

ORANGE COUNTY RESTAURANT WEEK

\$20 LUNCH MENU

CLASSIC AWARD-WINNING MARGARITA

El Jimador Blanco 100% Blue Agave,
Cointreau, fresh home made sour mix
hand-shaken, served on the rocks

** add \$10*

SOUP OR SALAD

CAESAR SALAD

Homemade cilantro-pepita dressing tossed with hearts of romaine, topped with crisp tortillas, roasted pepitas, and cotija cheese

POZOLE VERDE

Homemade tomatillo-chile broth, chicken, hominy, cabbage, radish, and lime

CHOICE OF ENTRÉE

TACOS

Choice of any 2: Chicken, steak, carnitas, or wild mushroom

Served with epazote beans and roasted salsa rice

VEGETABLE ENCHILADAS

Calabasitas, fresh corn, mixed Mexican cheeses, tomatillo, and poblano chile sauce

CRAB AND SHRIMP ENCHILADA

Crab and shrimp sautéed with garlic, white wine, poblano peppers served with creamy habanero pesto sauce

CHA CHA'S TOSTADA

Grilled chicken, mixed fresh greens, black beans, pico de gallo, crisp corn tortillas, crema fresca

CHICKEN FLAUTAS

Fresh chicken, roasted corn, guajillo chili, Oaxaca cheese, crisp flour tortillas served with mango-habanero salsa

TORTA

Bollo roll sandwich with black beans, fresh guacamole, guajillo salsa, and lettuce
Choice of: Marinated Chicken Breast or Slow Braised Carnitas