

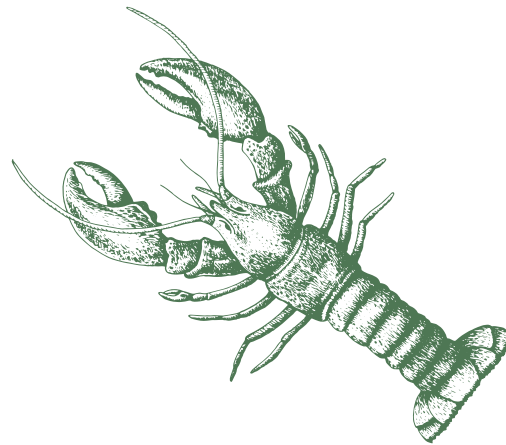
# CHICA

MIAMI • LAS VEGAS • ASPEN

BRUNCH BRUNCH BRUNCH  
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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

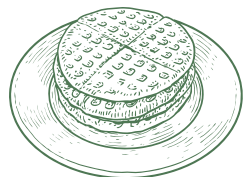
Guacamole, Yucatecan Pumpkin Seed Hummus, Fire Roasted Salsa, Salsa Negra Baked Goat Cheese Spread  
Served with Tostada & Crudités



- 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
- Breakfast Burrito** 24  
Scrambled Eggs, Bacon, Avocado, Crispy Potato
- 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
- Steak & Eggs\*** 40  
10oz Prime Churrasco, Two Eggs Any Style
- 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  
Double Beef Patty, Pepper Jack Cheese, Lettuce, Tomato,  
Pickled Onion, Pequin Fries, CHICA Sauce
- 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.