

#### STARTERS

#### Tuna Tartare\*

Confit Shiitake Mushroom, Haas Avocado, Chive, Kaffir Lime, Ginger, Tlayuda Crackers **22** 

#### Taquitos Bañados

Carnitas, Fire-Roasted Salsa, Oaxacan Pasilla, Queso, Crema **14** 

### $Guacamole \ _{GF/V}$

Hass Avocado, Lime, Cilantro, Chile. Served with Plantain Chips, Tortilla Chips **22** 

### Reina Pepiada Arepas

Rotisserie Chicken, Avocado, Cilantro **21** 

### Quesa-Birria Empanadas

Guajillo Consommé, Chile **22** 

#### SALADS =

+ CHICKEN 8 | + SEARED TUNA 10 | + STEAK 12

### **CHICA Caesar**

Cherry Tomato Confit, Chorizo Crumble, Creamy Manchego Dressing 18

### Green Kale & Red Quinoa

Pomegranate Seeds, Pickled Onions, Lime Pepitas, Sweet Potato, Cranberry, Orange 18

### Baby Arugula

Local Petite Arugula, Heirloom Cherry Tomato, Queso Fresco, Cucumber, Red Onion, Aji Limon Vinaigrette 18

#### **Local Greens**

Lemon Cilantro Dressing, Black Beans, Pickled Onions, Avocado, Crispy Tortilla Strips 17



#### MAINS

# CHICA Burger\*

Double Beef Patty, Pepper Jack Cheese, Lettuce, Tomato, Pickled Onion, Pequin Fries, CHICA Sauce 25

### Seasonal Fish\*

Chef's Daily Catch MP

# Oaxacan Rotisserie Chicken

"Pollo a la Brasa" Half Chicken, Chintextle Crema, Creamy Avocado Ají Sauce **24** 



Carnitas

Slow Roasted Heritage Pork,

Heirloom Corn Tortilla

Crusted in Oaxaca Cheese,

Pickled Fresno 23

### TACOS

THREE PER ORDER, SERVED WITH TORTILLA CHIPS

### Chicken

Slow Roasted Chicken Tinga, Avocado, Queso Cotija, Cilantro Lime Crema **20** 

## Quesa-Birria

Braised Brisket, Oaxacan Cheese, Consommé **25** 

### Fish Tacos

Crispy Cod, Oaxacan Aioli, Pickled Escabeche Slaw, Corn Tortilla **23** 

# SIDES 10

Arepa Basket GF/V Beet, Cilantro, Cheese, Nata Butter

## Roasted Street Corn GF/V

Chintextle Crema, Cotija Cheese, Lime, Roasted Chile Fresno

# Bodega Fries

Pequin Chile, Garlic, Spice Blend
+ TRUFFLE PARMESAN 9

## LUNCH

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