

MENU



EUROPEAN - AMERICAN GASTRONOMY

THANK YOU FOR DINING WITH US

We are honored to be part of your dining experience and grateful for your support of local, independent restaurants.

Hours of Operation:

Monday: Closed

Tuesday-Saturday: 3:00 pm - 9:00pm

Sunday: 3:00 pm - 8:00 pm

215 W. RAILROAD AVE
BARTLETT, IL 60103

630.601.3334

**NO RESERVATIONS,
FIRST COME, FIRST SERVED**



SCAN ME!

ANTIPASTI TAPAS

BLOODY MARY SHRIMP SHOT // \$7

Chef's signature Bloody Mary mix served with two garlic-marinated jumbo shrimp

Add a shot of premium tequila, whiskey or vodka + \$4

BAKED GOAT CHEESE // \$11

Warm goat cheese baked in our rich tomato sauce, finished with EVOO and served with focaccia, *Extra focaccia + \$2*

PATATAS BRAVAS // \$11

Roasted potatoes finished with chimichurri and a drizzle of chipotle aioli

MEDITERRANEAN OLIVE OIL DIP // \$12

EVOO, balsamic vinegar, chopped shallots, chopped tomatoes, artichokes, sun-dried tomatoes, fresh herbs, kalamata olives, capers, oregano, chili flakes, seasonings, crumbled feta, served with warm crusty bread

BACON WRAPPED DATES [4] // \$12

Goat cheese-stuffed dates wrapped in bacon, finished with chimichurri and chipotle aioli *add an extra date + \$3 ea.*

LE P'TIT SIGNATURE WAGYU BURGER // \$12

6 oz wagyu beef topped with brie cheese, caramelized shallots, fresh arugula and chipotle aioli on a toasted brioche bun

FALL-OFF-THE BONE SWEET HEAT RIBS // \$12

1/4 slab of slow-cooked pork ribs, brushed with our signature sweet heat glaze and prepared until fork tender

SHRIMP & AVOCADO LETTUCE BOATS // \$13

Four roasted jumbo shrimp, creamy avocado, pico de gallo, fresh chives and lemon vinaigrette served in crisp romaine hearts

LE P'TIT HUMMUS // \$14

Our elevated hummus featuring kalamata olives, whole chickpeas, marinated cherry tomatoes, cucumbers and chimichurri, *Extra cucumbers + \$2*

CLASSIC CEVICHE // \$14

Marinated white fish, shrimp & octopus tossed with avocado, pico de gallo, citrus marinad *Extra focaccia + \$2*

GAMBAS AL AJILLO // \$15

Six Spanish garlic shrimp sautéed in EVOO, maître d' butter, and fresh citrus, served with focaccia *Extra focaccia + \$2*

GRILLED OCTOPUS // \$15

Tender grilled octopus served over a roasted corn and sweet pepper medley, finished with guajillo chili sauce, maître d' butter, and fresh citrus, served with focaccia, *Extra focaccia + \$2*

SOUPS. SALADS

CRAB & LOBSTER BISQUE // BOWL \$7

Creamy crab and lobster bisque finished with paprika, crema fresca, chimichurri and EVOO

ARUGULA & VIN SANTO GRAPE SALAD // \$14

Fresh arugula tossed with Vin Santo grapes, Gorgonzola Dolce, apple, candied walnuts, Parmesan, aged balsamic, and lemon vinaigrette

GRILLED SALMON NORDIC SALAD // \$17

Nordic greens and arugula topped with Norwegian salmon, avocado, applewood-smoked bacon, cherry tomatoes, and lemon vinaigrette

CHARCUTERIE & WHISKEY

CHARCUTERIE BOARD // \$23

Assorted cured meats and cheeses, tomato confit, arugula, pickled jalapenos, Kalamata olives, grapes and focaccia crostini

WHISKEY & CHEESE BOARD // \$23

Choice of three premium whiskeys paired with assorted cheeses, spreads, grapes, pickled jalapeños, tomato confit and focaccia toast points

CHOICE OF WHISKEYS

Jameson original, Jameson black barrel, Yellowstone, Rabbit Hole, Angel's Envy, Woodford Reserve, Jack Daniels, Basil Hayden, Basil Hayden Dark Rye, Knob Creek, Wild Turkey Rare Breed, Bulleit, Bulleit 95 Rye, Makers Mark, Crown Royal

PAELLAS

our signature paellas are cooked with half pound of yellow saffron rice, roasted corn & red pepper medley

SEAFOOD PAELLA // \$29

Norwegian salmon, garlic-marinated jumbo shrimp, and grilled octopus served over saffron rice.

STEAK & LAMB PAELLA // \$29

Flat iron steak and slow-cooked leg of lamb served over saffron rice

CHICKEN TIKKA MASALA PAELLA // \$29

Marinated roasted chicken thighs, paneer, and tikka masala served over saffron rice, finished with pico de gallo

LAMB KORMA PAELLA // \$29

Marinated roasted leg of lamb, paneer, and mild coconut korma sauce served over saffron rice, finished with pico de gallo

PANEER & MUSHROOM

TIKKA MASALA PAELLA // \$29 (VEGETARIAN)

marinated roasted paneer, mushrooms, and tikka masala served over saffron rice, finished with pico de gallo

CHEF'S SIGNATURES

HONEY BUTTER

NORWEGIAN SALMON (8 OZ) // \$29

Honey-butter glazed Norwegian salmon finished with a cayenne and smoked paprika crust, served with saffron rice, pico de gallo, lemon vinaigrette and patatas bravas

STEAK & SHRIMP LINGUINI // \$29

Flat iron steak and jumbo shrimp tossed with linguini, marinated cherry tomatoes, arugula, herbed parmesan, and garlic lemon butter sauce, served with focaccia

LE P'TIT SIGNATURE COSTA BRAVA // \$29

Oven-roasted flat iron steak and Gambas tower, served with mashed potatoes, seasonal vegetables, and mushrooms

COMPLIMENTARY MONTADITO

Toasted ciabatta topped with Chimichurri, EVOO and our cheese and olive blend

Additional Montadito +\$2

WELCOME TO LE P'TIT

Nestled in the heart of downtown Bartlett, Le P'tit is a chef-driven European-American restaurant inspired by a passion for hospitality, innovation, and global flavors.

Our menu brings together influences from Spain, France, the Mediterranean, and beyond—reimagined through thoughtfully crafted tapas, signature paellas, and seasonal specialties.

Whether you're joining us for a casual evening, a special celebration, or a memorable meal with friends and family, we invite you to relax, explore, and enjoy the experience.

From our kitchen to your table, thank you for allowing us to be part of your journey.

*Bon Appétit,
Chef Sunny & The Le P'tit Team*



EUROPEAN - AMERICAN FUSION



PLEASE NOTE

- To preserve the integrity of our dishes, menu substitutions are not available.
- Any requested modifications are made at the guest's discretion.
 - Last seating is 30 minutes prior to closing
 - During peak hours, seating is limited to 90 minutes