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* 52
Chef’s Selection

Mexican “Mezze” 35
Guacamole, Yucatecan Pumpkin Seed Hummus, Fire Roasted Salsa, Salsa Negra Baked Goat Cheese Spread | Served with Tostada & Crudités

STARTERS

Asado Negro Arepas 24
Handmade Piloncillo Arepa, Braised Short Rib, Pico de Gallo

Quesa-Birria Empanadas 25
Dulcejito Consmommé, Chile

Crispy Octopus 32
Achiote, Flavors of Veracruz, Farm Greens

Calamares Fritos 21
Mexaeraa Crusted Calamari, Sweet & Spicy Peppers, Citrus, Oaxacan Pasilla Aijo

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 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

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 Brasas” Half Chicken, Chintextle Crema, Creamy Avocado Aji Sauce

Seafood Arroz Negro GF 58
Grilled Shrimp, Squid Ink Sofrito Rice, Oaxacan Pasilla Crema, Pickled Onions, Avocado, Lime

Roasted Maitake Mushrooms GF/V 52
Chipotle Mojo, Mole Blanco, Braised Red Cabbage, Herb Salad

Venezuelan Braised Short Rib 46
Cotija Mash, Habanero Relish, Pea Shoots

SIDES 15

Roasted Street Corn GF/V 9
Oaxacan Pasilla Aijo, Cotija Cheese, Lime, Chile Pequin

Cotija Mashed Potatoes GF/V 9
Whipped Golden Potatoes, Cotija Cheese

Truffle Yuca Tostones GF/V 9
Queso Blanco, Truffle Aijo

Roasted Carrots GF/V 9
Chipotle Maple Glaze, Pecans, Cilantro

Crispy Brussels Sprouts 9
Ginger Chile, Roasted Mushrooms

SHAREABLE FOR THE TABLE

Wood-Fired Meat Parrillada* 185
Skirt Steak, Short Rib, Steak Pinchos, Oaxacan Chicken, Chorizo, Chimichurri | SERVES 2-4

Tablesde Tomahawk “Flameado” 40oz* GF 225
Housemade Heirloom Blue Corn Tortillas, Queso Fundido, Chile Padrón | SERVES 2-4

STEAK

*CHIMICHURRI SHRIMP | WHOLE LOBSTER | MP

Aji 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* 90
12oz Center Cut, Marrow Butter, Watercress

GF - GLUTEN-FREE  V - VEGETARIAN

* For your convenience a 15% gratuity has been added on your final check for the service staff. If you would like to charge 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, pork, shellfish, or poultry reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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