

CHEF FELIX'S WEEKEND SPECIALS

FRIDAY, 7/24 - SUNDAY, 7/26

AFTER 4PM AT CHA CHA'S IRVINE

3 - COURSE
MENU

\$29
PER PERSON

ALSO AVAILABLE TO ORDER A LA CARTE

CHOICE OF APPETIZER

CHICKEN TINGA TOSTADA 12

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

SOPE DE CHICHARRON 13

Chicharron, black bean, lettuce, cotija cheese, roasted tomatillo salsa, crema, cilantro

CHOICE OF ENTREE

CHICKEN MOLE ROJO 23

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

SWORDFISH VERACRUZANA 25

Grilled fresh swordfish, epazote black beans, tomato broth, onions, garlic, jalapeno, green olives

DESSERT

HOME MADE TRES LECHE CAKE 8

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

MARGARITA SPECIAL

AVAILABLE IN TWO SIZES

CLASSIC 14 OZ / GRANDE 28 OZ

GUAVARITA ROCKS 15/25

Cuervo Tradicional 100% Blue Agave Tequila, guava, aperol, fresh citrus juice, salt rim



@CHACHASLATINKITCHEN