



https://menulist.menu 2456 N California Ave Chicago, IL 60647, United States (+1)3128788571 - http://www.quiotechicago.com/





The Card of Quiote from Chicago includes about <u>139</u> different menus and drinks. On average, you pay for a dish / drink about \$14.4. What <u>Imani Heidenreich</u> likes about Quiote:

This game from a recommendation from a friend in London. He insisted that when we visited in Seattle we come try the food. Stuck at the airport hotel, we opted for a ride back to the airport, a trip to a rental car center, and then drove to your restaurant. We could not have been happier. The food was amazing. Service from Leo, top notch. His energy and passion for what he does shows. Why this place isnâ(It sold out... read more. The restaurant and its premises are wheelchair accessible and thus usable with a wheelchair or physical disabilities, Depending on the weather conditions, you can also sit outside and be served. What Vickie Keeling doesn't like about Quiote:

The food was disgusting, we returned 6 out of 7 appetizers that were served to us. The poor quality meat is poorly cooked and has a bad taste. They calculated every last cent of the bill. Shame should give them the lousy customer service and the lousy quality of the food with the years they have on the market !!!!! I will never return and I would not recommend it to my worst enemy. Expensive and lousy in every way read more. Anticipate the varied, tasty Mexican cuisine, which is usually prepared with corn, beans and chilies (hot peppers), In addition, the delectable desserts of the establishment shine not only on children's plates or in the eyes of the little guests. Additionally, the eatery offers a comprehensive assortment of flavorful tapas, which will surely leave a lasting impression, for breakfast they serve a tasty breakfast here.

Salads Dessert

TACOS CHURROS

Insalate Non alcoholic drinks

JARRITOS AVOCADO SALAD \$14.0

Appetizers Little things

CRAB TOSTADA CINNAMON ROLL \$15.0

Tapas Calientes - Warme Soups

Tapas **POZOLE** \$11.0

CHORIZO Pizza

Main Course **WESTERN**

CEVICHE Extras

Mexican dishes **SWEET POTATO** \$14.0

TACO Toast

Postres **TOAST**

ASSORTED PALETAS \$4.0 Sweets

Ensaladas **BAKED PANCAKE** \$12.0

CAMARONES \$4.0

Starters & Salads

Homemade Sauces **POTATOE CHIPS**

CHIMICHURRI Tacos

Breakfast Bites CHILHACA CON TOMATE \$4.0

AVOCADO SMASH

Entradas

QUESADILLA

CHILAQUILES



Paninis		Bottle & Can Drinks	
TURKEY AND BACON	\$11.0	SQUIRT	
Cold drinks		Braised	
OAXACAN HOT CHOCOLATE	\$10.0	STURGEON	\$20.0
Tamales		Cocktail	
RAJAS	\$10.0	MARGARITA	
Entradas - Vorspeisen		Agave	
TOSTADA		REY CAMPERO ESPADÍN	
Beverages		Coffee	
TOPO CHICO		LATTE	\$4.0
Sweets & Desserts		Smaller	
TRES LECHES	\$9.0	FRIED OYSTER TACOS	\$11.0
Featured Items		Green	
CHURRO	\$9.0	POMEGRANATE GREEN DREAM	
Modifiers		Welcome	
MOLLETE	\$6.0	BONE MARROW	\$17.0
Specialty Cocktails		Tacos (3)	
HIBISCUS MARGARITA		BEEF COPPA	\$12.0
Martinis		Nuestros Cortes	
MANGO SMASH		ARRACHERA	\$11.0
Breakfast Plates		Drinks	

DRINKS



Speciality Beverages		Mezcallines	
COLD BREW	\$4.0	GUELAGUETZA	
From the Bake Shop		Mains	
HOUSE PASTRIES	\$4.0	SIRLOIN	\$28.0
Meat / Carne		ENSALADA FRESCA	\$9.0
CARNE ADOBADA	\$4.0	Main courses	
		TOPPINGS	
La Taquiza Tacos		CRAB	
CHORIZO VERDE	\$17.0	Side dishes	
Cupreata		YOGURT GRANOLA	\$5.0
DERRUMBES MICHOACAN		BACON SLAGEL PORK SAUSAGE	\$4.0
Shrubs & Sodas		Chicken	
CELERY SHRUB		CHICKEN	\$4.0
N-II-		CHICKEN EN MOLE	\$27.0
Yolks		Otros	
PORK BELLY CHILAQUILES	\$16.0		0400
Tacos Mexican Style		ESQUITES FUNDIDO 'BECHE BOY HAMBURGUESA	\$12.0 \$12.0
SUADERO	\$4.0	BECHE BOT HAMBURGUESA	\$12.0
CONDENC	Ψ-110	Cocteles	
Pa Los Paisanos		HOTEL VICTORIA	
COCTEL DE CAMARONES	\$11.0	COCONUT GREEN CHILE COLLINS	
Bulk Meat By The Pound	!	Mezcal	
BRISKET		SIETE MISTERIOS TOBALÁ	
Hefe Cocktails		VAGO MADRECUIXE	

