

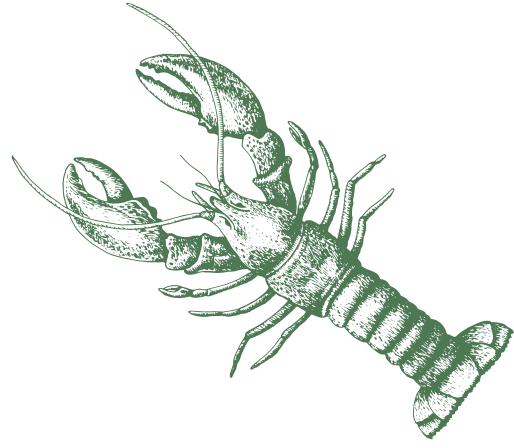
CHICA

MIAMI • LAS VEGAS • ASPEN

BRUNCH BRUNCH BRUNCH
BRUNCH BRUNCH BRUNCH



TIJUANA
OAXACA
ENSENADA
NAYARIT
VERACRUZ
YUCATAN
CDMX



COCKTAILS

*For a full list of our beverage selections,
please view our Cocktail Book*



CHICA-rita 21

Corazón Reposado Tequila, Pineapple, Lime,
Agave, Tiki Bitters



Paleta 21

Flecha Azul Blanco Tequila, Mango,
Lime, Arbol Chili, Agave

Palomita 21

El Tesoro Blanco Tequila, Grapefruit, Lime,
Agave, Q Grapefruit Soda

Colita De Rana 21

Bombay Sapphire Gin,
Domain Canton Ginger Liqueur, Lemon, Rosemary

Como La Flor 21

Wheatly Vodka, Lychee, Lemon,
Q Elderflower Tonic

Espress Yourself 24

Don Julio Reposado, Espresso,
Licor 43, Frangelico, Agave

Bloody Mary or Maria 16

San Marzano Tomatoes, Worcestershire,
Chipotle, Horseradish,
Ancho Chile, Fresh Citrus

Mimosa 16

Classic, Pomegranate or Grapefruit

Fresangria 18

Strawberry, Pineapple, White Sangria

SIGNATURE PITCHERS

CHICA-rita 75

Corazón Reposado Tequila, Pineapple, Agave,
Lime, Tiki Bitters, Hawaiian Sea Salt

Fresangria 70

Strawberry, Pineapple, White Sangria

HAND PRESSED JUICES

- Green Giant** 10
Cucumber, Celery, Apple, Kale, Honey
- Nothing Rhymes with Orange** 10
Cantaloupe, Carrot, Orange, Ginger
- Turmeric Tonic** 10
Turmeric, Ginger, Lemon, Black Pepper

STARTERS

Mexican "Mezze" 35

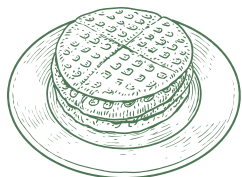
Guacamole, Yucatecan Pumpkin Seed Hummus, Fire Roasted Salsa, Salsa Negra Baked Goat Cheese Spread
Served with Tostada & Crudités



- Shrimp Ceviche** 22
Mexican Cocktail Sauce, Avocado, Cucumber, Jicama, Onion, Cilantro
- Lorena's Arepa Basket** GF/V 19
Beet, Cilantro, Black Bean, Cheese, Nata Butter
- Avocado Toast** v 19
Pan de Cristal, Avocado, Roasted Tomato, Pomegranate, Watermelon Radish, Pickled Fresnos

FROM THE BAKERY

- Buñuelo Donuts** 15
Lemon Ricotta Donuts,
Served with Dulce de Leche & Raspberry Sauce
- Dulce de Leche French Toast** 18
Custard-Dipped Challah Bread, Fresh Berries,
Whipped Cream, Dulce de Leche Drizzle
- Strawberry Guava Waffle** GF 18
Cream Cheese Whipped Cream, Toasted Pepitas



SIDES | 15

- Chica Rice & Beans** GF/V
Jasmine Rice, Black Beans, Pico
- Fried Maduros** GF/V
Pickled Red Onions, Queso Fresco
- Papas Bravas** v
Cotija Cheese, Pecan Salsa Macha
- Roasted Street Corn** GF/V
Oaxacan Pasilla Aioli, Cotija Cheese,
Lime, Chile Pequin
- Truffle Fries** GF/V
White Truffle, Parmesan
- Tropical Fruit Plate** GF/V
Assorted Seasonal Fruit

BRUNCH SPECIALTIES

- Paisa Breakfast Bowl*** 25
Sunny-Side Egg Over Rice & Black Beans, Chorizo,
Prime Skirt Steak, Fried Plantain, Hass Avocado, Chimichurri
- Chilaquiles Rojos*** GF 19
Fried Eggs, Avocado, Queso, Guajillo Tomato Sauce, Crema
+ CHICKEN 10 + STEAK* 18
- Latin Breakfast*** 20
Two Eggs any Style, Choice of Chorizo or Bacon, Papas Bravas, Arepas
+ EGG WHITES 3
- Chorizo & Arepa Benedict*** 25
Housemade Mexican Chorizo, Poached Eggs,
Jalapeno Scallion Espuma, Guacamole
- Açaí Bowl** v 18
Bananas, Honey Almond Granola, Coconut, Seasonal Fruit



TACOS

- Quesa-Birria Tacos** 25
Braised Brisket, Oaxacan Cheese, Consommé
- Fried Fish Tacos** 23
Crispy Mahi, Oaxacan Aioli, Salsa Criolla, Blue Corn Tortilla
- Roasted Vegetable Tacos** 22
Fire Roasted Corn Pico, Avocado Lime Crema



MAINS

- Market Greens Salad** GF/V 22
Lemon Cilantro Dressing, Black Beans, Pickled Onions, Avocado, Crispy Tortilla Strips
+ CHICKEN 10 + SHRIMP 10 + STEAK* 18
- Caesar Salad** 22
Cherry Tomato Confit, Chorizo Crumble, Pickled Grapes, Creamy Manchego Dressing
+ CHICKEN 10 + SHRIMP 10 + STEAK* 18
- Seafood Arroz Negro** GF 38
Grilled Shrimp, Squid Ink Sofrito Rice,
Oaxacan Pasilla Crema, Pickled Onions, Avocado, Lime
- Chica Burger*** 25
Ground Prime Beef Double Patty, Pork Belly, Lettuce, Pickled Onion,
Pepper Jack Cheese, Truffle Aioli, Brioche Bun, Pequin Fries
- Fried Chicken & Waffle** 32
'Pan de Bono' Waffle, Crispy Yucatán Chicken,
Chipotle Maple Syrup, Tropical Fruit



GF - GLUTEN-FREE / V - VEGETARIAN

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*For your convenience a discretionary 18% gratuity has been added on your final check for the service staff. If you would like to change the amount of the gratuity prior to paying your bill ask for a manager to accommodate your request. *Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.