

MENU



EUROPEAN - AMERICAN GASTRONOMY

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

630.823.7166

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



SCAN ME!

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*

House policies

• Payment Policy

Le P'tit is a cashless restaurant. We proudly accept all major credit and debit cards.

To ensure secure gratuity processing and accurate payroll reporting, we respectfully ask that all gratuities be added to your card payment. Thank you for helping us maintain the highest standards of professionalism and hospitality.

- Management

DESSERTS \$10

CHURROS

Cinnamon sugar, Le P'tit Sweet Cream, chocolate drizzle

FLOURLESS CHOCOLATE CAKE

Le P'tit Sweet Cream, chocolate drizzle

LIMONCELLO MASCARPONE CAKE

Le P'tit Sweet Cream, caramel glaze

CHEF'S DESSERT SELECTION

Please ask your server about today's featured dessert

WHITE WINES

ALL WHITE WINES - GLASS \$11 • BOTTLE \$33

BERTA CHARDONNAY (CHILE)

Style: Fresh • Fruit Forward • Elegant

Comparable To: California Chardonnay

Tasting Notes: Crisp tropical fruit with subtle citrus and a smooth, balanced finish

Perfect Pairing: Ceviche, Gambas al Ajillo, Costa Brava, Norwegian Salmon, Arugula Vin Santo Salad

FERNLANDS SAUVIGNON BLANC (NEW ZEALAND)

Style: Crisp • Citrus • Vibrant

Comparable To: Marlborough Sauvignon Blanc

Tasting Notes: Bright lime, grapefruit and fresh herbs with lively acidity

Perfect Pairing: Ceviche, Shrimp and Avocado Lettuce Boats, Red Snapper, Goat Cheese, Seafood Paella

VIÑA DO CAMPO TREIXADURA (SPAIN)

Style: Elegant • Fresh • Easy-Drinking

Comparable To: Albariño

Tasting Notes: Delicate floral aromas with ripe orchard fruit and a refreshing finish

Perfect Pairing: Hummus, Baked Goat Cheese, Costa Brava, Seafood Paella, Grilled Octopus

BOIRA PINOT GRIGIO (ITALY)

Style: Bright • Fruity • Refreshing

Comparable To: Classic Italian Pinot Grigio

Tasting Notes: Pear, apricot and floral aromas with a clean crisp finish

Perfect Pairing: Ceviche, Gambas Al Ajillo, Red Snapper, Grilled Octopus, Costa Brava

LEITZ RHEINGAU RIESLING (GERMANY)

Style: Crisp • Mineral • Elegant

Comparable To: Dry German Riesling

Tasting Notes: Bright green apple, peach and citrus with vibrant acidity and a clean mineral finish

Perfect Pairing: Shrimp and Avocado Lettuce Boats, Ceviche, Red Snapper, Seafood Paella, Norwegian Salmon

KUMUSHA CHENIN BLANC (SOUTH AFRICA)

Style: Fresh • Tropical • Well-Balanced

Comparable To: Loire Valley Chenin Blanc

Tasting Notes: Aromas of pear, white peach, lime, juicy melon and papaya with a crisp, refreshing finish

Perfect Pairing: Bombay Sunset Paella, Gambas Al Ajillo, Costa Brava, Shrimp and Avocado Lettuce Boats, Arugula Vin Santo Salad

NORTICO ALVARINHO (PORTUGAL)

Style: Crisp · Mineral · Refreshing

Comparable To: Albariño (Rías Baixas)

Tasting Notes: Bright citrus, ripe peach and green apple with delicate floral aromas, vibrant acidity, and a long refreshing finish

Perfect Pairing: Ceviche, Gambas Al Ajillo, Shrimp and Avocado Lettuce Boats, Grilled Octopus, Norwegian Salmon, Seafood Paella

CLARITA MOSCATEL DE ALEJANDRIA (SPAIN)

Style: Aromatic · Fruity · Fresh · Elegant

Comparable To: Moscato

Tasting Notes: Floral aromas and ripe stone fruit with a beautifully balanced finish

Perfect Pairing: Baked Goat Cheese, Crab and Lobster Bisque, Gambas al Ajillo, Grilled Octopus, Red Snapper

