

APPETIZERS

FRESH GUACAMOLE 11

Hass avocado, Serrano chile, fresh lime, cotija cheese, tortilla chips, fire roasted tomato and tomatillo salsas

CEVICHE SAMPLER 17

Duo of our shrimp ceviche & ahi aguachile

SOPES 13

Grilled wild mushroom, epazote, black beans, lettuce, avocado salsa, crema

NACHOS CHA CHA'S 13

Epazote black beans, Mexican cheeses, pico de gallo, jalapeño escabeche, sour cream

WITH YUCATAN SPICED CHICKEN 15

WITH MARINATED SKIRT STEAK 16

WITH CRAB & SHRIMP 17

CHICKEN FLAUTAS 15

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 17

Calabasitas, serrano chili, lime-cilantro aioli

EMPANADAS 11

Fresh ground masa, picadillo of ground beef, smokey ancho salsa, crema fresca

CHA CHA'S FRIES 10

Crisp kennebec potatoes, fresh garlic herbs, pimenton, sea salt, chipotle aioli

QUESO FUNDIDO 13

Traditional “cazuela” baked cheese, roasted potato, poblano peppers

ADD CHORIZO OR PORTOBELLO MUSHROOMS 15

QUESADILLA* 14

Oaxaca cheese, Poblano chile, fresh corn, jalapeño-escabeche, pico de gallo, sour cream

WITH YUCATAN SPICED CHICKEN 15

WITH MARINATED GRILLED STEAK 16

WITH SAUTEED SHRIMP 17

SHRIMP CEVICHE

16

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

15

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

22

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

23

ADD GRILLED SALMON

25

ADD GRILLED MARINATED SKIRT STEAK

34

ADD GRILLED SHRIMP

26

*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

ENTRÉES

SIGNATURE ENTRÉES

FRESH SEAFOOD CALDO 26

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

ROASTED CHICKEN 23

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 25

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

CARNE ASADA 34

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

SLOW ROASTED CARNITAS 24

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

SHORT RIB CAPAS 25

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 19

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

CHICKEN 22

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

CRAB & SHRIMP 25

Creamy habanero pesto sauce, cotija cheese, roasted red peppers

THREE ENCHILADA COMBINATION 26

One of each hand-made enchiladas

TACOS

Organic corn tortillas, black beans,
roasted salsa rice*

3 TACOS **18**

6 TACOS **34**

***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 RICE &
BLACK BEANS** **4**

CALABASITAS & WHITE CORN **7**

CORN OR FLOUR TORTILLAS* **4**

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@CHACHASLATINKITCHEN