

MOTHER'S DAY & DIA *de* LAS MADRES

BRUNCH

SERVED UNTIL 3:00 PM

APPETIZERS

FRESH GUACAMOLE 11

hass avocado, serrano chile, lime juice, tortilla chips, roasted tomato, and tomatillo salsas

CRISP CALAMARI + SHRIMP 17

calabasitas, serrano chili, lime-cilantro aioli

SOPES 13

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

EMPANADAS 12

fresh gound masa, picadillo of ground beef, smokey ancho salsa, crema fresca

CHICKEN FLAUTAS 15

Roasted corn, guajillo chile, crisp tortillas, mango-habanero salsa

SHRIMP CEVICHE 16

Fresh orange & lime, Serrano chile, red onion, avocado, tomato, corn chips

MANILA CLAMS 13

Sauteed with garlic, Spanish chorizo, fresh herbs, white wine, a touch of butter

CHA CHA'S FRIES 10

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

NACHOS CHA CHA'S 13

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

ADD YUCATAN SPICED CHICKEN 15

ADD MARINATED GRILLED STEAK 16

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, jalapeno-escabeche, pico de gallo, sour cream	
ADD CHICKEN CHIPOTLE TINGA	15
ADD GUAJILLO BRAISED SHORT RIB	16
* AHI AGUACHILE	15
Ahi Tuna, cucumber, lemon & orange juice, red onion, serrano chiles, cilantro, mint	
* CEVICHE SAMPLER	17
Duo of our shrimp ceviche & ahi aguachile	
POZOLE VERDE	12
homemade tomatillo-chile broth, chicken, hominy, cabbage, radish, lime	
ORGANIC FIELD GREENS	10
Cherry tomato, crisp tortillas, cotija cheese, homemade sherry vinaigrette dressing	
CAESAR SALAD	12
Homemade cilantro-pepita dressing, heart of Romaine, crisp tortillas, cotija cheese	

CHAMPAGNE BRUNCH SPECIAL

\$29 per person

Begin With Homemade Chips & Salsa and Chile con Queso

Choose 1 — Caesar Salad, Pozole Verde, Organic Green Salad or Fresh Tropical Fruit

Then Choose ANY One of Our Signature Entrees, Homemade Enchiladas or Fresh Corn Tacos

+ Upgrade to Carne Asada Con Huevo for \$5

+ ADD Bottomless Mimosas for \$20

SIGNATURE ENTRÉES

BRAISED SHORT RIB	25
CHILAQUILES	
Tortilla chips, guajillo & chorizo salsa roasted mushrooms, sunny side egg, crema fresca, cotija, radish	

***HUEVOS RANCHEROS** **21**

Two farm fresh eggs, corn tortillas, black beans, chipotle & tomatillo sauces, cotija

***ROASTED FREE-RANGE CHICKEN BREAST** **25**

Mary's chicken marinated in Mexican spices, Mexican squash, fresh corn, corn tortillas

CHICKEN HASH & POACHED EGGS **23**

roasted chicken, poblano peppers, potatoes fresh tomatillo sauce, poached eggs

CHICKEN FLAUTAS **23**

Fresh chicken, roasted corn, guajillo chili, Oaxaca cheese, crisp flour tortillas, mango-habanero salsa

FRESH CATCH OF THE DAY **25**

Grilled or pan seared, sauteed calabasitas, fresh corn, lemon-herb vinaigrette

***CARNE ASADA CON HUEVO** **34**

Marinated Skirt Steak, Cha Cha's potatoes, fried fresh egg, ranchero sauce

SLOW ROASTED CARNITAS **24**

slow braised marinated pork, achiote onion, black beans, rice, corn tortilla

GRILLED HEART OF ROMAINE

Homemade cilantro pepita dressing, pico de gallo, cotija cheese

ADD GRILLED CHICKEN BREAST **23**

ADD MARINATED SKIRT STEAK **34**

ADD GRILLED SALMON **25**

ADD GRILLED SHRIMP **26**

TACOS

Organic corn tortillas, black beans, roasted salsa rice

3 TACOS **18**

***ADD \$1 PER TACO**

WILD MUSHROOM

Corn, rajas, cotija, avocado salsa

STEAK MOJO

Spicy tomato-habanero salsa, pickled onion

CHICKEN

Avocado salsa, lime-chile cabbage

FRESH FISH

Seasonal fish, chipotle cabbage,
pico de gallo, lime

SLOW ROASTED CARNITAS

Grilled pineapple, chipotle salsa

*SHORT RIB

Guajillo braised, flour tortilla,
goat cheese, radish

*SHRIMP

Mango-habanero salsa, lime-chile cabbage

ENCHILADAS

Two enchiladas with roasted salsa rice
and black beans

CHEESE

20

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, pepitas

THREE ENCHILADA COMBINATION

26

One of each hand-made enchilada

SIDES

ROASTED SALSA RICE & BLACK BEANS

4

CALABASITAS & WHITE CORN

7

CORN OR FLOUR TORTILLAS*

4

***MENU ITEM VARIES AT EITHER 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**



@CHACHASLATINKITCHEN