



## 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

### Chicken Curry or Ricotta-Spinach Empanada

served with tossed greens & black bean sauce

9.50



## PLATOS

### McCarthy's Burger

1/2 lb lean and mean patty on toasted ciabatta bread with Pasilla chile aioli, lettuce, tomato & onion.  
Jack cheese, mushrooms, bacon or guacamole + 2.00 / or with EVERYTHING... + 4.00

12.00

### Seafood Paella

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

25.00

### Bistek Encebollado

"cuban-style" black angus tri tip steak marinated in garlic & oregano; with spanish rice, black beans,  
yuca con mojo & caramelized onions

22.50

### Arroz con Pollo

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

18.75

### Lechon Asado

roast leg of pork seasoned with adobe criollo; served with spanish rice, beans and sweet plantains

19.25

### Plato Vegetariano

seasonal vegetables sautéed with garlic, fresh herbs & spices, black beans, fried sweet plantains, yuca con  
mojo & white rice

16.50

### Cha3 Seafood Zarzuela

steamed mixed seafood in a spicy tomato-saffron broth served with white rice

23.50

## SIDES

Corn or Flour Tortillas	4.00	Guacamole	5.00
Pasilla Aioli	2.50	Sautéed 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 wine corkage / \$100 hard alcohol 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)