

# Chica Bonita Ladies Night

50% off for ladies dining with ladies | 25% off for ladies dining with mixed groups

## ceviches

### HAMACHI

*thai mango salad, rocoto miso vinaigrette* 5.7

### SCALLOP

*aji panca, grapefruit, crispy boniato* 5.7

### SHRIMP

*shiso, aji amarillo, wasabi, pickled sweet potato* 5.7

### SQUID

*tomato confit, ginger chimichurri* 4.9

## small plates

### TUNAPICA TARTARE

*crispy wonton, spanish olives, currants, toasted coconut, almond, avocado ceviche* 5.5

### VEGETABLE SPRING ROLL

*sriracha aioli criolla (v)* 4.0

### BEETPICA TARTARE

*crispy wonton, spanish olives, currants, toasted coconut, almond, avocado ceviche (v)* 4.5

### CRISPY KALE CHIPS

*toasted sesame, dried chilies, lime zest (v)* 4.0

### SHRIMP CHURROS

*sesame, jalapeño, thai coconut curry* 5.7

### BLACK BEAN & PLANTAIN EMPANADA

*rocoto sweet & sour (v)* 4.5

### CHICKEN CHICHARRONES

*traditional onion mojo or sesame soy glazed* 5.0

### CASABE CAKES

*guava bbq veal, onion mojo, fresno pepper* 5.0

## salads

### FIRE & ICE SHRIMP 🌿


*watermelon, cucumber, napa cabbage, sesame, crispy wonton* 5.9

### THE CRISPY CALAMARI 🌿

*banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette* 5.7

### EDAMAME 🌿

*black rice, grilled corn, tofu, crispy chili (v)* 4.5

 **(v) vegetarian**  
our kitchen will happily alter these dishes to be vegetarian

## *wok*

<b>CHILI RUBBED SCALLOPS</b> 🌿	
<i>black rice, black beans, roasted cauliflower, japanese aioli</i>	7.9
<b>CHINO LATINO</b>	
<i>mojo roasted lamb, jasmine rice, bean sprouts, egg, edamame</i>	7.9
<b>MOJO DUCK CONFIT</b>	
<i>brown rice, orange, thai basil, poached egg</i>	7.9

## *entrées*

<b>CUMIN DUSTED TUNA</b>	
<i>braised edamame &amp; white beans, chicken chorizo salsa, tatsoi, garlic sesame vinaigrette</i>	9.9
<b>SEVEN SPICE HALF ROASTED CHICKEN</b>	
<i>snow peas, shiitake mushroom, creamy congri, maduros pan jus</i>	7.9
<b>PESCADO AL A PLANCHA</b>	
<i>vegetable escabeche, yuca dumplings, bok-choy, toasted garlic, spicy shrimp coconut curry broth</i>	9.9
<b>GINGER &amp; PAPAYA MARINATED PALOMILLA</b>	
<i>tatsoi, pickled vegetables, thai chili mojo</i>	13.0
<b>PESCADO AL A PARRILLA</b>	
<i>daily selection of fresh grilled whole fish with herbs &amp; spices, seasonal grilled vegetables, homemade hot sauce, steamed white rice</i>	19.9

## *dessert*

<b>COCONUT &amp; LEMONGRASS FLAN</b>	
<i>orange &amp; ginger consommé, thai basil</i>	4.0
<b>SWEET POTATO BUÑUELOS</b>	
<i>cuban style doughnuts, fresh sugarcane syrup</i>	5.0
<b>PINEAPPLE TART</b>	
<i>pineapple confit, coconut meringue, lime sorbet</i>	4.0
<b>GUAVA CHEESECAKE NAPOLEON</b>	
<i>coconut tuille</i>	5.0