

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

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



[@CHACHASLATINKITCHEN](https://www.instagram.com/CHACHASLATINKITCHEN)