ISLA SAINT PIERRE ROSÉ (FRANCE)

Style: Fresh · Delicate · Fruit Forward

Comparable To: Provence Rosé

Tasting Notes: Fresh red berries, bright acidity and a crisp, refreshing finish

Perfect Pairing: Red Snapper, Costa Brava, Shrimp and Avocado Lettuce Boats, Arugula Vin Santo Salad, Grilled Octopus

BORGO MARAGLIANO MOSCATO D'ASTI (ITALY)

Style: Light · Sparkling · Aromatic · Delicately Sweet

Comparable To: Moscato d'Asti

Tasting Notes: Floral aromas with fresh peach and citrus notes, finishing gently sweet

Perfect Pairing: Limoncello Mascarpone Cake, Flourless Chocolate Cake, Churros

SPARKLING WINES

SINGLE SERVE • \$9

VILLA JOLANDA PROSECCO DOC (ITALY)

Style: Crisp · Refreshing · Dry

Tasting Notes: Fine bubbles with delicate apple, pear and floral aromas

Perfect Pairing: Ceviche, Charcuterie Boards, Seafood, Celebrations & Toasts

RED WINES

ALL RED WINES - GLASS \$11, BOTTLE \$33

BERTA MALBEC (CHILE)

Style: Bold · Velvety · Full-Bodied

Comparable To: Classic Malbec

Tasting Notes: Rich blackberry, ripe plum and dark cherry with subtle cocoa, black pepper and a smooth, lingering finish

Perfect Pairing: Sweet Heat Ribs, Steak & Lamb Paella, Costa Brava, Le P'tit Signature Wagyu Burger

BERTA CINSAULT (CHILE)

Style: Light · Silky · Fruit-Forward

Comparable To: Pinot Noir-style red

Tasting Notes: Bright cherry, raspberry and subtle herbs with a soft finish

Perfect Pairing: Bombay Sunset Paella, Red Snapper, Grilled Octopus, Arugula Vin Santo Salad

VIÑA DO CAMPO MENCIA (SPAIN)

Style: Elegant · Fresh · Medium-Bodied

Comparable To: Pinot Noir

Tasting Notes: Red cherry, wild berries, floral notes and gentle minerality

Perfect Pairing: Bombay Sunset Paella, Norwegian Salmon, Grilled Octopus, Costa Brava

FILÓN GARNACHA (SPAIN)

Style: Rich · Juicy · Smooth

Comparable To: Grenache

Tasting Notes: Ripe raspberry, black cherry and baking spices with a velvety finish

Perfect Pairing: Sweet Heat Ribs, Steak & Lamb Paella, Le P'tit Signature Wagyu Burger, Costa Brava

JONTY'S DUCKS PEKIN RED (SOUTH AFRICA)

Style: Spicy · Earthy · Medium-Full-Bodied

Comparable To: Syrah (Shiraz)

Tasting Notes: Dark berries, black pepper and savory spice with silky tannins

Perfect Pairing: Sweet Heat Ribs, Costa Brava, Steak & Lamb Paella, Le P'tit Signature Wagyu Burger

CLARITA CARIÑENA (CHILE)

Style: Rich · Rustic · Structured

Comparable To: Cabernet Sauvignon

Tasting Notes: Black cherry, blackberry, cedar and gentle spice with firm, structured tannins

Perfect Pairing: Sweet Heat Ribs, Steak & Lamb Paella, Grilled Octopus, Costa Brava

GHOST RUNNER UNGRAFTED RED BLEND (CALIFORNIA)

Style: Smooth · Fruit-Forward · Approachable

Comparable To: California Red Blend

Tasting Notes: Blackberry, raspberry and toasted oak with a long, smooth finish

Perfect Pairing: Sweet Heat Ribs, Bombay Sunset Paella, Costa Brava, Le P'tit Signature Wagyu Burger

GOOSE RIDGE MERLOT (WASHINGTON)

Style: Soft · Plush · Elegant

Comparable To: Merlot

Tasting Notes: Black plum, dark cherry and mocha with velvety tannins

Perfect Pairing: Sweet Heat Ribs, Costa Brava, Le P'tit Signature Wagyu Burger, Steak & Lamb Paella

