

❖ SMALL BITES ❖

Guacamole & Salsa 27 GF/V
Plantain & Tortilla Chips, CHICA Pico

Queso Fundido 30 GF
Chorizo, Roasted Mushrooms

Crispy Rock Shrimp 25
Poblano Lime Crema

Mini Wonton Tacos
Four Pieces Served

CHOICE OF
Salmon* 24
Tuna* 28
Short Rib 30
Veggie 20

Quesa Birria Empanadas 20
Guajillo Consommé

Asado Arepas 18
Piloncillo Arepa, Braised Short Rib

Edamame 10 GF/V
Sea Salt, Lime



❖ RAW ❖

Seasonal Oysters* 35
1/2 Dozen, Chef's Selection

Tuna Tartare* 30
Heirloom Blue Corn Tostada,
Chipotle Miso, Guajillo Crema

Hamachi Tiradito* 28
Chili Lime Ponzu, Salsa Fresca

• CEVICHERS •

Mixto* 23 GF
Seasonal Seafood,
Leche de Tigre

Maine Lobster* 35 GF
Heirloom Cherry Tomato,
Mango, Coconut Leche de Tigre

Camarones 20
Shrimp, Tomato, Cucumber,
Lime, Jicama, Fried Saltines



❖ SALADS & PLANTS ❖

Quinoa Taco Salad 20 GF/V
Meyer Lemon Dressing, Avocado, Black
Beans, Roasted Corn, Crispy Tortilla

Little Gem Caesar 22
Creamy Manchego Dressing,
Ancho Chile Crumble, Parmesan Cheese

CHICA Wedge Salad 22
Baby Iceberg, Bacon, Tomato,
Blue Cheese, Crispy Onions,
Cilantro Tomatillo Dressing



Pozole Verde 25 GF/V
Spicy Tomatillo Broth, Jackfruit,
Poblano Chile, Lime, Red Cabbage

Oyster Mushrooms 20 v
Habanero Relish, Pepita Pesto,
Smoked Cotija

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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.

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✿ LAND ✿

Bone-In Short Rib 70

Purple Peruvian Mash,
Habanero Relish

Oaxacan Rotisserie Chicken 44

"Pollo a la Brasa" Half Chicken

Prime Ribeye* 100

16oz Boneless, Roasted Peppers,
Caramelized Onions, Lomo Sauce

New Zealand Lamb Chops* 85

Sweet Potato, Roasted Eggplant,
Black Garlic Mole

Center Cut Filet* 80 GF

8oz Tenderloin, Chipotle,
Marble Potatoes

Baby Back Ribs 'Al Pastor' 46

"The Smoke Show"

✿ SEA ✿

Fire-Roasted Salmon* 48 GF

Scottish Salmon, Red Quinoa Pico,
Jalapeno Salsa

Spicy Chili Prawns 45 GF

Jumbo Tiger Prawns, Tomato
Chili Broth, Cilantro Rice

Seared Scallops* 48 GF

Miso Pecan Salsa Macha,
Sweet Corn, Tapioca Crisp

✿ FOR THE TABLE ✿

SERVES 2-4

Tomahawk 'Flameado'* 275

42oz Creekstone Bone-In Ribeye,
Housemade Blue Corn Torillas,
Queso Fundido

Wood Fire Parrillada* 250

Prime Skirt Steak, Al Pastor Baby
Back Ribs, Chorizo, Oaxacan Chicken,
Tenderloin Pinchos, Roasted
Seasonal Vegetables

Maine Lobster* 185

Fire Grilled Whole Lobster,
Charred Lemon,
Yuzu Butter

American Wagyu* 185

16oz Black Grade Rosewood
New York Strip



Whole Roasted Fish* 145

Chef's Daily Preparation

✿ SIDES ✿

Roasted Street Corn 15 GF/V

Lime, Crema, Queso Cotija

Al Pastor Carrots 15 GF/V

Pineapple Gastrique,
Lime Pepitas

Mashed Potatoes 15 GF/V

Purple Peruvian Mash

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