

CHEF FELIX'S WEEKEND SPECIALS

FRIDAY, 4/3 - SUNDAY, 4/5

AFTER 4PM AT CHA CHA'S IRVINE

3 - COURSE
MENU

\$29
PER PERSON

ALSO AVAILABLE TO ORDER A LA CARTE

CHOICE OF APPETIZER

SEAFOOD CAMPECHANA COCKTAIL 16

Shrimp, octopus, spicy sweet cocktail sauce, cucumber, serrano, corn chips

CHICKEN TINGA TOSTADA 12

Chicken tinga, black bean puree, crema fresca, panela cheese, cabbage, cilantro

CHOICE OF ENTREE

ROPA VIEJA 24

Shredded short ribs, green olives, red peppers, tomatoes, white rice, black beans, fried plantains

CARNITAS SOPE & CHICKEN ENCHILADA COMBO 21

Fresh corn masa, carnitas, lettuce, avocado salsa, crema, chicken enchilada, oaxacan cheese, chipotle sauce, roasted tomato

DESSERT

HOMEMADE TRES LECHEs CAKE 8

Home-baked chiffon cake, tres leches soaked, strawberry salsa, whipped cream, coconut cream

MARGARITA SPECIAL

AVAILABLE IN TWO SIZES

CLASSIC 14 OZ / GRANDE 28 OZ

COCONUT MARGARITA 15/25

Jose Cuervo Tradicional 100 % Blue Agave Tequila, orange liqueur, coconut, fresh lime, agave nectar



@CHACHASLATINKITCHEN