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235 S Bolingbrook Dr
Bolingbrook, IL 60440



LUNCH MENU

MONDAY - THURSDAY 11AM - 7PM

<p>Pulpo Asado (Half Order) \$MP Half order of our grilled octopus marinated in our mild Zarandeado Sauce.</p> <p>Tostadas (1) \$5 A tostada with our Ceviche Pocho, Ceviche de Pescado, or Ceviche Tropical.</p> <p>Empanadas (4) \$12 Deep fried pastry pastry stuffed with cheese and shrimp.</p> <p>Elote (Mexican Corn) \$5 Corn with mayonnaise, cotija cheese, and cayenne pepper on top.</p>	<p>Mendigo \$12 Vegetable broth with cilantro, onion, fresh lime juice, and house seasoning. <i>Add Shrimp</i> +\$2</p> <p>Carne Asada \$16 8oz grilled skirt steak seasoned with our house seasoning. Served with beans, rice, and tortillas.</p> <p>Guacamole \$MP Fresh lime juice, avocados, onions, tomatoes, & black pepper.</p> <p>Pasta (Lunch) \$10 Creamy linguine pasta, poblano peppers, cilantro, & garlic. <i>Add Shrimp or Chicken</i> +\$4</p> <p>Perla's Burrito Bowl</p> <p>Chicken \$9</p> <p>Pescado (Tilapia) \$11</p> <p>Shrimp \$11</p> <p>Steak (Outside Skirt) \$13 Bowl with poblano rice, frijoles charros, pico de gallo, & guacamole.</p>	<p>Tacos (3)</p> <p>Chicken \$8</p> <p>Pescado (Tilapia) \$10</p> <p>Shrimp \$10</p> <p>Steak (Outside Skirt) \$12 Tacos topped with pico de gallo.</p> <p>Alitas de Pollo (8) \$10 Fried, then grilled chicken wings topped with your choice of Nayarit, Zarandeado, or Cucaracha sauce.</p> <p>Molcajete Sorullo (for 2) \$25 Molcajete (Hot/Temperature) with steak, chicken, chorizo, and shrimp simmered in our house sauce.</p> <p>Perla's Sub Sandwich \$10 10-inch Sub with Fried Fish, avocado, creamy sweet chili, spring mix.</p>
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Beer Menu

MEXICAN

Modelo	BTL \$5
Modelo Negra	BTL \$5
Corona Familiar	BTL \$5
Corona Premier	BTL \$5
Corona	BTL \$5
Sol	BTL \$5
Tecate	CAN \$4
Dos Equis Lager	BTL \$5
Dos Equis Amber	BTL \$5
Pacifico	BTL \$5
Victoria	BTL \$5

DOMESTIC/CRAFT

5 Rabbit Brewery (Chicago) Selection:	Angry Orchard	BTL \$5
Ironica IPA 12oz CAN \$6	Hard Apple Cider	
Super PILS 12oz CAN \$6	El Chavo Mango-Habanero Cider	BTL \$6
Xicago Lager 16oz CAN \$7	Coors Light	BTL \$4
Oaxacan Dark Style Ale BTL \$6	Bud Light	BTL \$4
Las Pinas de 16oz CAN \$8	Miller Lite	BTL \$4
Mis Ojos SOUR	Budweiser	BTL \$4
Revolution IPA (Chicago) 12oz CAN \$6	White Claw	CAN \$5
Goose 312 Wheat BTL \$5	CasaHumilde - <i>Mesita Hibiscus</i>	CAN \$6
Blue Moon BTL \$5	CasaHumilde - <i>Maizal</i>	CAN \$6

MICHELADAS

Choose your beer

Chelada \$1 Fresh Lime Juice, Salt <i>*Do it with Topochico or Non Alcoholic Beer</i>	Mango Michelada \$2 House Michelada Mix, Mango Puree, Mangoes
House Michelada \$2 House Michelada Mix, Cucumbers	Clamato \$2 House Clamato Mix

Groups of 4+ will be charged an 18% Gratuity Fee.

Maximum check split on all tables: 2 | Each Table has a time reservation: 2 Hours Max

Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain Health Conditions may be at a higher risk if these foods are consumed raw or undercooked.



MARGARITAS

House Margaritas		Flavors:
		- Classic Lime
Libélula Tequila	\$10	- Cucumber
Triple Sec, Fresh Lime, & Tajin Rim		- Guava
Bahnez Mezcal	\$11	- Jamaica (Jamaica Salt)
Triple Sec, Fresh Lime, & Tajin Rim		- Mango
		- Pineapple
		- Strawberry
		- Tamarindo

**Make your Margarita spicy if you like it*

CLASSIC COCKTAILS

Classic Paloma	\$10	Daiquiri	\$9	Batanga	\$9
Libélula Tequila, Grapefruit, Fresh Lime, Squirt, & Salt		Perla White Rum, & Fresh Lime		Tequila, Fresh Lime, Mexican Coca Cola, & Salt	
Mojito	\$10	Cantarito	\$10	White Sangria	Glass \$7 Pitcher \$25
Perla White Rum, Fresh Lime, Mint, & Soda		Libélula Tequila, Orange, Grapefruit, Fresh Lime, Squirt, Mix Fruit, & Tajin Rim		Red Sangria	Glass \$7 Pitcher \$25

Wine List

WHITE/ROSÉ/SPARKLING

	6oz Glass	Bottle
Borsao, ROSÉ Campo de Borja, Spain 2018 <i>Appetizers, salads, grilled vegetables, seafood, fish tacos</i>	\$8	\$30
Dibon Brut Reserva, CAVA, Marrugat, Spain <i>Oysters, seafood</i>	\$9	\$34
Terranoble, SAUVIGNON BLANC, Valle Central, Chile 2018 <i>Seafood, fish</i>	\$9	\$34
Clean Slate, RIESLING, Mosel, Germany <i>Spicy food, chicken, seafood</i>	\$9	\$34
Borsao, MACABEO-CHARDONNAY, Campo de Borja, Spain 2018 <i>Fish, chicken, seafood</i>	\$8	\$30

RED

	6oz Glass	Bottle
Borsao, GARNACHA, Campo de Borja, Spain 2018 <i>Appetizers, pasta and rice, chicken, red meat</i>	\$8	\$30
Buenas, TEMPRANILLO, Castilla-La Mancha, Spain 2017 <i>Fish in sauce, red & white meats</i>	\$9	\$34
Tilia, MALBEC, Mendoza, Argentina 2018 <i>Red & white meat, octopus, Fish</i>	\$10	\$38
Hacienda, CABERNET SAUVIGNON, California, USA <i>Red & white meat, fish</i>	\$7	\$26

NON-ALCOHOLIC DRINKS

Agua fresca	\$2.50	Cranberry	\$2.50	Squirt	BTL \$3	Non Alcoholic Sangria	BTL \$3
(No Refills)		Orange Juice	\$2.50	Mexican Coke	BTL \$3	Jarrito	BTL \$3
Pepsi Products	\$2.50	Topo Chico Sparkling Mineral Water	BTL \$3	Sidral	BTL \$3	Fruit Punch, Mandarina, Lime, Pineapple, Tamarindo	
(1 Refill)							