



## SALADS

### House

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

10.00

### Warm Spinach

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

12.25

### Ceviche

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

12.00

## SMALL PLATES

### Cajun Shrimp

sautéed in a spicy cream sauce

12.00

### Fried Calamari

with lemon-garlic aioli

10.00

### Steamed Black Mussels

in garlic, tomatoes, fresh herbs & saffron broth

13.00

### Chicken Paillard

grilled chicken breast strips with dijon mustard cream sauce

10.75

### Marinated Chicken Wings

with guava-chipotle chile glaze

11.50

### 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

11.25

### Fried New Potatoes

with chile pasilla aioli

7.75

### Spanish Rice & Black Beans

with sour cream

8.00



## SMALL PLATES (cont.)

|  |       |
|--|-------|
| Red Beans Guisados<br>with white rice  | 8.00  |
| Chicken Curry or Ricotta-Spinach Empanada<br>served with tossed greens & black bean sauce                                  | 8.75  |
| Arroz con Pollo<br>roasted marinated chicken sautéed with red peppers, peas, olives, yellow rice & served with black beans | 11.50 |
| Cha3 Jerk Chicken<br>marinated chicken baked with habanero peppers, raisins, garlic & tomatoes served over white rice      | 10.00 |

## SANDWICHES

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

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

## 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](http://www.Cha3.com)