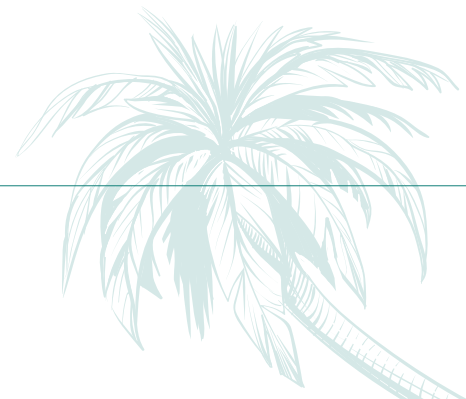


# CHICA

MIAMI • LAS VEGAS • ASPEN



## RAW & STARTERS

### Tuna Tartare\*

Confit Shiitake Mushroom,  
Haas Avocado, Chive, Kaffir Lime,  
Ginger, Tlayuda Crackers **26**

### Guacamole <sup>GF/V</sup>

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

### Asado Negro Arepas

Handmade Piloncillo Arepa,  
Braised Short Rib,  
Pico de Gallo **24**

### Crispy Octopus

Achiote, Veracruzana Sauce **32**

### Quesa-Birria Empanadas

Guajillo Consommé, Chile **22**

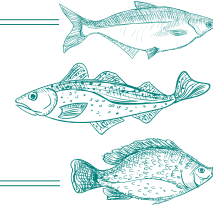
### Crispy Calamari

Avocado Fresno Tartare **19**

### CHICA Ceviche Duo\* **30**

Leche de Tigre

Clásica **18** | Parmesana **22**



## SALADS

### 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**

### Local Greens

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

## MAINS

### Baby Back Ribs "Al Pastor"

"The Smoke Show" **39**

### Churrasco Steak 10oz\*

Black Garlic Marinade **55**

### Oaxacan Rotisserie Chicken

"Pollo a la Brasa" Half Chicken,  
Chintextle Crema,  
Creamy Avocado Ají Sauce **39**

### Pan-Roasted Atlantic Salmon\*

Ginger Chili Sauce, Brussels,  
Baja Glaze **45**

### Ají Panca-Rubbed Filet \*

6oz Hand-Cut Tenderloin  
Red Peruvian Sauce **65**

### Ember-Roasted Cauliflower

Coco Cauliflower Purée,  
Cured Lemon, Turmeric Marinade,  
Herb Sauce **30**

### Whole Seasonal Fish

Chef's Daily Catch **MP**

### Asado Negro Braised Short Rib

Huancaina Mash, Watercress **43**

## FOR THE TABLE

### Tableside Tomahawk "Flameado" 42oz\* <sup>GF</sup>

Housemade Heirloom Blue Corn Tortillas,  
Queso Fundido, Chile Padrón **MP**

### Picanha a la Trompo\*

Charred Pineapple,  
Salsa Roja & Criolla **130**

### Wood-Fired Meat Parrillada\*

Churrasco, Steak Pinchos, Oaxacan Chicken,  
Chorizo, Chimichurri **100**



## SIDES | 15

### Arepa Basket <sup>GF/V</sup>

Beet, Cilantro, Cheese,  
Nata Butter

### Roasted Street Corn <sup>GF/V</sup>

Chintextle Crema, Cotija Cheese,  
Lime, Roasted Chile Fresno

### Truffle Yucca Tostones <sup>GF/V</sup>

Queso Blanco,  
Truffle Aioli

### Crispy Brussels Sprouts <sup>V</sup>

Ginger Chile, Crispy Chicharrón

### Huancaina Mash

Aji Amarillo

## DINNER

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\*For your convenience a discretionary 20% 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. \*\*\*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.



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