SÃO MIGUEL DO SUL PORTUGUESE RED BLEND (PORTUGAL)

Style: Smooth · Balanced · Food-Friendly

Comparable To: Portuguese Red Blend (similar to a mellow Zinfandel/Merlot blend)

Tasting Notes: Blackberries, ripe plum, warm spice and subtle oak

Perfect Pairing: Bombay Sunset Paella, Seafood Paella, Sweet Heat Ribs, Grilled Octopus

PAÍS (CHILE)

Style: Rustic · Bright · Easy-Drinking

Comparable To: Light Zinfandel-style red

Tasting Notes: Fresh strawberry, raspberry, dried herbs and a lively finish

Perfect Pairing: Bombay Sunset Paella, Le P'tit Signature Wagyu Burger, Grilled Octopus, Charcuterie Boards

LE P'TIT AUTHENTIC SPANISH SANGRIAS

WHITE OR RED SANGRIA – BEGONIA (SPAIN)

Fresh apple · orange · pear · Spanish Brandy

GLASS \$11 • PITCHER \$33

SPARKLING SANGRIA

Fresh apple · orange · pear · Spanish Brandy

AVAILABLE BY PITCHER ONLY · \$33

SHERRY AND MADEIRA

GLASS • \$11

FINO LA JANDA DRY SHERRY JEREZ · SPAIN

Style: Crisp · Dry · Nutty

HISTORIC SERIES MADEIRA – BALTIMORE RAINWATER SPECIAL RESERVE · PORTUGAL

Style: Smooth · Delicate · Slightly Sweet

THE LE P'TIT COCKTAIL COLLECTION

GENEROUSLY CRAFTED.

PREMIUM SPIRITS. MADE TO ORDER

SIGNATURE MARTINIS

ALL SIGNATURE MARTINIS . \$15

LE P'TIT COSMO

Ciroc Vodka, Cointreau, cranberry, finished with a Luxardo cherry

STORMY NIGHT

Effen Black Cherry Vodka, watermelon liqueur, Island Punch Puckers finished with a Luxardo cherry

DIRTY TINI

Ketel One Vodka, olive brine, hand-stuffed bleu cheese olives

LEMON DROP MARTINI

Grey Goose Vodka, citrus juices, house infused simple syrup, sugar rim, lemon

FRENCH TINI

Ciroc Vodka, pineapple juice, Chambord, Luxardo cherry

ESPRESSO TINI

Absolut Vanilla Vodka, Kahlúa, Baileys Irish Cream, freshly brewed espresso, three espresso beans

CHOCO TINI

Absolut Vanilla Vodka, Chocolate liqueur, Frangelico, Baileys

SIGNATURE LIBATIONS

ALL SIGNATURE LIBATIONS . \$15

LE P'TIT OLD FASHIONED

Maker's Mark Bourbon, crème de cacao, amaretto liqueur, aromatic bitters, finished with a Luxardo cherry

VINTAGE OLD FASHIONED

Maker's Mark Bourbon, aromatic bitters, house-infused simple syrup, finished with a Luxardo cherry

CHEF SUNNY'S AMARO OLD FASHIONED

Woodford Reserve Bourbon, Premium Italian Amaro, aromatic bitters, finished with a Luxardo cherry

MEZCAL OLD FASHIONED

Casamigos Mezcal, aromatic bitters, house-infused simple syrup, finished with a Luxardo cherry

LE P'TIT MOJITO

Captain Morgan White Rum, fresh mint, fresh lime, house-infused simple syrup, club soda, finished with a splash of St-Germain Elderflower Liqueur and a fresh Mint sprig.

