

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**

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

BRAISED SHORT RIB	24
CHILAQUILES	
Tortilla chips, guajillo & chorizo salsa, roasted mushrooms, sunny side egg, crema fresca, cotija, radish	
HUEVOS RANCHEROS	21
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 **32**

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