


STARTERS

Peruvian Ceviche*	25	Crispy Tuna Tacos*	22
Leche de Tigre, Sweet Potato, Peruvian Corn, Red Onion, Cilantro		Ginger Chili Sauce, Roasted Garlic, Nori, Pequin	
Asado Negro Arepas	25	Wood-Fired Mushroom Barbacoa 	22
Handmade Piloncillo Arepa, Braised Short Rib, Brazilian Pico		King Trumpets, Taro Root Tostada	
Guacamole	25	Wagyu Empanada	25
Hass Avocado, Lime, Cilantro, Chile. Served with Plantain Chips, Tortilla Chips		Guajillo Consommé, Chile	
Lorena's Arepa Basket	19	Roasted Brazilian Butternut Squash Soup	16
Beet, Cilantro, Black Bean, Cheese, Nata Butter		Coconut, Spiced Pepitas, Tasso Ham, Annatto Oil	

SALADS

Market Greens & Grilled Shrimp Salad	24	Watercress Caesar Salad	22
Frisée, Avocado, Chayote, Pickled Onion, Meyer-Lemon Cilantro Dressing		Romaine, Croutons, Green Goddess Dressing	
Hearty Local Greens Salad	22	Seasonal Chicories & Peruvian Chicken Salad	28
Meyer Lemon Chicken, Red Quinoa, Roasted Corn, Hardboiled Egg, Hass Avocado, Jicama, Crispy Plantain, Citrus Yogurt Vinaigrette		Avocado, Mango, Aji Verde, Cilantro-Mint Dressing, Toasted Sesame Seeds	

 From our open fire grill, using oak hardwood with traditional lump charcoal.

^ 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.

* Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness.

MAINS

Chica Burger*	25
Ground Prime Beef Double Patty, Pork Belly, Lettuce, Pickled Onion, Truffle Aioli, Pepper Jack Cheese. Served on a Brioche Bun with Pequin Fries	
Cubano Sandwich	25
Mojo Marinated Pork, Smoked Ham, Dijon, Swiss Cheese, Pickles, Pequin Fries	
Grilled Shrimp & Quinoa	30
Beluga Lentils, Queso Fresco, Purple Potato Sofrito, Fire-Roasted Corn, Chile Poblano, Cilantro	
Charred Poblano Quesadilla	19
Oaxaca, Aged Manchego, Poblano, Pickled Peppers	
Bodega Chicken Sandwich	24
Chica Relish, Bodega Sauce, Fries	
Spit-Roasted Peruvian Rotisserie Chicken 🔥	44
Pollo a la Brasa Style, Plantains, Watercress, Aji Verde & Ají Amarillo Sauce	

Embered Anticuchos* 🔥	85
Chef's Assorted Live Fire Roasted Skewered Meats	

Peruvian Prime Skirt Steak* 🔥	MP
Blistered Tomato & Onion, Matchstick Potatoes	
Grilled Sea Bass 🔥	32
Watercress Salad, Fennel, Chimichurri, Quinoa Sofrito	
Ember-Roasted Cauliflower 🔥	22
Coco Cauliflower Purée, Cured Lemon, Turmeric Marinade, Herb Sauce	
Fire-Roasted Vegetable Sandwich 🔥	22
Focaccia, Tomato, Foraged Mushrooms, Salsa Verde, Queso de Mano	
Ají Panca Pollo Burrito	22
Peruvian Shredded Chicken, Black Beans, Rice, Fresnos, Avocado	
Quesa-Birria Beef Tacos	24
Braised Short Rib, Oaxacan Cheese, Consommé	
Shrimp Tacos	22
Habanero Aioli, Mango Slaw	

SIDES

Fried Maduros	12
Pickled Red Onions, Queso Guayanes	
Chica Fries	12
Pequin Spice Blend	
+ Add Truffle Parmesan Upgrade 9	
Roasted Street Corn	12
Chipotle, Cotija Cheese, Lime, Roasted Chile Fresno	

Chica Rice & Beans	12
Jasmine Rice, Black Beans, Pico	
Mixed Greens & Herb Salad	12
Cilantro Dijon Honey Vinaigrette	
Truffle Fries	17
Parmesan, Trio of Sauces	