

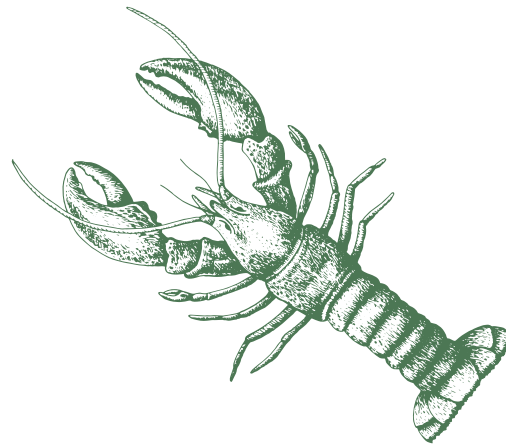
CHICA

MIAMI • LAS VEGAS • ASPEN

BRUNCH BRUNCH BRUNCH
BRUNCH BRUNCH BRUNCH



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

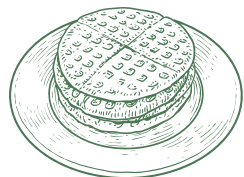
Guacamole, Yucatecan Pumpkin Seed Hummus, Fire Roasted Salsa, Salsa Negra Baked Goat Cheese Spread
Served with Tostada & Crudités



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.