

Small plates & shares



CRISPY CALAMARI FUEGO

Marinated in buttermilk, crusted in arepa flour, charred and fire-roasted tomato dipping sauce 14

CHICKEN CHICHARRONES

Crispy, spiced chicken bites smothered in mojo onions, with a chile-lime crema 12

EMPANADAS

Housemade pastry dough stuffed with braised ground beef, sweet plantains, black beans, queso fresco, spicy guasacaca pico 12

GRILLED CORN LOLLIPOPS

Sweet corn with chile piquin, lime, butter and cotija cheese 12

GUACAMOLE

Mashed Hass avocado, garlic and chile, with housemade arepas, plantain and torilla chips 14

TRIO OF PICOS

Salsa verde, sweet corn poblano pico and fiery tomato salsa, served with housemade arepas, plantain and torilla chips 13

CLASSIC CEVICHE*

Hamachi, Peruvian corn, confit sweet potato, red onions and cilantro in leche de tigre 16

GRILLED PERUVIAN OCTOPUS

Grilled octopus, crispy quinoa, aji amarillo sauce, blistered shishito peppers, spicy guasacaca pico 14

Sandwiches & salads



CHICA BURGER*

Shortrib, brisket and chuck blend, applewood smoked bacon, jalapeño jack cheese, avocado, crispy fried onions, lettuce, tomato, Chica sauce on a brioche bun, with fries 18

CUBAN SANDWICH

Mojo marinated pork, smoked ham, Dijon mustard, Swiss cheese and house pickles on a pressed sweet roll, with fries 17

CHICKEN SALAD AREPA SANDWICH

Pulled chicken salad, avocado and watercress in an arepa, with fries 16

GRILLED STEAK AREPA SANDWICH*

Marinated skirt steak, Chica slaw, Brazilian pico, green goddess dressing, in an arepa, with fries 18

ROTISSERIE CHICKEN TORTA SANDWICH

Rotisserie chicken, smothered onions, lettuce, tomato, jalapeño jack cheese, with black bean and guacamole spreads on a bolillo roll, with fries 16

STEAK & KALE LIME CHOPPED SALAD

Grilled skirt steak, ribbons of kale, sour green apples, dried cranberries, pumpkin seeds, napa cabbage and croutons, citrus vinaigrette 18

CHICKEN WATERCRESS CAESAR SALAD

Pulled rotisserie chicken, fresh watercress, parmesan croutons, cilantro caesar dressing 16

SHRIMP AND BUTTER LETTUCE SALAD

Sautéed Argentinian red shrimp, tender butter lettuce, cotija cheese, pomegranate seeds and orange segments, chipotle vinaigrette 18

Entrees



MEYER LEMON ROTISSERIE CHICKEN

Our famous rotisserie chicken, marinated in meyer lemon and slow roasted to perfection, with Peruvian purple potato salad and chimichurri

Half chicken 22 | Full chicken 32

SHRIMP & QUINOA

Sautéed Argentinian red shrimp over red quinoa and beluga lentils, topped with marinated corn poblano pico and Guayanés cheese 17

MARINATED SKIRT STEAK*

Skirt steak with herb chimichurri and shoestring fries with a creamy huancaína sauce 24

FISH TACOS

Beer battered Mahi Mahi, salsa verde, Chica slaw, guacamole, creamy citrus dressing, on a housemade corn tortilla with rice and beans 16

BRAZILIAN BEEF TENDERLOIN*

Roasted on Brazilian rodizio, with padrón peppers, Brazilian pico and California red flint grits 35

PULLED PORK TACOS

Mojo marinated pork, guacamole, salsa verde, Chica slaw, cilantro, padrón peppers, on a house-made corn tortilla with rice and beans 16

BRAISED SHORT RIB

Venezuelan style short rib, black-eyed peas two ways, epazote oil and pickled onions 29

STRIP STEAK*

12 oz New York steak - Oaxacan black mole, charred wild mushroom quesadilla with Point Reyes bleu cheese, huitlacoche, Oaxacan string cheese, jalapeño pesto and pickled onions 39

Sides



AREPA BASKET

Assorted arepas with nata butter 10

MAC CON QUESO

Peruvian corn, hearts of palm and spinach in a parmesan cream gratin 13

ROASTED WILD MUSHROOMS

Poblano peppers, roasted garlic 12

HOPPIN' JOSÉ RICE

Skillet fried jasmine rice, black-eyed peas, topped with cilantro and fresh avocados 10

RICE & BEANS

Steamed jasmine rice and black-eyed peas 8

FRIES

House fries with chile piquin 8

CHICA FRIES

Creamy huancaína, topped with pancetta and scallions 10

CHAR GRILLED CAULIFLOWER

Citrus herb drizzle 10

SWEET PLANTAINS

Topped with pickled onions 8

RED FLINT GRITS

California red flint grits, parmesan cheese 8

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.