



# M E N U

## SMALL PLATES

**SOUP OF THE DAY | 9**  
*Chef's choice*

**PANE E OLIO | 10**  
*freshly baked rosemary focaccia,  
served with European olive oil, spices,  
& parmigiano reggiano*

**WINTER CROSTINI (V) | 15**  
*whipped ricotta, blistered Concord grapes,  
thyme, & extra virgin olive oil*

**BEEF TARTARE\* | 23**  
*prime beef tenderloin, caper, shallots,  
garlic confit, piquillo pepper, extra virgin  
olive oil, sea salt, egg yolk, fresh squeezed  
Meyer lemon juice, & warm focaccia bread*

## SHARED PLATES

**OFF THE COAST CALAMARI\* | 22**  
*lightly breaded calamari, pickled jalapeños,  
carrots, lemon, roasted garlic, capers, &  
chipotle garlic sauce*

**LIRICA SALAD (GF) | 17**  
*romaine, heirloom cherry tomatoes, black  
beans, avocado, queso fresco, cilantro cream,  
& tortilla strips with Champagne vinaigrette*

**BEEF EMPANADAS\* | 17**  
*saffron aioli, chimichurri*

**AHI TUNA SALAD\* (GF) | 28**  
*pan-seared ahi tuna, spring mix,  
edamame, carrots, red onions, red pepper, &  
fried wontons with sesame vinaigrette*

**ADD PROTEIN**  
*chicken\* +\$8 | steak\* +\$12 | salmon\* +\$12 | shrimp\* +\$12*

## ENTREES

**BUFFALO CHICKEN WRAP\* | 22**  
*buffalo chicken, romaine, &  
ranch dressing, served with fries*

**CHICKEN CLUB\* | 22**  
*grilled chicken breast, bacon, lettuce,  
tomato, onion, mayo & mustard,  
served with fries*

**ASADA TACOS\* | 23**  
*grass fed beef, onion, cilantro, salsa,  
& Spanish rice*

**RIGATONI ROSSO | 26**  
*spicy tomato crema, spinach,  
mushroom, & shaved parmesan  
chicken\* +\$8 | shrimp\* +\$12*

**CORN CACIO E PEPE | 20**  
*whipped ricotta cheese, sweet corn,  
shaved parmesan, & Latin spices  
chicken\* +\$8 | shrimp\* +\$12*

**SPANISH SHRIMP FARFELLE\* (DF) | 32**  
*spiced tomato sauce, shrimp, farfalle,  
olives, bell peppers, & manchego*

**FRUTOS DO MAR\* | 40**  
*Mediterranean shrimp, clams, mussels,  
& Scottish salmon*

**LOMO ENVUELTO\* | 42**  
*8 oz. prime filet, wrapped in puff pastry,  
prosciutto, wild mushrooms duxelles,  
red wine & mojo sauce*

**STEAK BURGER\* | 23**  
*8 oz. steak burger with Swiss cheese,  
Boston lettuce, heirloom tomato,  
red onion, pickles, mayo & mustard,  
served on a brioche bun with fries*

**SALMON IBERICO\* | 32**  
*pan-seared Iberian salmon, piquillo  
pepper & leek sauce, confit Brussels  
sprouts, prosciutto, & apple salad*

## SIDES

- SAUTÉED SEASONAL VEGGIES | 6
- GARLIC & MEYER LEMON SPINACH | 6
- HALF LIRICA SALAD | 8
- FRIES WITH SAFFRON AIOLI | 9
- WILD MUSHROOMS | 8
- SPANISH RICE | 6
- FOCACCIA | 6

**EXPRESS LUNCH**  
AVAILABLE FROM 11:00AM-4:00PM

- HALF SOUP & HALF LIRICA SALAD | 22
- HALF LIRICA SALAD & HALF CHICKEN CLUB\* | 28
- HALF LIRICA SALAD & HALF CACIO E PEPE | 28

