

As you wish

An Event Planning Company

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Carnivale

702 West Fulton Market
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With all the new restaurants in Chicago, three and a half years seems like a lifetime in the food business. Since 2005, Carnivale - one of the West Loop originals - is still going strong! The space is vibrant and sexy which highlights their food perfectly. The dining room is a work of art featuring an impressive two story space, colorful stained glass mosaic ceiling, unique wine wall and gorgeous lantern lights.

The guacamole - Kleiner style - is an absolute must order. Chunky, hearty and plenty to share, it is a perfect beginning for your Carnivale experience and stands up nicely to the delectable specialty cocktails. We loved the newly created Ginger Mojito with Canton Ginger Liquor but beware - it packs a punch! The traditional Caipirinha highlighted with Ypioca Cachaca Rum was just fabulous.

Another very shareable appetizer is the Ropa Vieja. Braised spicy pulled beef sits atop a fried slice of sweet plantain, drizzled with spicy mayonnaise and sprinkled with queso fresco. It has enough spice to make you sit up and take notice. The ceviche thrilled and delighted us. Your choice: pick one, a tasting of three or all five. We opted for the tasting - the shrimp was spicy, the tuna was pretty but the halibut blew us away. By table consensus, we could have ordered an entire plate of it and still have wanted more! On previous occasions, we enjoyed the empanadas and the selection of meat and cheeses from Spain.

It was a difficult task to select from the scrumptious entrées so we tried several and were totally satisfied with our selections. The Mama Mendez Arroz Con Mariscos is a Nuevo Latino version of the time honored Spanish paella. It was plethora of seafood including shrimp, mussels, clams and squid with chunky chorizo and luscious chicken all bathed in a lobster broth over perfectly cooked rice. Subtle and "divine"!

Another delectable selection was the Chuleta - a huge grilled pork chop perched on a bacon-plantain fufu (which is like smashed potatoes - or in this case, plantains). The pork chop was perfectly grilled and the accoutrement added an apple sauce-like sweetness to the dish. For all you meat lovers out there, the Arrachera is for you! It is a traditional Latino dish featuring thinly sliced grilled skirt steak with dirty rice seasoned with beans and sweet red onions paired with an amazing chimichurri sauce. Plenty for two!

We augmented our main courses with a delightful side of roasted brussel sprouts and sweet plantains. Our mac & cheese quest continues with a very different rendition at Carnivale. It featured large rotini, white cheddar cheese, unique Latin-esque spicing and baked with light bread crumbs and basil on top.

Our biggest surprise was the pineapple split! A pineapple, sliced in half and lightly grilled, was the serving bowl for scoops of coconut, chocolate and pineapple ice cream. This fantastic dessert was topped tableside with spoonfuls of freshly whipped cream, a drizzle of gooey hot fudge, sprinkled with buñuelos (crunchy cinnamon sugar squares) and a handful of maraschino cherries. All we can say is - JUST WOW!



**During May 2009, bring this flyer to Carnivale and
receive a complimentary small guacamole per table.**



Carnivale is the original beautiful people hangout and they are still going there in force! Carnivale has a variety of private event spaces for everything from a business meeting to an over the top reception.

Welcome to a world where dining is... AS YOU WISH!

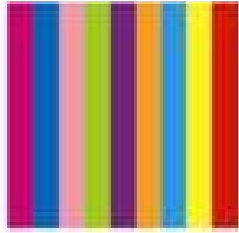
Claudia & Jane

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from the small details... to the big picture

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CARNIVALE



Lunch

Monday - Friday 11:30 a.m. - 2:30 p.m.

Dinner

Monday - Thursday 5:00 p.m. - 10:00 p.m.
Friday - Saturday 5:00 p.m. - 11:00 p.m.
Sunday 5:00 p.m. - 10:00 p.m.

Bar/Lounge

Monday - Tuesday 11:30 a.m. - 11:00 p.m.
Wednesday - Thursday 11:30 a.m. - 12:00 a.m.
Friday 11:30 a.m. - 1:00 a.m.
Saturday 5:00 p.m. - 1:00 a.m.
Sunday 5:00 p.m. - 10:00 p.m.

Contact

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from the small details... to the big picture