MOTHER'S DAY

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

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 — 16

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

$35 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

+ ADD Bottomless Mimosas for Only $18

BRAISED SHORT RIB CHILAQUILLES — 22

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 — 21

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 — 21
- ADD GRILLED SHRIMP — 25

TACOS (3 TACOS) — 17

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

*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

One of each hand-made enchilada 24

SIDES

Roasted salsa & epazote black beans 3

CALABASITAS & WHITE CORN 6

CORN OR FLOUR TORTILLAS* 3

***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