

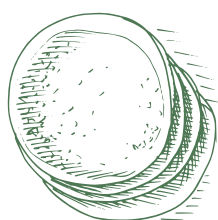
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# CHICA

MIAMI • LAS VEGAS • ASPEN

TIJUANA  
OAXACA  
ENSENADA  
NAYARIT  
VERACRUZ  
YUCATAN  
CDMX



## RAW

- Tuna Tartare\*** 26  
 Confit Shiitake Mushroom, Haas Avocado, Chive, Kaffir Lime, Ginger, Heirloom Blue Corn Tortilla
- Shrimp Ceviche** 22  
 Mexican Cocktail Sauce, Avocado, Cucumber, Jicama, Onion, Cilantro
- Oysters on the Half Shell\*** 32  
 Chef's Selection



### Raw Tower\* 105 small | 210 large

Ceviches, Lobster, Oysters, Shrimp  
 Served with Chef's Seasonal Accompaniments



## SALADS

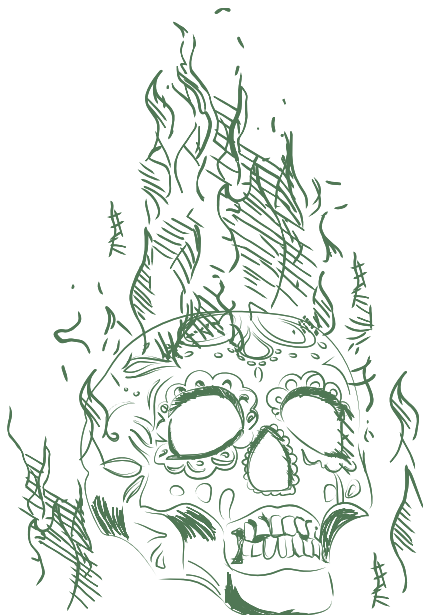
+ CHICKEN 10 + SHRIMP 10 + STEAK\* 18

- Market Greens Salad** GF/V 22  
 Lemon Cilantro Dressing, Black Beans, Pickled Onions, Avocado, Crispy Tortilla Strips
- Beet Salad** v 20  
 Roasted Tri-Color Baby Beets, Basil Almond Crumble, Honey Lemon Yogurt, Queso Fresco, Blood Orange
- Caesar Salad** 22  
 Cherry Tomato Confit, Chorizo Crumble, Pickled Grapes, Creamy Manchego Dressing



## SIDES | 15

- Roasted Street Corn** GF/V  
 Oaxacan Pasilla Aioli, Cotija Cheese, Lime, Chile Pequin
- Cotija Mashed Potatoes** GF/V  
 Whipped Golden Potatoes, Cotija Cheese
- Truffle Yucca Tostones** GF/V  
 Queso Blanco, Truffle Aioli
- Roasted Carrots** GF/V  
 Chipotle Maple Glaze, Pecans, Cilantro
- Crispy Brussels Sprouts**  
 Ginger Chile, Roasted Mushrooms



## STARTERS

### Mexican "Mezze" 35

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



- Asado Negro Arepas** 24  
 Handmade Piloncillo Arepa, Braised Short Rib, Pico de Gallo
- Quesa-Birria Empanadas** 25  
 Guajillo Consommé, Chile
- Crispy Octopus** 32  
 Achiote, Flavors of Veracruz, Farm Greens
- Calamares Fritos** 21  
 Masarepa Crusted Calamari, Sweet & Spicy Peppers, Citrus, Oaxacan Pasilla Aioli

## MAINS

- Fire-Roasted Salmon\*** 48  
 Live Fire-Roasted Verlasso Salmon, Crispy Brussels, Ginger Chile Sauce, Baja Glaze
- Baby Back Ribs "Al Pastor"** 52  
 "The Smoke Show"
- Oaxacan Rotisserie Chicken** 44  
 "Pollo a la Brasa" Half Chicken, Chintextle Crema, Creamy Avocado Ají Sauce
- Seafood Arroz Negro** GF 38  
 Grilled Shrimp, Squid Ink Sofrito Rice, Oaxacan Pasilla Crema, Pickled Onions, Avocado, Lime
- Roasted Maitake Mushrooms** GF/V 32  
 Chipotle Mojo, Mole Blanco, Braised Red Cabbage, Herb Salad
- Venezuelan Braised Short Rib** 46  
 Cotija Mash, Habanero Relish, Pea Shoots



## SHAREABLE FOR THE TABLE

- Wood-Fired Meat Parrillada\*** 185  
 Skirt Steak, Short Rib, Steak Pinchos, Oaxacan Chicken, Chorizo, Chimichurri | SERVES 2-4
- Tableside Tomahawk "Flameado" 40oz\*** GF 225  
 Housemade Heirloom Blue Corn Tortillas, Queso Fundido, Chile Padrón | SERVES 2-4



## STEAK

+ CHIMICHURRI SHRIMP | 16 + WHOLE LOBSTER | MP

- Ají Panca-Rubbed Filet\*** GF 85  
 10oz Hand-Cut Tenderloin, Red Peruvian Sauce
- Prime Skirt Steak\*** 72  
 10oz Cut, Black Garlic, Watercress
- Prime New York Strip\*** GF 90  
 12oz Center Cut, Marrow Butter, Watercress

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.