

# CINCO *de* MAYO SPECIALS

## FOOD SPECIALS

- LOBSTER TACOS\*** **22**  
2 lobster tail tacos, topped with chipotle cabbage slaw, pico de gallo, avocado & roasted jalapeño crema. Served with black beans and rice. *\*Available after 4 PM*

## BRUNCH

*Starting at 9:30 AM at our Brea location and 10:30 AM at our Irvine location. Served until 3 PM*

## APPETIZERS

- FRESH GUACAMOLE** **11**  
hass avocado, serrano chile, lime juice, tortilla chips, roasted tomato, and tomatillo salsas
- CRISP CALAMARI + SHRIMP** **17**  
calabasitas, serrano chili, lime-cilantro aioli
- SOPES** **13**  
Grilled wild mushroom, epazote, black beans, lettuce, avocado salsa, crema
- EMPANADAS** **12**  
fresh ground masa, picadillo of ground beef, smokey ancho salsa, crema fresca
- CHICKEN FLAUTAS** **15**  
Roasted corn, guajillo chile, crisp tortillas, mango-habanero salsa
- SHRIMP CEVICHE** **16**  
Fresh orange & lime, Serrano chile, red onion, avocado, tomato, corn chips
- MANILA CLAMS** **13**  
Sauteed with garlic, spanish chorizo, fresh herbs, white wine, a touch of butter
- CHA CHA'S FRIES** **10**  
Crisp kennebec potatoes, fresh garlic herbs, pimenton, sea salt, chipotle aioli
- NACHOS CHA CHA'S** **13**  
Epazote black beans, Mexican cheeses, pico de gallo, jalapeno escabeche, sour cream
- ADD YUCATAN SPICED CHICKEN** **15**
- ADD MARINATED GRILLED STEAK** **16**

<b>QUESO FUNDIDO</b>	<b>13</b>
Traditional “cazuela” baked cheese, roasted potato, poblano peppers	
<b>ADD CHORIZO OR PORTOBELLO MUSHROOMS</b>	<b>15</b>
<b>QUESADILLA*</b>	<b>13</b>
Oaxaca cheese, Poblano chile, fresh corn, jalapeno-escabeche, pico de gallo, sour cream	
<b>ADD CHICKEN CHIPOTLE TINGA</b>	<b>15</b>
<b>ADD GUAJILLO BRAISED SHORT RIB</b>	<b>16</b>
<b>AHI AGUACHILE</b>	<b>15</b>
Ahi Tuna, cucumber, lemon & orange juice, red onion, serrano chiles, cilantro, mint	
<b>CEVICHE SAMPLER</b>	<b>17</b>
Duo of our shrimp ceviche & ahi aguachile	
<b>POZOLE VERDE</b>	<b>12</b>
homemade tomatillo-chile broth, chicken, hominy, cabbage, radish, lime	
<b>ORGANIC FIELD GREENS</b>	<b>10</b>
Cherry tomato, crisp tortillas, cotija cheese, homemade sherry vinaigrette dressing	
<b>CAESAR SALAD</b>	<b>12</b>
Homemade cilantro-pepita dressing, heart of Romaine, crisp tortillas, cotija cheese	

### CHAMPAGNE BRUNCH SPECIAL

**\$35 per person**

Begin With Homemade Chips & Salsa and  
Chile con Queso

**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

### SIGNATURE ENTREES

<b>BRAISED SHORT RIB</b>	<b>24</b>
<b>CHILAQUILES</b>	
Tortilla chips, guajillo & chorizo salsa, roasted mushrooms, sunny side egg, crema fresca, cotija, radish	
<b>HUEVOS RANCHEROS</b>	<b>21</b>
Two farm fresh eggs, corn tortillas, black beans, chipotle & tomatillo sauces, cotija	

**ROASTED FREE-RANGE CHICKEN BREAST** **23**

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

**CHICKEN HASH & POACHED EGGS** **22**

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

**CHICKEN FLAUTAS** **21**

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

**FRESH CATCH OF THE DAY** **25**

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** **23**

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** **22**

**ADD MARINATED SKIRT STEAK** **29**

**ADD GRILLED SALMON** **25**

**ADD GRILLED SHRIMP** **26**

**TACOS**

Organic corn tortillas, black beans, roasted salsa rice\*

**3 TACOS** **18**

**\*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

## **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**

**19**

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, pepitas

### **THREE ENCHILADA COMBINATION**

**25**

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**