

IRVINE BRUNCH MENU

Champagne Brunch Special // \$24 per person

Begin With Homemade Chips, Salsa, Chile con Queso & One of The Following Starters:

Choose 1 — Caesar Salad, Pozole Verde, Organic Green Salad or Fresh Tropical Fruit

Then Choose ANY One of Our Signature Entrees, Homemade Enchiladas or Fresh Corn Tacos
+ *ADD Bottomless Mimosas \$10*

APPETIZERS

FRESH GUACAMOLE 9

- hass avocado / serrano chile / lime juice / tortilla chips / roasted tomato and tomatillo salsas

CRISP CALAMARI + SHRIMP 12

- calabasitas / serrano chili / lime-cilantro aioli

SOPES 10

Grilled wild mushroom / epazote / black beans / lettuce / avocado salsa / crema

CHICKEN FLAUTAS 10

roasted corn / guajillo chile / crisp tortillas / mango-habanero salsa

EMPANADAS 10

fresh gound masa / picadillo of ground beef / smokey ancho salsa / crema fresca

SHRIMP CEVICHE 13

Fresh orange & lime / Serrano chile / red onion / avocado / tomato / corn chips

NACHOS CHA CHA'S 9

Epazote black beans / Mexican cheeses / pico de gallo / jalapeno escabeche / sour cream

ADD YUCATAN SPICED CHICKEN 11

ADD MARINATED GRILLED SKIRT STEAK 12

FRESH MANILA CLAMS 11

Sauteed with garlic / spanish chorizo / fresh herbs / white wine / a touch of butter

CHA CHA'S FRIES	7
Crisp kennebec potatoes / fresh garlic herbs / pimenton / sea salt / chipotle aioli	
QUESO FUNDIDO	9
Traditional "cazuela" baked cheese / roasted potato / poblano peppers	
ADD CHORIZO OR PORTOBELLO MUSHROOMS	11
QUESADILLA	10
Oaxaca cheese / Poblano chile / fresh corn / jalapeno-escabeche / pico de gallo / sour cream	
ADD CHICKEN CHIPOTLE TINGA	11
ADD GUAJILLO BRAISED SHORT RB	12
AHI AGUACHILE	12
Ahi Tuna / cucumber / lemon & orange juice / red onion / serrano chiles / cilantro / mint	
CEVICHE SAMPLER	13
Duo of our shrimp ceviche & ahi aguachile	
POZOLE VERDE	8
homemade tomatillo-chile broth / chicken / hominy / cabbage / radish / lime	
ORGANIC FIELD GREENS	7
Cherry tomato / crisp tortillas / cotija cheese / homemade sherry vinaigrette dressing	
<u>SIGNATURE ENTREES</u>	
BRAISED SHORT RIB CHILAQUILLES	18
Tortilla strips / guajillo & chorizo salsa roasted mushrooms / sunny side egg / crema fresca / cotija / radish	
HUEVOS RANCHEROS	16
Two farm fresh eggs / corn tortillas / black beans / chipotle & tomatillo sauces / cotija	
ROASTED FREE-RANGE CHICKEN BREAST	19
Mary's chicken marinated in Mexican spices Mexican squash / fresh corn corn tortillas	

CHICKEN HASH & POACHED EGGS **17**

roasted chicken / poblano peppers / potatoes fresh tomatillo sauce / poached eggs

CHICKEN FLAUTAS **17**

Fresh chicken / roasted corn / guajillo chili / Oaxaca cheese / crisp flour tortillas / mango-habanero salsa

FRESH CATCH OF THE DAY **21**

Grilled or pan seared / sauteed calabasitas / fresh corn / lemon-herb vinaigrette

CARNE ASADA CON HUEVO **21**

Grilled marinated skirt steak / Cha Cha's potatoes / fried fresh egg / ranchero sauce

"WOOD-OVEN" CARNITAS **19**

Slow braised marinated pork / achiote onion

GRILLED HEART OF ROMAINE

Homemade cilantro pepita dressing, pico de gallo, cotija cheese

ADD GRILLED CHICKEN BREAST **17**

ADD GRILLED STEAK OR SALMON **19**

ADD GRILLED SHRIMP **20**

TACOS (3 TACOS) **14**

Organic corn tortillas, black beans, roasted salsa rice

***ADD \$1 PER TACO**

WILD MUSHROOM

Corn / rajas / cotija / avocado salsa

STEAK MOJO

Spicy tomato-habanero salsa / pickled onion

CHICKEN

Avocado salsa / lime-chile cabbage

FRESH FISH

Seasonal fish / chipotle cabbage / pico de gallo / lime.

CARNITAS

Grilled pineapple / chipotle salsa

SHRIMP

Mango-habanero salsa / lime-chile cabbage

ENCHILADAS

Two enchiladas with roasted salsa rice and black beans

CHEESE

16

Mexican cheeses / epazote / rajas / corn / fresh tomatillo sauce

CHICKEN

17

Slow simmered chicken / Oaxaca cheese / chipotle sauce / roasted tomato

CRAB & SHRIMP

19

Creamy habanero pesto sauce / cotija cheese / roasted red peppers / pepitas

THREE ENCHILADA COMBINATION

20

One of each hand-made enchilada

IRVINE BRUNCH COCKTAILS

MIMOSA SELECTION

7

Fresh Orange Juice / Hibiscus /Mango

BOTTOMLESS \$16

CLASSIC MARGARITA

9

El Jimador 100% Blue Agave / Cointreau / fresh lime / agave nectar / hand shaken

CHA CHA'S MARGARITA

11.5

Siete Leguas 100% blue agave / Elderflower liqueur / fresh lime / ruby red grapefruit juice

MANGO-HABANERO

10.5

Pueblo Viejo 100% Blue Agave / mango / fresh lime juice / habanero chili infusion

PLATINUM MOJITO

9.75

Platinum Rum / fresh lime / mint / sugar cane / served frozen

SANGRIA TRADICIONAL

8 / 28

Cha Cha's award-winning Sangria / red wine / orange liqueur infused with fresh tropical & citrus fruits

MEXICAN LEMONADE **12**

Gran Centenario Blanco / fresh lemonade / hot sauce / fresh lime / mini bottle of Corona

BLACKBERRY SERRANO DAIQUIRI **10**

Myer's Platinum Rum / fresh blackberries / lime / serrano chile / hibiscus juice

BLOODY MARIA **9**

El Jimador Blanco / tomato & fresh citrus juices / spices / pimenton / 3 chiles / hibiscus juice

WATERMELON MARGARITA **10.5**

Pueblo Viejo Blanco Tequila, Fresh Watermelon / Hibiscus Juice / Black Pepper Agave Nectar

PEPINO MARTINI **9.5**

Tito's Vodka / Licor 43 / Cucumber Lemon / Chile Syrup Shaken / Served Up



@CHACHASLATINKITCHEN