



SALADS

House

tossed mixed greens, red cabbage, cucumbers & tomatoes in a coconut vinaigrette

11.00

Warm Spinach

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

13.00

Ceviche

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

13.00

SMALL PLATES

Cajun Shrimp

sautéed in a spicy cream sauce

13.00

Fried Calamari

with lemon-garlic aioli

11.00

Steamed Black Mussels

in garlic, tomatoes, fresh herbs & saffron broth

15.00

Chicken Paillard

grilled chicken strips with dijon mustard cream sauce

11.50

Marinated Chicken Wings

with guava-chipotle chile glaze

13.00

Sauteed Mushrooms

with sherry wine, fresh herbs & garlic

9.50

Fried Platanos Maduros

tropical sweet bananas with black beans & sour cream

9.50

Cheese Quesadilla

with guacamole, salsa & sour cream

8.50

BBQ Chicken or Pork Quesadilla

with guacamole, salsa & sour cream

12.00

Fried New Potatoes

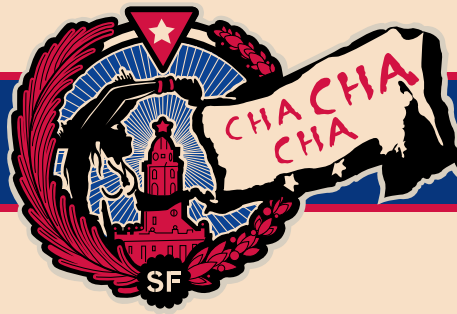
with chile pasilla aioli

8.25

Spanish Rice & Black Beans

with sour cream

8.50



SMALL PLATES (cont.)

Red Beans Guisados with white rice	8.50
Chicken Curry or Ricotta-Spinach Empanada served with tossed greens & black bean sauce	9.50
Arroz con Pollo roasted marinated chicken sautéed with red peppers, peas, olives, yellow rice & served with black beans	12.00
Mixed Vegetables Paella sautéed seasonal vegetables with spanish rice, tomatoes & saffron butter	11.75
Paella Mixto sautéed spanish rice with saffron, mussels, mixed fish, shrimp, calamari, chicken, andouille sausage & bay scallops	17.00
Lechon Asado roasted leg of pork seasoned with adobe criollo served with yuca con mojo	12.75
Bistec Encebollado bistro steak marinated in garlic, oregano & parsley served with caramelized onions & black beans	13.50
Cha3 Jerk Chicken marinated chicken baked with habanero peppers, raisins, garlic & tomatoes served over white rice	11.00

SIDES

Corn or Flour Tortillas	4.00	Sauteed Vegetables	9.00
Sour Cream	2.50	Black Beans/Habichuelas	5.00
Plantains	8.00	White or Spanish rice	5.00
Guacamole	6.00		

Visa, MasterCard, Discover & American Express accepted / 2 credit cards per table and \$10 per person minimum table service / \$15 wine 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