

Events Deck



1252 N Wells St, Chicago, IL 60610

(872) 342-2246

info@kayaorestaurant.com

kayaorestaurant.com

Venue

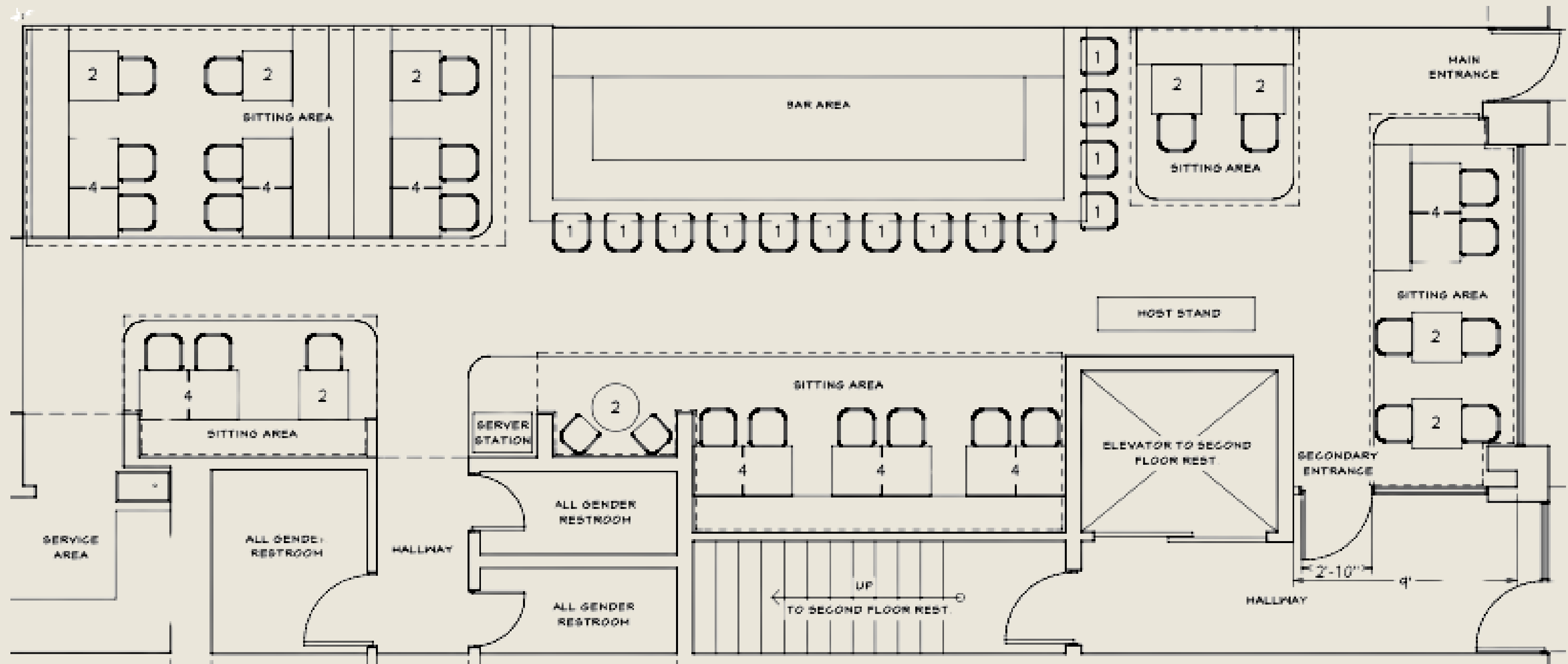
Our space features a thoughtfully designed interior blending Peruvian, Japanese, and Chinese influences. A handcrafted fabric ceiling with suspended cylinders creates a unique ambiance, complemented by handmade tableware, local art, warm lighting, and comfortable seating. With a casual dining room and a heated patio, Kayao offers a distinctive and inviting setting for any event.



Floor Plan

Seated Capacity: 64

Reception Capacity: 85



Food Menu Options

- Family style packages
- Signature coursed dinner
- Reception and hor's d'vereoues

All menu options:

- Drinks a la carte
- Party Add On: \$8 Pisco sour greet





Family Style

#1 The Origin

served family-style

Starters

- Guacamole: Avocado, feta, edamame, ají amarillo leche de tigre, tuber chips
- Yucas Trufadas: Yucca fritter, mozzarella, truffle huancaína and botija olive sauce

Appetizers

- Ceviche Clasico: Fish of the day, leche de tigre, sweet potato, Peruvian corn
- House Salad: Endives, pearl onions, edamame, limon perfumado vinaigrette

Mains

- Pollo Saltado: Wok stir-fried chicken, soy-oyster sauce, tomato, egg, onions, potato, rice
- Chaufa Maitake: Chinese-Peruvian fried rice, maitake mushroom, snow peas, bok choy

Dessert

- Lucuma Ice Cream: Amazonian fruit ice cream

\$65 per person

#2 The Journey

served family-style

Starters

- Guacamole: Avocado, feta, edamame, ají amarillo leche de tigre, tuber chips
- Yucas Trufadas: Yucca fritter, mozzarella, truffle huancaína and botija olive sauce

Appetizers

- Ceviche Clasico: Fish of the day, leche de tigre, sweet potato, Peruvian corn
- Kale Salad: Chicken breast, cashew, wonton, poached egg, ají amarillo dressing
- Roll Acevichado: Yellowfin tuna tartare, shrimp tempura, yuzu acevichada sauce

Mains

- Pollo Anticuchero: Airline-cut grilled chicken, smoked ají panca glaze, endive salad, house fries
- Arroz con Mariscos: Peruvian-style seafood risotto, 12-month aged manchego
- Lomo Chifero: Wok stir-fried filet mignon, soy-oyster sauce, tomato, onions, potato, rice

