



## Dinner Menu

504 Crescent Blvd.  
Glen Ellyn, IL 60137  
(630) 793-9834  
504kitchen.com

SCAN FOR TOTAL ACCESS



All of our ingredients are organic, sustainable, grass-fed, free range, no antibiotics and wild caught

### Small Sharables

#### Sea Urchin 12

Two blue corn masa sope, smoked black beans, house made chorizo, serrano pepper, radishes, sea urchin mayo (Mexican/American) GF

#### Tetelas 14

Two tetelas stuffed with Oaxacan cheese and seasonal mushrooms, pickled black trumpet mushrooms, avocado mousse, cilantro crema, creamy alubia beans puréed (Mexican/American) GF

#### Octopus Tostada 18

Two Guatemalan style octopus ceviche, fresh avocado, cilantro (Spanish/Guatemalan) GF

### Appetizers

#### Brussels Sprouts Crostini 14

Focaccia bread, fried brussels sprouts, burrata cheese foam, microgreens, roasted hazelnuts, house pesto, truffle honey and aged balsamic (Italian/French)

#### \*Korean Short Ribs 16

Bao buns, 24 hours marinated short ribs, coleslaw, morita mayo, avocado (Korean/Chinese)

#### Tiradito 17

Bluefin tuna, yuzu, passion fruit and habanero pepper leche de tigre, pistachios, rice chicharron, herb oil (Peruvian/Japanese) GF

#### Patatas Bravas 13

Roasted golden potatoes, spicy tomato sauce, manchego and parmesan cheese, green herb butter (Spanish/Italian) GF

#### Ceviche 19

Tiger shrimp, avocado, red onions, tomato, sweet and spicy sauce served with harissa tortilla chips (Guatemalan/ Middle Eastern) GF

### Salads

#### "Caesar Salad" 13

Half grilled romaine lettuce, shaved parmesan cheese, garlic croutons and roasted Poblano pepper dressing (Italian/Mexican)  
ADD ON: • Chicken \$5 • Shrimp \$8 • Wagyu beef 4 oz \$10

#### Pears & Beets 16

Grilled beets, pears poached in Zacapa rum & spices, truffle honey, homemade requeson, roasted pecans (American/Guatemalan) GF

### Entrees

#### \*Lamb 31

Rack of lamb, Mediterranean couscous, mole verde, roasted pumpkin seeds, rainbow carrots (Mediterranean/Mexican) GF

#### Saffron Fumet 29

Florida salmon, golden potatoes, chayote squash, carrots, green pickled apples (French/Mediterranean) GF

#### Ravioli

Goat ricotta, huitlacoche (corn mushroom) and black truffle sauce, dehydrated corn served with focaccia bread (Italian/Mexican)

#### \*Wagyu 35

8 oz Wagyu picanha, pommes fondant, seasonal mushrooms, tamarind demi glaze (French/American) GF

### Desserts

#### Lychee Sorbet 14

Chinese almond cookie, yuzu pearls, coconut purée, shredded coconut (Japanese/Chinese) GF

#### Childhood 15

Guatemalan bread quesadilla, wild berries, mint, 24k gold leaf (Guatemalan) GF

#### Hibiscus Custard 14

Madagascar vanilla, mango, white toasted chocolate, mint

### Sides

#### Rainbow Carrots 10

Honey roasted rainbow carrots, alubia beans puree, pistachios, mint

#### Brussels Sprouts 10

Honey, balsamic caviar, microgreens

#### \* CONSUMER ADVISORY

The Illinois State Department of Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems.

Thorough cooking of such animal foods reduces the risk of illness.

#### FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish

Prices do not include tax and may change without notice