

# ORANGE COUNTY RESTAURANT WEEK

## \$40 DINNER MENU

### GRANDE CLASSIC AWARD-WINNING MARGARITA

Jose Cuervo Tradicional 100% Blue Agave, orange liqueur, fresh homemade sour mix, hand shaken, served on the rocks.

*\* add \$22*

### CHOICE OF APPETIZER

#### CAESAR SALAD

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

#### SOPES DE CHICHARRON

Chicharron, black beans, lettuce, tomatillo salsa, crema, cotija, cilantro

#### AGUACHILE

Ahi tuna, cucumber, lemon, orange, red onion, serrano chili, cilantro, mint

#### POZOLE VERDE

Home made tomatillo-chile broth, chicken, hominy, cabbage, radish, lime

#### POTATO & CHEESE TAQUITOS

Crispy corn tortillas, mashed potatoes, 3 cheese mix, avocado salsa, crema, cotija, lettuce, cilantro

### CHOICE OF ENTREE

#### GRILLED HEART OF ROMAINE

Grilled marinated chicken breast, cilantro pepita dressing, pico de gallo salsa, cotija cheese

#### CRAB & SHRIMP ENCHILADAS

Crab and shrimp in a creamy habanero-pesto, cotija, roasted red peppers, served with epazote black beans & roasted salsa rice

#### FRESH GRILLED SALMON

Chipotle-honey glazed on a bed of roasted potatoes, with achiote onion, fresh corn, and pasilla chile

## **CHICKEN MOLE ROJO**

Mary's brined airline breast, homemade 25 ingredient mole rojo, white rice, fried plantains, sesame seeds

## **GUAJILLO BRAISED SHORT RIB CAPAS**

Corn tortillas, epazote black beans, guajillo sauce, goat cheese, radish

## **CARNITAS**

Slow-braised pork, achiote onion, epazote black beans, salsa rice, corn tortillas

## **CHOICE OF DESSERT**

### **FLAN**

Baked with fresh vanilla bean & served with coconut lime cookie & whipped cream

### **TRES LECHEs CAKE**

Layers of tres leches soaked chiffon cake & coconut served with fruit salsa

### **CAPIROTADA**

Green apple, cinnamon, mixed nuts, home-made cajeta sauce, vanilla bean ice cream



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