CHEF FELIX'S WEEKEND SPECIALS

FRIDAY, 11/6 - SUNDAY, 11/8

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

TRADITIONAL TORTILLA SOUP 10

Chicken, tortillas, roasted tomato, chile, home-made broth, crema fresca

CHOICE OF ENTREE

SWORDFISH VERACRUZANA 25

Grilled fresh swordfish, Epazote black beans, salsa veracruzana, tomato broth, onions, garlic, jalapeno, green olives

CHICKEN MOLE ROJO 25

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

DESSERT

BANANA TAQUITOS 8

Crisp pastry, bananas, dark chocolate, pecans, home made cajeta suce, vanilla ice cream

MARGARITA SPECIAL

AVAILABLE IN TWO SIZES

CLASSIC 14 OZ / GRANDE 28 OZ

PRICKLY PEAR CIPARITA 15/28

Pueblo Viejo 100% Blue Agave Tequila, cachaca, prickly pear juice, fresh citrus juice, mint, sugar cane, salt rim

@CHACHASLATINKITCHEN