

PROXI

CHICAGO, IL.

Through a fresh and innovative American lens, Proxi scours the most culinary-rich corners of the globe to inspire a menu that celebrates the bold flavors of multicultural street foods through pristine ingredients.

proxichicago.com





Fried Breakfast Radishes
nori butter · 5

Farmer's Market Bhel Puri · 7

Tempura Elotes · 8

Nahm Prik
chicharrón, crudité · 9

Burrata
sunchoke conserva, leek ash, sourdough · 14

Roasted Eggplant
tahini, pomegranate, paratha · 8

Salad of Sugar Snap Peas and Carrots
yuzu kosho, sesame, miso brûlée · 10

Roasted Baby Potato
"Carbonara" · 12

Shaved Zucchini
sheep's milk feta, pine nuts, mint · 11

Coal Roasted Oysters
ssamjang butter · 16

Baby Octopus
red chermoula, fava bean hummus · 15

Raw Tuna
coconut milk, lemongrass & ginger sorbet · 15

Coal Roasted Mussels
'nduja butter, grilled sourdough · 15

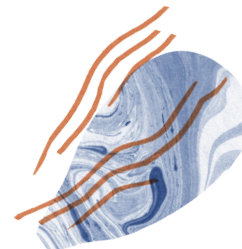
Stone Bass
leek, potato, clam chowder · 19

Cobia
coconut, turmeric, curry leaf · 18

Roasted Monkfish
clams, piperade, spanish chorizo · 20

Fried Fish Collars
Thai garlic-chili sauce · 16

Grilled Whole Fish
"Pescado Zarandeado" · 22



Indonesian Pork Jerky · 8

Black Pepper Pork
butter lettuce, peanuts, apple, mint · 14

BBQ Lamb Ribs
mango pickle, cashews · 15

Wagyu Sirloin
Thai herb salad, roasted rice powder · 15

Merguez Sausage
eggplant aioli, almonds, grapes, radish · 14

Wagyu Beef Short Rib
Malaysian curry · 18

Grilled Young Chicken
cilantro pesto, tamarind-chili sauce · 22

Slagel Farm Pork Porterhouse
mushroom escabeche, coal roasted onion
soubise · 30

Bone-in Ribeye
miso bagna cáuda, watercress · 65