APPETIZERS

FRESH GUACAMOLE 12
Hass avocado, Serrano chile, fresh lime, cotija cheese, tortilla chips, fire roasted tomato and tomatillo salsas

CEVICHE SAMPLER 17
Duo of our shrimp ceviche & ahi aguachile

SOPES 13
Grilled wild mushroom, epazote, black beans, lettuce, avocado salsa, crema

NACHOS CHA CHA'S 13
Epazote black beans, Mexican cheeses, pico de gallo, jalapeño escabeche, sour cream

- **WITH YUCATAN SPICED CHICKEN** 15
- **WITH MARINATED SKIRT STEAK** 16
- **WITH CRAB & SHRIMP** 17

CHICKEN FLAUTAS 15
Fresh chicken, roasted corn, guajillo chile, crisp tortillas, mango-habanero salsa

FRESH MANILA CLAMS 13
Sautéed with garlic, Spanish chorizo, fresh herbs, white wine, a touch of butter

CRISPY CALAMARI + SHRIMP 17
Calabasitas, serrano chili, lime-cilantro aioli

EMPANADAS 12
Fresh ground masa, picadillo of ground beef, smokey ancho salsa, crema fresca

CHA CHA'S FRIES 10
Crisp kennebec potatoes, fresh garlic herbs, pimenton, sea salt, chipotle aioli

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, jalapeño-escabeche, pico de gallo, sour cream

- **WITH YUCATAN SPICED CHICKEN** 15
- **WITH MARINATED GRILLED STEAK** 16
- **WITH SAUTEED SHRIMP** 17

SHRIMP CEVICHE — 16

Fresh citrus juice, serrano chile, pico de gallo, avocado, corn chips

AHI AGUACHILE — 15

Ahi Tuna, cucumber, lemon and orange juice, red onion, serrano chiles, cilantro, mint

TAMARINDO WINGS — 15

Crispy chicken wings, spicy tamarindo-serrano glaze, creamy cotija dressing

CHAQUITOS — 16

chile braised shortrib, crispy corn tortilla, spicy avocado salsa, crema fresca, radish

FRESH SALADS

ORGANIC FIELD GREENS — 10

Cherry tomato, crisp tortillas, cotija cheese, homemade sherry vinaigrette dressing

CAESAR SALAD — 12

Homemade cilantro pepita dressing, hearts of Romaine, crisp tortillas, cotija cheese

CHOPPED SALAD — 22

Tomato, avocado, oaxaca cheese, corn, organic greens, herb vinaigrette

- ADD GRILLED CHICKEN BREAST — 23
- ADD GRILLED SALMON — 25
- ADD GRILLED MARINATED SKIRT STEAK — 36
- ADD GRILLED SHRIMP — 26

GRILLED HEART OF ROMAINE — 22

Homemade cilantro pepita dressing, pico de gallo, cotija cheese

- ADD GRILLED CHICKEN BREAST — 23
- ADD GRILLED SALMON — 25
- ADD GRILLED MARINATED SKIRT STEAK — 36
- ADD GRILLED SHRIMP — 26

*MENU ITEM VARIES PER LOCATION

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

ENTRÉES

SIGNATURE ENTRÉES

FRESH SEAFOOD CALDO — 26
Fresh fish, shrimp, clams, squid, herbs,
saffron-tomato broth, toasted angel hair

ROASTED CHICKEN — 25
Yucatan spices, roasted fresh daily,
calabasitas, homemade salsa, corn tortillas

FRESH GRILLED SALMON — 25
Chipotle-honey glazed, roasted potatoes,
fresh corn, pasilla chiles, Achiote onion

FRESH CATCH OF THE DAY — 26
Grilled or Pan roasted, sautéed calabasitas,
fresh corn, lemon-herb vinaigrette

CARNE ASADA — 36
Marinated skirt steak, roasted potatoes,
achiote onions, poblano peppers,
fresh chimichurri

SLOW ROASTED CARNITAS — 24
Slow braised marinated pork,
Achiote onion, fresh salsas,
black beans, rice, corn tortillas

SHORT RIB CAPAS — 25
Guajillo braised short rib, layered
corn tortillas, epazote black beans,
goat cheese, fresh radish

CLASSIC 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

THREE ENCHILADA COMBINATION — 26
One of each hand-made enchiladas

TACOS

Organic corn tortillas, black beans,
roasted salsa rice*

3 TACOS 19

6 TACOS 34

***ADD $1 PER TACO**

WILD MUSHROOM
Corn, rajas, cotija, avocado salsa, arugula

STEAK MOJO
Spicy salsa ranchera, pickled onion

CHICKEN
Tomatillo salsa, avocado, radish, cilantro

FRESH FISH
Seasonal fish, chipotle cabbage, pico de gallo, lime

CARNITAS
Grilled pineapple and chipotle salsa

***SHORT RIB**
Guajillo-braised beef, goat cheese, radish

***SHRIMP**
Mango-habanero salsa, lime-chile cabbage

SIDES

ROASTED SALSA RICE & BLACK BEANS 4

CALABASITAS & WHITE CORN 7

CORN OR FLOUR TORTILLAS* 4

***MENU ITEM VARIES AT EITHER LOCATION**

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PLEASE NOTE: Cha Cha's automatically adds a 20% gratuity fee for parties of 6 and over

@CHACHASLATINKITCHEN