Desserts

- Lucuma Ice Cream: Amazonian fruit ice cream
- Panna Cotta: Vanilla, Greek yogurt, apple cider vinegar honey, quinoa pop

\$85 per person

#3 The Feast

served family-style

Starters

- Oyster Shooter: Market oysters, Peruvian mignonette sauce
- Guacamole: Avocado, feta, edamame, ají amarillo leche de tigre, tuber chips
- Yucas Trufadas: Yucca fritter, mozzarella, truffle huancaína and botija olive sauce

Appetizers

- Ceviche Clasico: Fish of the day, leche de tigre, sweet potato, Peruvian corn
- Salmon Tartare: Salmon belly, scallop leche de tigre, avocado, chips
- Roll Acevichado: Yellowfin tuna tartare, shrimp tempura, yuzu acevichada sauce
- Pulpo Parrillero / Lion's Mane: Grilled Spanish octopus, anticuchera marinade, rocoto romesco, potato confit

Mains

- Short Rib: 36-hour slow-cooked, purple corn nitsuke BBQ, leek potato purée
- Arroz con Mariscos: Peruvian-style seafood risotto, 12-month aged manchego
- Chaufa: Chinese-Peruvian fried rice, maitake mushroom, snow peas, bok choy
- Pescado a lo Macho: Mahi-mahi, octopus, shrimp, calamari, seafood rocoto sauce, rice

Dessert

- Lucuma Ice Cream: Amazonian fruit ice cream
- Panna Cotta: Vanilla, Greek yogurt, apple cider vinegar honey, quinoa pop

\$115 per person

Coursed Dinner

Starters (served family style)

- Guacamole: Avocado, feta, edamame, ají amarillo leche de tigre, tuber chips
- Yucas Trufadas: Yucca fritter, mozzarella, truffle huancaína and botija olive sauce

Appetizers (choice of)

- Ceviche Clasico: Fish of the day, leche de tigre, sweet potato, Peruvian corn
- Salmon Tartare: Salmon belly, scallop leche de tigre, avocado, chips
- Kale Salad: Chicken breast, cashew, wonton, poached egg, ají amarillo dressing

Mains (choice of)

- Pollo Anticuchero: Airline-cut grilled chicken, smoked ají panca glaze, endive salad, house fries
- Lomo Chifero: Wok stir-fried filet mignon, soy-oyster sauce, tomato, onions, potato, rice
- Chaufa: Chinese-Peruvian fried rice, maitake mushroom, snow peas, bok choy

Dessert

- Lucuma Ice Cream: Amazonian fruit ice cream

\$75 per person

Reception Style

HOR'S D'VREOUES - 2 HOURS

OPTION 1: \$55 pp / 5 apps

OPTION 2: \$65 pp / 7 apps

OPTION 3 \$75 pp / 9 apps

OYSTERS

Market oysters, Peruvian mignonette sauce

CEVICHE CLASICO

Fish of the day, leche de tigre, sweet potato, Peruvian corn

SALMON TARTARE

Salmon belly, scallop leche de tigre, avocado, chips

TIRADITO APALTADO

Yellowfin tuna sashimi, avocado leche de tigre, roasted pistachios

PULPO AL OLIVO CAUSA

Botija olive leche de tigre, avocado, Peruvian potato whip.

ROLL ACEVICHADO

Yellowfin tuna tartare, shrimp tempura, yuzu acevichada sauce

TOSTONES & GUACAMOLE

Avocado, feta, edamame, ají amarillo leche de tigre, tuber chips

YUCAS TRUFADAS

Yucca fritter, mozzarella, truffle huancaína and botija olive sauce

LION'S MANE

Grilled mushroom, anticuchera marinade, sunflower hummus

AJI DE GALLINA WONTONS

Crispy wontons filled with creamy, spiced Aji de Gallina chicken

BEEF ANTICUCHOS

Tender, marinated beef skewers, anticuchera sauce, choclo.

DESSERTS

Additional \$10 pp

Lucuma

Panna Cotta



Bar Packages

2 hours open bar

WINE & BEER

Peruvian beer
House White Wine
House Red Wine.

\$35 per person

HOUSE OPEN BAR

Peruvian beer
House White Wine
House Red Wine.
Mixed drinks & classic cocktails.

Tequila

Tequila centenario

Rum

Havana Club

Pisco

Caravedo

Gin

Tanqueray

Vodka

Three Olives

Mezcal

400 conejos

\$55 per person

PREMIUM OPEN BAR

Peruvian beer
Assorted wines by the glass
Mixed drinks & classic cocktails.

Tequila

Mijenta

Rum

Santa Teresa 1796

Pisco

Caravedo Mosto Verde

Gin

Hendricks

Vodka

Tenjaku Jap

Mezcal

Agua Magica

\$75 per person



Details

BOOKINGS & DEPOSIT

An initial deposit of 50% of the event (plus taxes) is required to book any private dining event.

ADDITIONAL FEES

Quotes provided are exclusive of tax and gratuity.

PARKING

Street parking available

DECORATION


Inquire for details

CANCELLATION POLICY

- Cancellations must be made at least 4 days in advance of the scheduled event date.
- For cancellations made at least 4 days in advance, any deposits or prepayments will be fully refunded.
- Cancellations made less than 4 days before the event may result in forfeiture of the deposit or a cancellation fee.
- If no cancellation notice is provided, and the event does not take place as scheduled, any deposits or prepayments will not be refunded.

Please contact us for any inquiries

 1252 N Wells St, Chicago, IL 60610

 (872) 342-2246

 info@kayaorestaurant.com

 www.kayaorestaurant.com

BOOK HERE



