

Chacha's

LATIN KITCHEN

OC RESTAURANT WEEK LUNCH MENU \$15 PER PERSON*

CLASSIC AWARD-WINNING MARGARITA \$7

El Jimador Blanco 100% Blue Agave, Cointreau, fresh home made sour mix
hand shaken, served on the rocks

Soup or Salad

Caesar Salad ^G

Home made cilantro-pepita dressing tossed with hearts of romaine, topped with crisp tortillas,
roasted pepitas and cotija cheese

Pozole Verde ^G

homemade tomatillo-chile broth / chicken / hominy / cabbage / radish / lime

Choice of Entrée

Tacos

Choice of any 2: chicken, steak ^G, carnitas ^G, or wild mushroom ^{GV} taco
Served with epazote black beans ^{GV} & roasted salsa rice ^{GV}

Vegetable Enchiladas

Calabasitas, fresh corn, mixed cheese, tomatillo & poblano chile sauce

Crab & Shrimp Enchiladas

Crab & shrimp sautéed with garlic, white wine, poblano peppers
served with creamy habanero pesto sauce

Fresh Grilled Salmon ^G

Chipotle-honey glazed on a bed of roasted potatoes, fresh corn and pasilla chilies

Chicken Flautas

fresh chicken / roasted corn / guajillo chili / Oaxaca cheese / crisp flour tortillas
served with mango-habanero salsa

Short Rib Enchiladas ^G

open face / guajillo braised short rib / goat cheese
fresh radish / epazote black beans

ChaCha's LATIN KITCHEN

RESTAURANT WEEK DINNER MENU

\$30 PER PERSON*

GRANDE CLASSIC AWARD-WINNING MARGARITA

100% Blue Agave Tequila, Cointreau,
Fresh lime, organic agave nectar, hand-shaken, served on the rocks
\$14

CHOICE OF APPETIZER

Caesar Salad ^G

Home-made cilantro-pepita dressing tossed with hearts of romaine,
topped with crisp tortillas, roasted pepitas & cotija cheese

Home-Made Sopos ^{GV}

grilled wild mushroom / epazote / black beans / lettuce / avocado salsa / crema

Aguachile ^G

Ahi tuna, cucumber, lemon and orange, red onion,
Serrano chili, cilantro, mint

Pozole Verde ^G

homemade tomatillo-chile broth / chicken / hominy / cabbage / radish / lime

Chicken Flautas

Fresh chicken, roasted corn, guajillo chile, Oaxacan cheese in crisp flour tortillas,
served with mango-habanero salsa

Choice of Entrée

Roasted Vegetable Fajita

Calabasitas / fresh corn / wild mushrooms / poblano & red peppers / achiote onions
black beans / guacamole / pico de gallo / sour cream / escabeche

Crab & Shrimp Enchiladas

Creamy habanero-pesto, cotija, roasted red peppers & toasted pepitas

Fresh Grilled Salmon ^G

Chipotle-honey glazed over a bed of roasted potatoes, fresh corn & pasilla chile

Roasted Chicken ^G

Pan-roasted Mary's free-range chicken breast marinated in Yucatan spices,
served with fresh seasonal vegetables, home-made salsas & corn tortillas

Guajillo Braised Short Rib Enchilada ^G

Guajillo braised short ribs over a bed of epazote black beans & tortillas
Topped with guajillo sauce, goat cheese, fresh radish & micro cilantro

'Wood-Oven' Carnitas ^G

Slow-braised, marinated pork with achiote onion, fresh salsas,
epazote black beans, salsa rice & corn tortillas

Choice of Dessert

Flan

Baked with fresh vanilla bean & served with coconut lime cookie & whipped cream

Tres Leches Cake

Layers of tres leches soaked chiffon cake & coconut served with fruit salsa
served with cajeta, raspberry-orange sauce & whipped cream

**Does Not Include Tax or Gratuity. Please No Sharing or Splitting*