJA, '15	\$245.0

Ingredients Used



RASPBERRY
BACON
SEAFOOD

CHEESE
POTATOES
HAM
OLIVES
SHRIMP
GARLIC
ONION
TOMATOES
TOMATO
BEEF
BRUSSELS SPROUTS
MUSHROOMS
SPINACH
BRUSSEL SPROUTS
LETTUCE

Cafe Ba-Ba-Reeba

2024 N. Halsted St. Chicago, IL
60614-4314, United States

Opening Hours:
Monday 16:00-21:00
Tuesday 16:00-21:00
Wednesday 16:00-21:00
Thursday 16:00-21:00
Friday 11:30-23:00
Saturday 10:00-23:00
Sunday 10:00-21:00

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