

DIA *de* LAS MADRES

MEXICAN MOTHER'S DAY

A LA CARTE

- POZOLE VERDE** 12
Home made tomatillo-chile broth, chicken, hominy, cabbage, radish and lime
- LOBSTER TACOS** 22
Lobster tail, chipotle cabbage slaw, pico de gallo, avocado & roasted jalapeño crema
- CHICKEN MOLE ENCHILADAS** 23

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

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

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

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