



A TASTE OF LATIN AMERICA

★ DINNER MENU ★

SANGRIA

house infused wine, fruit, liqueurs, spices and brandy

WHITE • RED • SPARKLING
PASSION-GINGER • MANGO-LIME

glass 9.00 pitcher - serves 6 27.00
27 ounces of fun - a giant sangria for two 17.00

BUBBLES

sparkling - sparkling elegance, gruet, metodo tradicional, alburquerque, nm, nv..... 9.95
rosé - sparkling malbec - alma negra, mendoza, 2008 10.95

WHITE WINE

sauvignon blanc - seafood's soul mate - matetic "eq", chile 2008 8.95
torrontes - fruity & floral - crios de susana balbo, argentina, 2009 9.95
chardonnay - fresh & bright - llai llai, bio bio valley, chile 2008 9.95
verdejo - ceviche's soul mate - naia, do rueda, spain, 2009 10.95
pinot grigio - we could have a glass of this on it's own - albino armani corvara, valdadige, italy 2009 11.95
blend - a sweet throwback to summer - gramona gessami, penedes, spain, 2009..... 12.95

RED WINE

bonarda - not for the faint of heart - colonia les liebras, mendoza, argentina 2009 7.95
cabernet sauvignon - bold, beautiful - copa del rey, colchagua valley, chile 2008 7.95
carmenère - mucho macho - viña peralillo "arenal", colchagua valley, chile 2009 8.95
garnacha - juicy & aromatic - altovinum evodia old vine garnacha, calatayud, spain 2008.. 8.95
malbec - bursting with berries - ruta 22, patagonia, argentina 2009 9.95
mencia - discreet, yet intense - castro ventosa "el castro de valtuille", do bierza, spain 2007 10.95
garnacha - clean, fresh & bright - a nice surprise - bodega bernabeleva
"camino de navaherreros" san martin de valdeglesias, do madrid, spain 2009 10.95
pinot noir - braised meats best friend - ritual, casablanca valley, chile 2008 12.95

ICY BREWS

corona - mexico, needs no introduction, lime? no lime? 5.00
corona light - mexico, best diet ever 5.00
pacifico - mexico, light-bodied, refreshingly sweet lager 5.00
imperial - costa rican, medium bodied lager with just the right hops 5.00
quilmes - argentina, crisp, lightly-hopped pilsner 5.95
dos equis amber - mexico, earthy lager, what the most interesting man in the world chooses. 5.00
negra modelo - mexico, dark, rich, full-bodied ale..... 5.95
goose island sophie - chicago, belgium style, a touch of citrus 5.95

DRAUGHT

goose island seasonal - a chicago favorite..... 6.95
victoria - mexico, vienna lager, be one of the 1st in chicago to drink mexico's oldest brew. 6.95
michelada - ancho-chipotle-lime, passion, kosher salt, cracked pepper, victoria..... 7.95
pitchers - goose island, victoria or micheleda..... 27.00



NACIONAL 27 MOJITOS

over 1/4 million bacardi mojitos muddled and counting

n27 mojito	11.00
our bacardi light signature	
chadwick	11.00
10 cane rum, mint, lime, pomegranate, ginger, haba ñ ero	
passion colada mojito	11.00
malibu rum, fresh pineapple, passion fruit, mint	
la manzana mojito	11.00
bacardi light, grand marnier, sherry, apples & passion fruit	

MARGARITAS

house margarita - el jimador reposado, bacardi a ñ ejo, grand marnier, lime	12.00
add a smokey float	3.00
el corazon - el jimador blanco, pomegranate, passion, blood orange, salt & pepper rim	14.00
lookbetternaked margarita - herradura reposado, chicha-agave-rosemary-egg white	13.00

COCKTAILS

the chicagoan - irish whiskey sour, goose island float, sport pepper.....	7.00
latin manhattan - cigar-infused woodford, hum, bitters, hum cherry.....	13.00
sidecar 27 - zacapa 23, flor de cana 4, grand marnier, passion, lime	11.00
caipirinha - cacha ç a, muddled lime, house lime syrup, crushed ice.....	9.00
make it luxe	3.00
pisco sour - the frothy, icy classic finished with bitters.....	9.00
dark and extra stormy - spicy muddled ginger, fresh lime, gosling's black seal.....	11.00
humingway daiquiri - hand-shaken, bacardi light, hum, fresh lime	11.00
mojito martini - belvedere, lime, mint.....	12.00
spice & ice - 10 cane, mango, ginger, haba ñ ero, 7 spice.....	13.00

