****

**Media Contact:**

Kurman Communications, Inc.

Cindy Kurman or Lee Barrie

(312) 651-9000

team@kurman.com

FOR IMMEDIATE RELEASE

**Experience Delicious Culinary Diversity at Ixcateco Grill during Chicago’s Restaurant Week**

Chicago’s Restaurant Week allows local and visiting foodies to discover some of the city’s best eats for a full fourteen days from January 27 to February 9, 2017. Ixcateco Grill (3402 W. Montrose, Chicago; 773-539-5887) is joining the fun this year and Chef/owner Anselmo Ramirez has created a handful of special menu items just for this culinary celebration.

Start off with one of the two appetizer choices. Warm up with the **Memela Brava**, a slow roasted beef short ribs with black beans, tomato, molcajete sauce, sour cream and queso ranchero. A vegetarian version is also available upon request. For a lighter starter, the **Ensalada de la casa**—mixed greens, roasted onions, apples and smoked goat cheese drizzled with higo chumbo dressing—delivers flavor but leaves room for the next two courses.

For entrees choose between the **Puerco en Mole Rojo**, wood grilled pork loin with red mole sauce over white rice and garnished with microgreens, and the **Salmon a la Lena**, wood grilled salmon with pumpkin squash mole sauce next to sautéed vegetables and garnished with microgreens. A vegetarian option will also be available upon request.

Finish up with the succulent **Tres Leches Cake**.

The three course Prix Fix dinner menu is $65 a person. View the menu online and reserve a table [here](http://www.choosechicago.com/listing/ixcateco-grill/55372/).

**About Ixcateco Grill**

Ixcateco Grill is an intimate casual Mexican restaurant featuring authentically prepared dishes from the central and southwestern regions of Mexico, by chef/owner Anselmo Ramirez. BYO is encouraged. The restaurant is located at 3402 W. Montrose in Chicago’s Albany Park neighborhood. Dinner is served from 5 p.m. to 10 p.m. on Tuesday, Wednesday, Thursday and Sunday, and from 5 p.m. to 10:30 p.m. on Friday and Saturday. Brunch is served from 10 a.m. to 2:30 p.m. on Saturday and Sunday. The restaurant is closed on Mondays. Ample street parking is available. All major cards are accepted. Reservations are highly recommended. For reservations, please call the restaurant at 773-539-5887. The website is [www.ixcatecogrill.com](http://www.ixcatecogrill.com). Follow Ixcateco Grill’s news at <http://www.newsline360.com/ixcatecogrill> , Facebook page at <http://www.facebook.com/ixcatecogrill> , Twitter at <http://www.twitter.corm/ixcatecogrill> and Instagram at <http://www.instagram.com/ixcatecogrill>.