



## SALADS

### House

tossed mixed greens, cucumbers & tomatoes in a coconut vinaigrette

10.50

### Warm Spinach

with bacon, mushrooms, & green onions tossed in a warm dijon mustard-sherry wine cream dressing

12.50

### Ceviche

White fish marinated in lemon juice with serrano chiles, onions, red peppers & cilantro served over mixed greens

12.00

## TAPAS

### Cajun Shrimp

sautéed in a spicy cream sauce

12.00

### Fried Calamari

with lemon-garlic aioli

10.50

### Steamed Black Mussels

in garlic, tomatoes, fresh herbs & saffron broth

14.00

### Chicken Paillard

grilled chicken breast strips with dijon mustard cream sauce

11.00

### Marinated Chicken Wings

with guava-chipotle chile glaze

12.00

### Sauteed Mushrooms

with sherry wine, fresh herbs & garlic

9.25

### Fried Platanos Maduros

tropical sweet bananas with black beans & sour cream

9.25

### Cheese Quesadilla

with guacamole, salsa & sour cream

8.50

### BBQ Chicken or Pork Quesadilla

with guacamole, salsa & sour cream

11.50

### Fried New Potatoes

with chile pasilla aioli

8.25

### Spanish Rice & Black Beans

with sour cream

8.25

### Red Beans Guisados

with white rice

8.25

### Chicken Curry or Ricotta-Spinach Empanada

served with tossed greens & black bean sauce

9.50



## RACIONES

### Arroz con Pollo

roasted marinated chicken sautéed with red peppers, peas, olives, yellow rice & served with black beans

17.00

### Mixed Vegetables Paella

sautéed seasonal vegetables with spanish rice, tomatoes & saffron butter

16.50

### Seafood Paella

sautéed spanish rice with saffron, mussels, mixed fish, shrimp, calamari, chicken, andouille sausage and bay scallops

25.00

### Lechon Asado

6oz roast leg of pork seasoned with adobe criollo served with red beans and white rice

17.75

### Bistek Encebollado

6oz all natural angus sirloin steak marinated in garlic, oregano & parsley served with caramelized onions, yuca con mojo & black beans

19.50

### Cha3 Jerk Chicken

marinated chicken thighs baked with habanero peppers, raisins, garlic & tomatoes served over white rice

13.75

## SIDES

Corn or Flour Tortillas

4.00

Guacamole

5.00

Pasilla Aioli

2.50

Sauteed Vegetables

9.00

Sour Cream

2.50

Black Beans/Habichuelas

5.00

Plantains

8.00

White or Spanish rice

5.00

Lemon Aioli

2.50

Visa, MasterCard, Discover & American Express accepted / 2 credit cards per table and \$10 per person minimum table service / \$15 corkage / \$10 dessert fee / \*Aioli sauce made with raw eggs. Consuming undercooked or raw meats might be harmful to your health / Let us spice up your event: For catering information, visit [www.Cha3.com](http://www.Cha3.com)