

APPETIZERS

- FRESH GUACAMOLE** 10
Hass avocado, Serrano chile, fresh lime, cotija cheese, tortilla chips, fire roasted tomato and tomatillo salsas
- CEVICHE SAMPLER** 16
Duo of our shrimp ceviche & ahi aguachile
- SOPES** 12
Grilled wild mushroom, epazote, black beans, lettuce, avocado salsa, crema
- NACHOS CHA CHA'S** 12
Epazote black beans, Mexican cheeses, pico de gallo, jalapeño escabeche, sour cream
- WITH YUCATAN SPICED CHICKEN** 14
- WITH MARINATED SKIRT STEAK** 15
- WITH CRAB & SHRIMP** 17
- CHICKEN FLAUTAS** 14
Fresh chicken, roasted corn, guajillo chile, crisp tortillas, mango-habanero salsa
- FRESH MANILA CLAMS** 13
Sautéed with garlic, Spanish chorizo, fresh herbs, white wine, a touch of butter
- CRISPY CALAMARI + SHRIMP** 16
Calabasitas, serrano chili, lime-cilantro aioli
- EMPANADAS** 11
Fresh ground masa, picadillo of ground beef, smokey ancho salsa, crema fresca
- 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, jalapeño-escabeche, pico de gallo, sour cream

WITH YUCATAN SPICED CHICKEN **14**

WITH MARINATED GRILLED STEAK **15**

WITH SAUTEED SHRIMP **16**

SHRIMP CEVICHE **15**

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

AHI AGUACHILE **15**

Ahi Tuna, cucumber, lemon and orange juice, red onion, serrano chiles, cilantro, mint

TAMARINDO WINGS **14**

Crispy chicken wings, spicy tamarindo-serrano glaze, creamy cotija dressing

CHAQUITOS **16**

chile braised shortrib, crispy corn tortilla, spicy avocado salsa, crema fresca, radish

FRESH SALADS

ORGANIC FIELD GREENS **9**

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

CAESAR SALAD **10**

Homemade cilantro pepita dressing, hearts of Romaine, crisp tortillas, cotija cheese

CHOPPED SALAD **20**

Grilled chicken, tomato, avocado, oaxaca cheese, corn, organic greens, herb vinaigrette



@CHACHASLATINKITCHEN

GRILLED HEART OF ROMAINE

Homemade cilantro pepita dressing,
pico de gallo, cotija cheese

ADD GRILLED CHICKEN BREAST	20
ADD GRILLED SALMON	23
ADD GRILLED MARINATED STEAK	27
ADD GRILLED SHRIMP	25

*** MENU ITEM VARIES PER 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

ENTRÉES

FRESH SEAFOOD CALDO 25

Fresh fish, shrimp, clams, squid, herbs
saffron-tomato broth, toasted angel hair

ROASTED CHICKEN 21

Yucatan spices, roasted fresh daily,
calabasitas, homemade salsa, corn
tortillas

FRESH GRILLED SALMON 23

Chipotle-honey glazed, roasted potatoes,
fresh corn, pasilla chiles, Achiote onion

FRESH CATCH OF THE DAY 23

Grilled or Pan roasted, sautéed
calabasitas, fresh corn, lemon-herb
vinaigrette

CARNE ASADA 29

Marinated skirt steak, roasted potatoes
achiote onions, poblano peppers, fresh
chimichurri

SLOW ROASTED CARNITAS 21

Slow braised marinated pork, Achiote
onion, fresh salsas, black beans,
rice, corn tortillas

SHORT RIB CAPAS 24

Guajillo braised short rib, layered corn
tortillas, epazote black beans, goat
cheese, fresh radish

CLASSIC ENCHILADAS

Two enchiladas with roasted salsa rice
and black beans

CHEESE 18

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

CHICKEN 21

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

CRAB & SHRIMP 24

Creamy habanero pesto sauce, cotija
cheese, roasted red peppers

THREE ENCHILADA COMBINATION **25**

One of each hand-made enchiladas

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, arugula

STEAK MOJO

Spicy salsa ranchera, pickled onion

CHICKEN

Avocado salsa, lime-chile cabbage

FRESH FISH

Seasonal fish, chipotle cabbage, pico de gallo, lime

CARNITAS

Grilled pineapple and chipotle salsa

***SHORT RIB**

Guajillo-braised beef, goat cheese, radish

***SHRIMP**

Mango-habanero salsa, lime-chile cabbage

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



@CHACHASLATINKITCHEN