



Chacha's

LATIN KITCHEN MI AMORE MENU

\$24.95 PER PERSON*

APPETIZER

(Choose 1 per 2 guests)

Fresh Guacamole

Haas avocados, Serrano chile, fresh lime juice; served with chips and fire roasted tomato and tomatillo salsa

Queso Fundido with Chorizo

Traditional 'cazuela' baked cheeses over roasted potato, and Poblano peppers with Chorizo

Chicken Flautas

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

Shrimp Ceviche

Marinated in fresh orange and lime juice, Serrano chile, red onion, and Haas avocado; served with corn chips

SOUP OR SALAD

Caesar Salad

Homemade cilantro-pepita dressing tossed with hearts of romaine, crisp tortillas and Cotija cheese

Organic Mixed Green Salad

Cherry tomatos, crisp tortillas, Cojija cheese, homemade sherry vinaigrette dressing

Traditional Tortilla Soup

Fresh chicken, tortillas, roasted tomato and chile simmered in homemade broth served with crema fresca

ENTRÉE

Crab & Shrimp Enchiladas

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

Carnitas

Slow braised, marinated pork with achiote onion, fresh salsas, black beans, rice and corn tortillas

Two Chicken Tacos

Soft organic corn tortillas, fresh cilantro and onion; served with black beans and rice

Mahi Mahi

Pan roasted and served with sautéed calabasitas and fresh corn, drizzled with lime-herb vinaigrette

Carne Asada

Grilled, marinated skirt steak with roasted Yukon Gold potatoes, Poblano peppers and fresh chimichurri

DESSERT

(Choose 1 per 2 guests)

Tres Leches Cake

Layers of tres leches soaked chiffon cake and coconut pastry cream served with fruit salsas

Flan

Baked with fresh vanilla bean and served with sugar cookies and fresh whipped cream

***Does Not Include Tax or Gratuity**