27 OUNCES OF FUN

served in a 27 ounce cocktail glass, perfect for sharing

tiki punch - exotic juices, spices, gin.....	27.00
latin long island - bacardi, cazadores, grey goose, cacha ç a, passion fruit	27.00

FOR THE WHOLE FAMILIA

64 ounce pitcher of our most popular cocktails. serves 6.

n27 mojito	55.00
house margarita	60.00
el corazon	70.00



OPENING BITES

for the table to share

guacamole - tortilla & taro chips - 8.95

crispy steak nachos - spicy jack, salsa, grilled jalapeños - 4.95

"caliente" shrimp & scallop nachos - habanero salsa, avocado - 5.95

fundido - creamy blend of roasted corn, queso, lime and cilantro - 6.95

PLATTERS

n27 combination platter - smoked chicken empanada, boniato and plantain croqueta, bbq'd lamb taco, shrimp skewer - 9.95 per person

taco flight - shrimp and scallop, bbq lamb, grilled steak - 9.95 per person

SMALL PLATES

TINY TACOS

shrimp, scallops, lettuce wrapped - avocado, lime 4.95

bbq'd lamb - guava, organic agave, avocado salsa 4.95

grilled beef tenderloin - spicy tomatillo salsa 4.95

CROQUETAS

boniato and sweet plantain - roasted garlic aioli 4.95

caribbean pumpkin and goat cheese - pepitas, orange aioli 5.95

BAMBOO SKEWERS

marinated chicken - cilantro sofrito 4.95

grilled beef tenderloin - adobo three-chile salsa 5.95

shrimp adobado - pineapple-vanilla salsa 5.95

LATIN FAVORITES

smoked chicken empanadas - roasted corn salsa, ancho crema 6.95

grilled vegetable empanadas - squash, chayote, chili crema 5.95

steak arepa "quesadilla" - cremini mushrooms 7.95





CEVICHEs

a tasting of four ceviches.

shrimp & scallop - citrus, sweet peppers, avocado - 9.95

“smoked” salmon - smoked pequillo pepper, jicama, roasted corn - 9.95

rainbow coctel - salmon, shrimp, tuna, avocado, tomato - 8.95

ahi tuna & watermelon - spicy rice wine vinaigrette - 9.95

pacific ocean oyster shooters - spicy bloody maria - 2.95 ea
spike with vodka for 1.00 supplement

CEVICHE SAMPLING PLATTER

a tasting of all the ceviches above
add an oyster shooter - 2.95 supplement per person

10.95 per person
for two or more

SOUPS & SALADS

black bean soup - smoked chicken, crema, amontillado - 4.95

roasted tomato and tortilla soup - avocado, roasted corn - 5.95

costa rican hearts of palm - avocado, olives, papaya - 8.95

ensalada verde - mixed greens, jicama, carrot, pomegranate vinaigrette - 6.95

NACIONAL 27 IS A SMOKE-FREE RESTAURANT. • 18% GRATUITY ON PARTIES OF FIVE OR MORE.
PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE.

WE SPECIALIZE IN COCKTAIL PARTIES FOR 10 TO 300
AND PRIVATE DINNER AND DANCING EVENTS FOR UP TO 200





GAUCHO BBQ- 'GRILLING THE BRAZILIAN WAY'

grilled on 30" skewers, served with coco rice, black beans, three salsas
 minimum two guests/priced per person

chimichurri vegetables	13.95 per person
skirt steak.....	16.95 per person
shrimp & scallop.....	17.95 per person
beef tenderloin	19.95 per person

