



SALADS

House

tossed mixed greens, cucumbers & tomatoes in a coconut vinaigrette

9.25

Warm Spinach

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

11.75

Ceviche

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

11.25

TAPAS

Cajun Shrimp

sautéed in a spicy cream sauce

11.50

Fried Calamari

with lemon-garlic aioli

10.00

Steamed Black Mussels

in garlic, tomatoes, fresh herbs & saffron broth

12.50

Chicken Paillard

grilled chicken breast strips with dijon mustard cream sauce

10.50

Marinated Chicken Wings

with guava-chipotle chile glaze

11.00

Sauteed Mushrooms

with sherry wine, fresh herbs & garlic

8.50

Fried Platanos Maduros

tropical sweet bananas with black beans & sour cream

8.50

Cheese Quesadilla

with guacamole, salsa & sour cream

8.00

BBQ Chicken or Pork Quesadilla

with guacamole, salsa & sour cream

10.75

Fried New Potatoes

with chile pasilla aioli

7.50

Spanish Rice & Black Beans

with sour cream

7.25

Red Beans Guisados

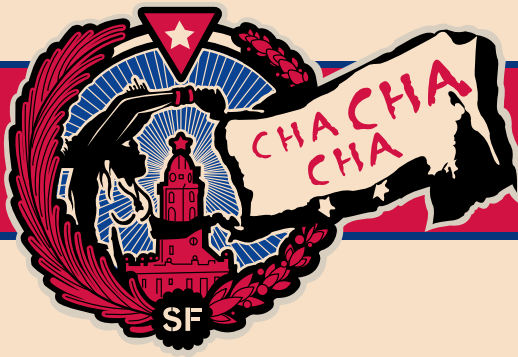
with white rice

7.25

Chicken Curry or Ricotta-Spinach Empanada

served with tossed greens & black bean sauce

8.75



RACIONES

Arroz con Pollo roasted marinated chicken sautéed with red peppers, peas, olives, yellow rice & served with black beans	14.50
Cha3 Jerk Chicken marinated chicken thighs baked with habanero peppers, raisins, garlic & tomatoes served over white rice	13.00

SANDWICHES

Steak Sandwich grilled marinated steak with caramelized onions, pasilla aioli, lettuce & tomato in a soft roll	12.50
Spiced Salmon Sandwich grilled spiced salmon with onions, tomato, lettuce & lemon aioli in a soft roll	12.00
Pepper & Cheese Sandwich roasted sweet & poblano peppers with goat cheese, sun dried tomato pesto, onions, lettuce & tomato in a soft roll	11.50
Spicy Chicken Sandwich pulled chicken cooked in BBQ sauce with onions, lettuce & tomato in a soft roll	11.75
Cubano Clasico Sandwich roasted pork, smoked ham, swiss cheese & pickles in a pressed soft roll	12.50

{all sandwiches served with spring mix salad, green plantain fries or fried new potatoes with bbq sauce or pasilla aioli}

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