MEZCAL OLD FASHIONED



Avocado Toasts		Vino Tinto	
CRAB AND EGGS	\$18.0	'14 SANTO TOMÁS 'MISSION	
STEAK AND SUNNIES	\$19.0	TINTO ' CARIGNAN BLEND, VALLE DE GUADALUPE, MÉXICO	\$12.0
Regional Flight		'15 PRAZO DE RORIZ, DOURO, PORTUGAL	\$12.0
RANCHO TEPUA BACANORA (SONORA) LA VENENOSA RAICILLA SIERRA OCCIDENTAL (JALISCO)		BICHI LISTAN, TECATE, BAJA CALIFORNIA, MÉXICO	\$14.0
		'16 EL MARCIANO GARNACHA, CASTILE Y LEÓN, SPAIN	\$15.0
Soft drinks		Tortas	
COCA-COLA		CDMX FRIED CHICKEN	\$13.0
DIET COKE ORANGE JUICE		CHEESE AND RAJAS	\$11.0
		AHOGADA	\$12.0
11: 01		POLLO EN QUESO	\$11.0
Vino Blanco		RAJAS CON AGUACATE	\$11.0
'15 MONTE XANIC SAUVIGNON BLANC, VALLE DE GUADALUPE, MÉXICO	\$12.0	Sparkling & Rosé	
'15 BUIL GINÉ NOSIS VERDEJO,	\$10.0	SURIOL CAVA, PENEDÈS, SPAIN	\$10.0
CASTILE Y LEÓN, SPAIN	\$10.0	'15 TXIPAZ IGO ROSÉ, GETARAIKO	
'15 ELADIO PINEIRO 'ENVIDIA COCHINA ' ALBARINO, RÍAS BAIXAS, SPAIN	\$13.0	TXAKOLINA, SPAIN	\$12.0
	Ψ10.0	'15 CAVA MACIEL VENUS ROSÉ, VALLE DE GUADALUPE, MÉXICO	\$60.0
Restaurant Category		BICHI PET MEX, TECATE, BAJA CALIFORNIA, MÉXICO	\$70.0
BAR		12 VENA CAVA EXTRA BRUT	
MEXICAN		ROSÉ, VALLE DE GUADALUPE, MÉXICO	\$99.0
DESSERT			
		Those tupes of dishes are	

Main

BAKED QUESO FRESCO	\$13.0
PICADILLO TAMAL OAXAQUEÑO	\$15.0
MUSSELS VERACRUZ	\$18.0
PORK RIB CARNITAS	\$19.0

These types of dishes are being served



LAMB
SALAD
CARNITAS

TOSTADAS



Compaga	
Compagat	
Cervezas GARLIC	
HOPEWELL FIRST LAGER 5% \$7.0 BUTTER LAGER	
OFF COLOR APEX PREDATOR 6.5% \$7.0 CHICKEN	
WAR PIGS LAZURITE 7.4% IPA \$7.0	
TEMPERANCE SMITTYTOWN 5.5%	
ESB EL JOLGORIO, ESPADÍN, PERENNIAL VON PAMPELMUSE 5.5 \$8.0 TLACOLULA, OAXACA	\$16.0
MARZ BLACKBERRY JUNGLE \$8.0 WAHAKA, TOBALÁ, SAN DIONISIO OCOTEPEC, OAXACA	\$15.0
REY CAMPERO, JABALÍ, ZOQUITLÁN, OAXACA	\$16.0
Uncategorized SIETE MISTERIOS, COYOTE, SOLA	· •1E 0
PAN Y TOSTADA \$6.0 DE VEGA, OAXACA	\$15.0
QUESILLO Y JAMÓN \$13.0 REY CAMPERO, ARROQUEÑO, CANDELARIA YEGOLÉ, OAXACA	\$18.0
OVEN-ROASTED CABBAGE \$12.0	
QUIOTE BLEND DRIP \$3.0 REAL MINERO, BARRIL, SANTA CATARINA MINAS, OAXACA	\$18.0
ESPRESSO MARBELLA \$2.5 5 SENTIDOS, MADRECUIXE,	\$16.0
EMPEROR'S GOLDEN CHRYSANTHEMUM MIAHUATLÁN, OAXACA	Ψ10.0
QUIOTE HOUSE HORCHATA TEA EL JOLGORIO, TEPEZTATE, ZOQUITLÁN, OAXACA	\$20.0
Dishes are prepared with EL JOLGORIO, TOBAZICHE, LACHIGUI, OAXACA	\$22.0
YELLOWTAIL \$23.0 REAL MINERO, LARGO, SANTA CATARINA MINAS, OAXACA	\$22.0
POTATOES \$3.0 GRAPEFRUIT BEEF \$3.0 EL JOLGORIO, PECHUGA, EDITION 5 SANTIAGO MATATLÁN, OAXACA	\$26.0



Quiote

2456 N California Ave Chicago, IL 60647, United States

Opening Hours:

Sunday 10:00-14:00 17:00-21:30 Saturday 12:00-16:00 17:00-22:30 Monday 17:00-21:30 Wednesday 17:00-21:30 Thursday 17:00-21:30 Friday 17:00-22:30

