

Breakfast

SPECIALS

DULCE DE LECHE FRENCH TOAST*

Custard-dipped challah bread, macerated fresh berries, dulce de leche drizzle with fresh whipped cream 14

AVOCADO TOAST

Multigrain bread, Hass avocado, pomegranate seeds, pickled chilies, watermelon radish 13
Add eggs any style 3

PERUVIAN SKIRT STEAK & EGGS*

Blistered tomatoes and onions, crispy rice croquette, farmer's egg 24

LATIN BREAKFAST*

Two eggs any style, choice of applewood smoked bacon, housemade chorizo or chicken sausage, with Peruvian potato hash and arepas 14

BENEDICT CAZUELA*

Poached eggs, Peruvian potatoes, cheese arepas, housemade chorizo, hollandaise sauce 14

MEXICAN FRIED CHICKEN & WAFFLES*

Poblano peppers, housemade five-spice waffle, agave syrup 24

BREAKFAST BURRITO*

Housemade chorizo sausage, scrambled eggs, black beans, rice, Mexican string cheese, chili sauce, tomato jalapeño pico, with Peruvian potato hash 17

CHICA DOUBLE STACK BREAKFAST SANDWICH*

Two eggs, Vermont cheddar, Brazilian pico, brioche roll, with your choice of housemade chorizo, smoked bacon or ham 15

OMELET OF THE DAY*

Chef's daily preparation, served with Peruvian potato hash 16
Egg whites available upon request | vegetarian option

HASH & EGGS*

Crispy yuca hash, pearl onion escabeche, porchetta, brussels sprouts, finished with two sunny-side up eggs and Chica hot sauce 15

PAISA BREAKFAST RICE BOWL*

Steamed rice, black beans, sweet plantains, pork belly, pulled pork, housemade chorizo, two eggs, with chimichurri 16

STEAK & EGG TACOS*

Grilled beef tenderloin, scrambled eggs, Oaxacan string cheese, roasted potatoes, onions and peppers on a housemade corn tortilla with rice and beans 15

SWEET CORN PANCAKES

Blueberry sauce, tropical fruit, whipped coconut cream and agave syrup 15

COCONUT GRANOLA BOWL

Fresh pineapple, toasted coconut, kiwi, chia, almonds 14

BAKERY CORNER

LEMON BEIGNETS

Lemon ricotta donuts served with wild berry compote and white chocolate dulce de leche 15 | Single 23 | Family size

BREAKFAST PASTRY BASKET

Traditional guava and cheese pastelitos and brown sugar and cinnamon golfeados with seasonal jam and whipped aniseed butter 14

AGED RUM & BUTTERSCOTCH STICKY BUN

Brioche dough rolled with toasted pecans and dark brown sugar with aged dark rum-infused butterscotch sauce 10

CHICA POP TARTS 10

SIDES

HOUSEMADE CHORIZO 8

FRESH FRUIT 6

FARM EGGS ANY STYLE (2) 8

PERUVIAN POTATO HASH 8

SMOKED APPLEWOOD BACON 8

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

BREAKFAST DRINKS



COFFEE

Espresso	6	Double Espresso	8
Café Cubano	6	Americano	6
Cortado	7	Macchiato	7
Cappuccino	7	Café del Tiempo	9
Iced Coffee	7	Café con Leche	7
Carajillo Cortado with Spanish brandy			14
Trifásico Espresso with Spanish brandy			14

CAFÉ CHICA

FRENCH PRESS BREW			
12 oz serves 1-2 ppl			12
27 oz serves up to 4 ppl			20
<i>Decaf French Press Brew also available.</i>			

TEA

Earl Grey, Jardin Bleu, L'Oriental, Bali Citrus, Rooibos, Chamomile, Seasonal			5
Tropical Iced Tea			5
Green Iced Tea			5

FRESH JUICE BAR

CAROTENE KICKER 8
Apple, orange, sweet potato,
turmeric, maple syrup

GREEN GIANT 8
Cucumber, celery, apple,
kale, honey

**NOTHING RHYMES
WITH ORANGE** 8
Cantaloupe, carrot,
orange, ginger

TURMERIC TONIC 8
Turmeric, ginger, lemon,
black pepper

BLOODY MARY OR MARIA THE CHOICE IS YOURS 16

Our signature Bloody Mary mix is made with Sacramento tomato juice, fresh citrus, Worcestershire, horseradish chipotle purée and ancho chili

Choose an Infused Spirit:

Premium vodka or tequila infused with serrano, Fresno and jalapeño peppers

MIMOSAS

CLASSIC	13
MANGO CARROT	15
PASSION FRUIT PINEAPPLE	15
BELLINI	15

Chica offers a variety of beans responsibly sourced in Central & South America and locally roasted.