

BRUNCH

APPETIZERS

- FRESH GUACAMOLE** 10
hass avocado / serrano chile / lime juice / tortilla chips / roasted tomato and tomatillo salsas
- CRISP CALAMARI + SHRIMP** 16
calabasitas / serrano chili / lime-cilantro aioli
- SOPES** 12
Grilled wild mushroom / epazote / black beans / lettuce / avocado salsa / crema
- CHICKEN FLAUTAS** 14
Roasted corn / guajillo chile / crisp tortillas / mango-habanero salsa
- EMPANADAS** 11
fresh gound masa / picadillo of ground beef / smokey ancho salsa / crema fresca
- SHRIMP CEVICHE** 15
Fresh orange & lime / Serrano chile / red onion / avocado / tomato / corn chips
- NACHOS CHA CHA'S** 12
Epazote black beans / Mexican cheeses / pico de gallo / jalapeno escabeche / sour cream
- ADD YUCATAN SPICED CHICKEN** 14
- ADD MARINATED GRILLED STEAK** 15
- FRESH MANILA CLAMS** 13
Sauteed with garlic / spanish chorizo / fresh herbs / white wine / a touch of butter
- CHA CHA'S FRIES** 9
Crisp kennebec potatoes / fresh garlic herbs / pimenton / sea salt / chipotle aioli

QUESO FUNDIDO 12

Traditional "cazuela" baked cheese /
roasted potato / poblano peppers

ADD CHORIZO OR PORTOBELLO MUSHROOMS 14

QUESADILLA* 12

Oaxaca cheese / Poblano chile /
fresh corn / jalapeno-escabeche /
pico de gallo / sour cream

ADD CHICKEN CHIPOTLE TINGA 14

ADD GUAJILLO BRAISED SHORT RIB 15

AHI AGUACHILE 15

Ahi Tuna / cucumber / lemon & orange
juice / red onion / serrano chiles / cilantro
/ mint

CEVICHE SAMPLER 15

Duo of our shrimp ceviche &
ahi aguachile

POZOLE VERDE 9

homemade tomatillo-chile broth / chicken /
hominy / cabbage / radish / lime

ORGANIC FIELD GREENS 9

Cherry tomato / crisp tortillas /
cotija cheese / homemade sherry
vinaigrette dressing

CAESAR SALAD 10

Homemade cilantro-pepita dressing
/ heart of Romaine / crisp tortillas /
cotija cheese

SIGNATURE ENTRÉES

CHAMPAGNE BRUNCH SPECIAL

\$29 per person

Begin With Homemade Chips & Salsa and
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

*For Carne Asada add \$5

+ ADD Bottomless Mimosas \$18

BRAISED SHORT RIB 22
CHILAQUILLES

Tortilla strips / guajillo & chorizo salsa
roasted mushrooms / sunny side egg /
crema fresca / cotija / radish

HUEVOS RANCHEROS **19**

Two farm fresh eggs / corn tortillas / black beans / chipotle & tomatillo sauces / cotija

ROASTED FREE-RANGE CHICKEN BREAST **20**

Mary's chicken marinated in Mexican spices Mexican squash / fresh corn corn tortillas

CHICKEN HASH & POACHED EGGS **20**

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

CHICKEN FLAUTAS **20**

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

FRESH CATCH OF THE DAY **23**

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

CARNE ASADA CON HUEVO **29**

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

SLOW ROASTED CARNITAS **21**

slow braised marinated pork / achiote onion / black beans / rice / corn tortilla

GRILLED HEART OF ROMAINE

Homemade cilantro pepita dressing / pico de gallo / cotija cheese

ADD GRILLED CHICKEN BREAST **20**

ADD MARINATED SKIRT STEAK **27**

ADD GRILLED SALMON **23**

ADD GRILLED SHRIMP **25**

TACOS

Organic corn tortillas, black beans, roasted salsa rice*

3 TACOS **17**

6 TACOS **32**

***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.

SLOW ROASTED CARNITAS

Grilled pineapple / chipotle salsa

*SHORT RIB

Guajillo braised / flour tortilla / goat cheese / radish

*SHRIMP

Mango-habanero salsa / lime-chile cabbage

ENCHILADAS

Two enchiladas with roasted salsa rice and black beans

CHEESE

18

Mexican cheeses / epazote / rajas corn / fresh tomatillo sauce

CHICKEN

20

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

CRAB & SHRIMP

23

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

THREE ENCHILADA COMBINATION

24

One of each hand-made enchilada

*MENU ITEM VARIES AT EITHER LOCATION

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

PLEASE NOTE: Cha Cha's automatically adds a 20% gratuity fee for parties of 6 and over



@CHACHASLATINKITCHEN

DESSERT

FLAN CHA CHA'S

7

Baked with vanilla bean, orange anise cookies & fresh whipped cream

TRES LECHES CAKE

7

Home-baked chiffon cake, tres leches soaked, strawberry salsa, whipped cream & toasted coconut

CHURROS

7

Home-made churros, cinnamon sugar, cajeta & raspberry-orange sauces

ICE CREAM (ANY 3 FLAVORS)

7

We feature Fosselman's Premium Ice Cream: Chocolate, Dulce de Leche or Vanilla Bean



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