

# ORANGE COUNTY RESTAURANT WEEK

## \$20 LUNCH MENU

### CLASSIC AWARD-WINNING MARGARITA

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

*\* add \$10*

### SOUP OR SALAD

#### CAESAR SALAD

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

#### POZOLE VERDE

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

### CHOICE OF ENTRÉE

#### CHA CHA'S TOSTADA

Grilled chicken, mixed fresh greens, black beans, pico de gallo, crisp corn tostada, crema fresca

#### TACOS

Choice of any 2: Chicken, steak, carnitas, or wild mushroom

Served with epazote beans and roasted salsa rice

#### VEGETABLE ENCHILADAS

Calabasitas, fresh corn, mixed Mexican cheeses, tomatillo & poblano chile sauce, served with epazote black beans & roasted salsa rice

#### CRAB AND SHRIMP ENCHILADA

Crab and shrimp sautéed with garlic, white wine, poblano peppers, creamy habanero pesto sauce, served with epazote black beans & roasted salsa rice

#### CHICKEN FLAUTAS

Fresh chicken, roasted corn, guajillo chili, Oaxaca cheese, crisp flour tortillas served with mango-habanero salsa, served with epazote black beans & roasted salsa rice

#### TORTA

Bollo roll sandwich with black beans, fresh guacamole, guajillo salsa, lettuce

Choice of: Marinated Chicken Breast or Slow Braised Carnitas