WHISKEY SOUR

Woodford Reserve Bourbon, citrus juices, house-infused simple syrup, finished with a fresh lemon wedge

RYE MANHATTAN

Basil Hayden Dark Rye, sweet vermouth, finished with a Luxardo cherry (Traditionally stirred and served up)

LE P'TIT RUBY MULE

9 Mile German Vodka, Pama liqueur, ginger beer, citrus juices

LE P'TIT ROCKS MARGARITA

Patron Silver Tequila, Licor 43, trio of citrus juices, tajin and sea salt rim

SPICY-SWEET RITA

Patron Silver Tequila, Chili Ancho Liqueur, trio of citrus juices, tajin and sea salt rim

SMOKEY CASA PIÑA-RITA

Casamigos Blanco Tequila, Mezcal, Cointreau, agave nectar, citrus & pineapple juices, tajin rim

SWEET HEAT RITA

Casamigos Blanco Tequila, Licor 43, sweet heat honey, trio of citrus juices, cinnamon sugar rim (*stir it up with a hot honey-coated dipper to add a sweet heat kick!*)

WORLD BOTTLED BEERS

ALL BOTTLED BEERS. \$6

ESTRELLA GALICIA – ABV: 0.0% (SPAIN)

TONA LAGER – ABV: 4.6% (NICARAGUA)

SUPER BOCK – ABV: 5.2% (PORTUGAL)

1906 RESERVA ESPECIAL – ABV: 6.5% (SPAIN)

DRAGON STOUT – ABV: 7.5% (JAMAICA)

DRAGON STOUT FIRE – ABV: 10% (JAMAICA)

ROTATING DRAFTS

ALL DRAFTS. \$7

BAUHAUS – GERMANY, PILSNER - ABV: 5.2%

SON OF JUICE – CHICAGO, IPA – ABV: 6.3%

**GREVENSTEINER –
GERMANY, ALE – ABV: 5.0%**

**ESTRELLA GALICIA –
SPAIN, PALE LAGER - ABV: 5.5%**

**HYDRAULIC –
YORKVILLE, HEFEWEIZEN – ABV: 5.2%**

**FAT PUG –
CHICAGO, OATMEAL MILK STOUT - ABV: 5.9%**

**CHIMAY GRAND RESERVE –
BELGIUM, TRAPPIST - ABV: 9.0%**

SIGNATURE MOCKTAILS

**FRESHLY CRAFTED . ALCOHOL-FREE . MADE
TO ORDER ALL SIGNATURE MOCKTAILS . \$8**

LE P’TIT GARDEN FIZZ

Fresh mint, cucumber, fresh Lime, house-infused simple syrup and club soda

LE P’TIT TROPICAL SUNSET

Pineapple juice, orange juice, fresh lime, grenadine and club soda

LE P’TIT MOSCOW MULE

Ginger beer, fresh lime, fresh lemon and citrus juices

HOUSE REFRESHMENTS

LEMONADE. \$3

UN-SWEET OR SWEET LEMON ICED TEA. \$3

COKE, DIET COKE, SPRITE . \$3

CLUB SODA, TONIC WATER, GINGER ALE . \$3

GINGER BEER . \$5.00

**MAGMA DE CABREIROA NATURAL MINERAL
WATER (SPAIN) . \$6.00**

SPANISH CAFÉ SOLO . \$3

(single shot of regular or decaf espresso served in a small glass) (regular coffee, or cappuccinos or lattes are not available)

CARAJILLO

SPANISH TRADITION

Turn your café Solo into a Carajillo
add 2 oz. of your favorite liqueur . +\$6

LICOR 43 . FRANGELICO . KAHLUA . BAILEYS IRISH CREAM . COGNAC

ANTIPASTI TAPAS

BLOODY MARY SHRIMP SHOT // \$7

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

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

BAKED GOAT CHEESE // \$11

Warm goat cheese baked in our house tomato sauce, finished with extra virgin olive oil and served with focaccia,

Extra focaccia + \$2

PATATAS BRAVAS // \$11

Roasted potatoes finished with chimichurri and a drizzle of our house brava sauce

MEDITERRANEAN HARVEST DIP // \$12

extra virgin olive oil, aged balsamic vinegar, chopped shallots, tomatoes, artichokes, sun-dried tomatoes, fresh herbs, Kalamata olives, capers, oregano, chili flakes, Mediterranean herbs and spices and crumbled feta, served with warm crusty bread *extra warm crusty bread + \$2.50*