N27 LATIN "PAELLAS"

minimum two guests/priced per person

seafood - shrimp, scallops, mussels, calamari, piquillo peppers - 17.95 per person

pork - pulled pork, roast chicken, spanish chorizo, tomato-cilantro-jicama - 16.95 per person

vegetable - roasted corn, peppers, chayote, orzo, calabaza - 12.95 per person

SEAFOOD & STEAK

grilled salmon - spinach, chayote, yellow pepper salsa - 19.95

pacific blue nose grouper "huachinango" - tomatillo salsa, spicy green rice - 22.95

center cut ahi tuna - fire roasted corn, avocado, cilantro salsa - 22.95

grilled marinated skirt steak - crispy costa rican potatoes, salsa criolla - 17.95

chimichurri crusted filet - three potato-chorizo hash, malbec reduction - 25.95

beef tenderloin "medallions" - spanish cheese-potato gratin, red wine jus - 26.95
 add chimichurri, blue cheese and truffle crust - 3.00 supplement

mole negro ribeye - 20oz. bone-in prime beef, chayote, pepitas - 32.95

LATIN COMFORT FOODS

farm raised chicken mole verde - winter squash, cilantro, caramelized onions - 15.95

shredded chicken "enchiladas" - slow-braised chicken, mole negro, pepper jack, rice & beans - 16.95

smoked pork tenderloin adobado - caramelized onions, mashed cuban sweet potatoes, chicharrón - 19.95

N27 ROAST SUCKLING PIG "CUBANO"

10th anniversary of Nacional 27's roast suckling pig.

"cubano" accompanied by caramelized onion mashed cuban sweet potatoes, eggplant with spicy tomatoes, coconut rice, black beans, chicharrónes, ancho pork jus

\$21.95

SIDES

mashed boniato.....	3.95	spicy green rice	3.95
spinach and chayote	4.95	coconut rice	3.95
spanish cheese potato gratin	4.95	three potato-chorizo hash	3.95
roasted plantains.....	4.95	grilled latin vegetables.....	4.95





4-COURSE PARTY MENU

a celebratory sharing menu available for tables of four or more guests, served family style.

WELCOME

guacamole - tortilla and taro chips

TAPAS

shrimp adobado - pineapple-vanilla salsa

boniato and sweet plantain croquetas - black bean salsa, roasted garlic aioli

smoked chicken empanadas - roasted corn salsa, ancho crema

ENSALADA

ensalada verde - pomegranate vinaigrette

costa rican hearts of palm (\$2 per person supplement)

PLATTERS

- choose 3 for the table to share -

grilled seafood "paella"

grilled south pacific salmon

pacific blue nose grouper "huachinango"

farm raised chicken mole verde

gaucho marinated bbq skirt steak

vegetable "paella"

gaucho shrimp and scallop bbq

n27 roasted suckling pig "cubano"

chimichurri crusted beef tenderloin "medallions"

(\$5 per person supplement)

SIDES

mashed boniato and grilled latin vegetables

36.95 pp

N27 EVENTS

5-7PM @ NACIONAL 27

our "happy hour", enjoy 1/2 priced tapas and ceviche in our bar every monday - friday from 5-7pm

MONDAY: BIG RED

featuring a \$5 per glass luxe red wine

EVERY OTHER TUESDAY: DINNER AND A SHOW

a celebration of latin american culture: eat. drink. dance.

WEDNESDAY: WINE DOWN WEDNESDAY

chef's menu includes beverage pairings \$36.95pp

THURSDAY: SALSA LESSONS

complimentary salsa lessons followed by open dance starting at 7pm

FRIDAY & SATURDAY: CLUB N27

high energy music & dancing starting at 11pm



ARGENTINA ★ ECUADOR ★ PARAGUAY ★ EL SALVADOR
URUGUAY ★ MALVINAS ★ PUERTO RICO ★ CHILE ★ BRAZIL
GUATEMALA ★ FRENCH GUINEAS ★ CUBA ★ NICARAGUA
COLOMBIA ★ PERU ★ GUYANA ★ HONDURAS ★ COSTA RICA
BARBADOS ★ BOLIVIA ★ DOMINICAN REPUBLIC ★ PANAMA
TRINIDAD ★ MEXICO ★ VENEZUELA ★ SURINAME ★ BELIZE
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