

# AUTRE MONDE

CAFE | SPIRITS



## COLD PLATES

*House Smoked Mackerel Pate,*  
Classic Garnish 10

*Grilled Winter Salad,* Boquerones 9

*Hummus & Fava Bean Spreads,* Pita 11

*Burrata Cheese,* Tomato Fondue 9

*Spanish Charcuterie* 12

## HOT PLATES

*Spanish Style Clams,* Chorizo, 12

*Grilled Octopus L'Escala* 15

*Pecorino & Speck Croquetas* 9

*Wood Grilled Sardines,* Onions,  
Agrodolce 11

*Veg a la Plancha* 9

*Bacalao stuffed Piquillo Peppers* 11

## LARGER PLATES

*Zuppa di Pesce* 16

*Pork Porterhouse,* Escarole, White Beans 22

*Beef Entrecote,* Rapini, Spicy Potatoes 25

*Braised Smoked Lamb Shank,* Tomato,  
Polenta 25

*Brick Roasted Chicken,* Root Vegetables  
& Kale 16

## PASTA

*Goat Cheese Tortalacci,* Black Truffle,  
Brown Butter, Parmigiano 13

*Lasagna Bolognese* per Quattro 19

*Lobster Chitarra* 18

## HOUSEMADE FLATBREADS

*Fontina & Wild Mushroom* 13

*Moroccan,* Manchego, Eggplant, Harissa 13

*Pancetta, Rapini,* Talleggio 13

&

*Rapini,* White Beans 6

*Marinated Olives* 4

*Marcona Almonds* w/ Sea Salt 4

*Neevik* 5

*Italian Green Beans,* Potato, Smoked Goat  
Cheese 7

## PARTNERS

*Cakeridge Farms*

*Caputo's Cheese Market* 13

*Nichols Farm*

*Spence Farm*

*Pin Oak Farms*

*Slagel Farms*

*Chicago Honey Co-op*

*"Raffy" (Our Greenhouse)*

Chefs Beth Partridge & Dan Pancake

All pastas & flatbreads are made wholly in house and to order, wherever possible ingredients come from our own Greenhouse & Cakeridge Farms or are locally & sustainably sourced. Menu is seasonal and subject to change without notice

20% gratuity will be added to parties of 6 or more

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## GLOSSARY

**A La Minute:** Literally made to order. . . .all of our dishes are made from scratch for each guest. No pre-made sauces, salads etc. . . .

**A la Planxa** (pron: Plancha): The first flat-top grills originated in Spain and are known as planchas or la plancha. Food that is cooked a la plancha means grilled on a metal plate. . . .can be used for a wide variety of foods from seafood to vegetable to meats.

**Agrodolce:** a traditional sweet and sour sauce in Italian cuisine. Its name comes from “agro” (sour) and “dolce” (sweet).

**Autre Monde:** French for “Another World” where we hope to take you in your dining experience.

**Bacalao:** Is the Spanish term for dried salt cod. The dried fish is white, delicate, and tender once it’s re-hydrated. . . .seen in other Med cuisines as well. . . .Italians call it Baccala.

**Boquerones:** Also known as white anchovies, cured in vinegar, oil and parsley they yield a bright, mild flavor, popular in Southern Spain. . . .not your mother’s anchovy!

**Burrata:** The name “burrata” means “battered” in Italian. The outer shell is solid mozzarella wrapped around a center of both mozzarella and cream, resulting in a luxurious spreadable cheese. Ours is served fresh and made locally at Caputo’s Cheese Market.

**Charcuterie:** Refers to the practice of Salting, Smoking and Curing meats. The western origins are in 15th century France & spread throughout Europe. Ours plate features Spanish style meats.

**Chitarra:** A pasta guitar (or Chitarra) is a frame strung with music wire, used to cut fresh pasta into strands. Chittarras originated in the Abruzzo region of Italy.

**Croquetas:** Creamy, luscious, savory, the very definition of lightness, cocooned in a crispy coating. Classic Spanish tapa, custard consistency filling of varying ingredients,

breaded & flash fried to a golden brown.

**Entrecôte:** French term denoting a premium cut of beef used for steaks. A traditional entrecôte comes from the rib area.

**Neevik** (Neevick): Sautéed Spinach, with lemon, garlic, olive oil & chick peas.

**Pancetta:** Often called Italian bacon, but unlike American bacon, which is most often smoked, pancetta is unsmoked pork belly that is cured in salt and spices such as nutmeg, pepper and fennel, then dried for a few months.

**Papparadelle:** An Italian flat pasta cut into a broad ribbon shape. In width, the pasta is between tagliatelle and lasagna, ours is made in house fresh daily, particularly popular in the winter, when it can make the basis of a hearty, warming meal. The name comes from the Italian pappare, a verb which means “to gobble up.”

**Rapini:** One of those super healthy greens. Common in Italian cuisine, The flavor of

rapini has been described as nutty, bitter, and pungent and is mellowed by blanching and sautéing.

**Speck:** Speck Ham is a lightly smoked raw ham. Aged for a minimum of 7 weeks Speck has an intense dry-cured flavor, slices like prosciutto but cooks like bacon.

**Tortalacci:** Largest pasta in the torta family. A round edged, filled pasta with a “bishops” hat. Ours is filled with light, airy goat cheese and black truffle.

**Za’atar:** A spice blend thought to originate in Turkey & Lebanon. Blends vary but always contain thyme & sesame seed as primary. Often Sumac, oregano, basil and citrus zest are added as well. We use an authentic Lebanese blend.