BACON WRAPPED DATES [4] // \$12

Goat cheese-stuffed dates wrapped in bacon, finished with chimichurri and chipotle aioli *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

¼ slab of slow-cooked pork ribs glazed with our signature Sweet Heat sauce until fork tender

ALBONDIGAS [4] // \$13

Spanish meatballs, house tomato sauce, burrata dolce, Basil, extra virgin olive oil, served with grilled focaccia

extra focaccia + \$2

COSTA VERDE // \$13

[Shrimp & avocado lettuce boats] Four roasted jumbo shrimp, creamy avocado, pico de gallo, fresh chives and lemon vinaigrette nestled in crisp romaine hearts

LE P'TIT HUMMUS // \$14

Our elevated hummus featuring kalamata olives, whole chickpeas, sun-dried tomatoes, capers, artichokes and chimichurri, served with fresh crispy cucumbers

extra cucumbers + \$2 [add naan bites + \$3]

CLASSIC CEVICHE // \$14

Marinated white fish, shrimp & octopus tossed with avocado, pico de gallo, bright citrus marinade, extra virgin olive oil served with grilled focaccia *extra focaccia + \$2*

GAMBAS AL AJILLO // \$15

Six Spanish garlic shrimp sautéed in extra virgin olive oil, garlic-herb maître d'hôtel butter, fresh citrus, served with focaccia *extra focaccia + \$2*

GRILLED OCTOPUS // \$16

Tender grilled octopus served over roasted corn and sundried-tomato succotash, finished with guajillo chili sauce, garlic-herb maître d'hôtel butter, fresh citrus, served with focaccia

extra focaccia + \$2

SOUPS. SALADS

LE P'TIT COASTAL BISQUE // BOWL \$7

Creamy crab and lobster bisque finished with paprika, crema fresca, chimichurri and extra virgin olive oil

ARUGULA & VIN SANTO GRAPE SALAD // \$14

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

GRILLED SALMON NORDIC SALAD // \$18

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

CHARCUTERIE & WHISKEY

CHARCUTERIE BOARD // \$24

Generous portions of assorted cured meats, cheeses, Tomato Confit and Kalamata olives, arugula, pickled jalapenos, walnuts, grapes and focaccia crostini

WHISKEY & CHEESE BOARD // \$24

Choice of three premium whiskeys paired with generous portions of assorted cheeses, spreads, grapes, pickled jalapenos, 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, Maker's 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-infused rice, finished with fresh avocado and pico de gallo

STEAK & LAMB PAELLA // \$29

Flat iron steak and slow-cooked leg of lamb served over saffron-infused rice, finished with fresh avocado and pico de gallo

BOMBAY SUNSET PAELLA // \$29

Marinated roasted tandoori-chicken thighs, paneer, and tikka masala sauce served over saffron-infused rice, finished with pico de gallo and naan bites

BOMBAY SUNSET

VEGETARIAN PAELLA // \$29

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

CHEF'S SIGNATURES

SALMON COSTA DORADA (8 OZ) // \$29

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

COSTA DEL SOL

RED SNAPPER & SHRIMP (8 - 10 OZ) // \$29

Oven roasted wild-caught Red Snapper topped with grilled jumbo shrimp, served over saffron-infused rice, pico de gallo, avocado yogurt drizzle and patatas bravas

STEAK & SHRIMP LINGUINI // \$29

Flat iron steak and jumbo shrimp tossed with linguini, roasted 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 topped with tower of grilled Gambas, served with mashed potatoes, seasonal vegetables, and sautéed mushrooms.

COMPLIMENTARY MONTADITO

Toasted ciabatta topped with Chimichurri, extra virgin olive oil and our signature olive-cheese spread

EVERY DISH IS PREPARED TO ORDER
USING PREMIUM INGREDIENTS
AND CHEF SUNNY'S PASSION
FOR HOSPITALITY

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.*



PLEASE NOTE

- To preserve the integrity of our culinary creations, substitutions are respectfully unavailable.
- Requested modifications will be accommodated whenever possible, at the chef's discretion.
 - Last seating is 30 minutes prior to closing.
 - During peak dining hours, table seating is limited to 90 minutes.