## DESSERTS

**CHOCOLATE CRÈME BRÛLÉE | 12**  
*creamy chocolate custard with  
crunchy caramelized sugar topping*

**SEASONAL SORBET | 12**  
*Chef's choice*

**ELI'S PUMPKIN CHEESECAKE | 14**  
*Chicago's famous Eli's cheesecake*

**BUÑUELOS & COCOA | 18**  
*fresh Spanish donuts with cinnamon & sugar,  
chocolate sauce, & house-made cocoa*

**LIRICA'S PLANTAIN FOSTER | 18**  
*serves 2*  
*caramelized plantains with butter & brandy,  
topped with sweetened condensed milk, &  
cinnamon sugar ice cream*

**TIRAMISU | 14**  
*house mascarpone, over coffee-  
soaked lady fingers*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
11:00am - 4:00pm - 18% gratuity applied to groups of 5 or more and/or checks over \$50 | 4:00pm - Close - 18% gratuity applied to groups of 5 or more and/or checks over \$100





\*\*\*\*\* WINE BY THE GLASS \*\*\*\*\*

WHITE

Bex Riesling  
12 | 49  
Nahe, Germany

Wairau River Sauvignon Blanc  
14 | 51  
Marlborough, New Zealand

Senda Verde Albariño  
11 | 49  
Galicia, Spain

Talbott Kali Hart Chardonnay  
12.5 | 49  
Monterey, California

Girilan Pinot Grigio  
14 | 51  
Girilan, Italy

RED

Evolution Pinot Noir  
14 | 51  
Willamette Valley, Oregon

50+ Garnacha  
12 | 49  
Campo de Borja, Spain

House Malbec  
12 | 49  
\*Ask your server

House Cabernet Sauvignon  
16 | 60  
\*Ask your server

SPARKLING

La Gioiosa Prosecco  
11 | 49  
Veneto, Italy

La Gioiosa Prosecco Rosé  
11 | 49  
Veneto, Italy

ROSÉ

Inazio Urruzola Txakolina  
11 | 49  
D.O. Getariako, Spain

\*\*\*\*\* HOUSE COCKTAILS \*\*\*\*\*

Red Sangria | 17  
red wine, Cointreau, apricot liqueur,  
orange, apple, lemon, cinnamon,  
soda water

Winter Nap | 16  
Pama, lime juice,  
simple syrup, spice tea

Mexico City Sour | 16  
Mezcal Unión, lime juice, agave,  
sangria float

Spicy Pineapple Fresno | 16  
Casamigos Reposado, pineapple, lime juice,  
agave, Fresno chile, Tajin rim

Spiked Apple Cider | 16  
Jameson orange, apple spiced syrup,  
canela agave, Right Bee Cider

Pear Drop Martini | 18  
Absolute Pear, lemon, simple syrup

Pomegranate Martini | 18  
Pama, orange liqueur,  
Don Julio Blanco, cranberry juice,  
simple syrup

Cranberry G&T | 16  
Koval cranberry gin, tonic water

Espresso Martini | 18  
Ketel One, Mr. Black, cold brew,  
simple syrup

Old Kentucky | 20  
Buffalo Trace, demerara syrup,  
lemon juice

SPECIALTY

Oaxacan Old Fashioned | 20  
Mezcal Union, Altos Añejo,  
agave, Angostura & mole bitters

\*\*\*\*\* BEER \*\*\*\*\*

BOTTLES & CANS

- Modelo | 7
- Right Bee Cider | 8
- Hazy Beer Hug | 9
- Heineken | 8
- Miller Lite | 7
- White Claw | 9

ON TAP

- Cruz Blanca Mexico Calling | 8
- Revolution Anti-Hero | 9
- Half Acre Daisy Cutter | 9
- Goose Island 312 | 9

11:00am - 4:00pm - 18% gratuity applied to groups of 5 or more and/or checks over \$50 | 4:00pm - Close - 18% gratuity applied to groups of 5 or more and/or checks over \$100

