specials

starters

calamari   14

shallots, capers, garlic and light tomato sauce

mains

double pheasant   34

french couscous and mushroom sauce

starters

seafood gumbo  12

shrimp ceviche   16

grapefruit, oranges, poblano peppers, cilantro

and citrus vinaigrette

stuffed quail   16

white bean salad, sun-dried tomatoes

and natural jus

warm duck confit and serrano ham salad   13

baby arugula and tangerine vinaigrette

oysters rubio     14

crispy oysters, sauteed spinach, sweet plantain fufu

and wua kah tie sauce

beef empanadas      14

black bean salsa, daikon sprouts and romesco sauce

salad of baby organic greens    8

shaved parmesan cheese and fresh herb vinaigrette

baby spinach salad  9

cabrales blue cheese, roasted pear, black mission figs

and walnut vinaigrette

arugula and watercress salad      12

goat cheese, roasted butternut squash, pomegranate fruit,

crispy pumpkin seeds and raspberry vinaigrette



heirloom tomato salad



crab cakes



oysters rubio

    CHACHAMA  GRILL

$26 prix fixe

1

white bean soup

serrano ham and olive oil

salad of baby organic greens

cherry tomatoes and shallot vinaigrette

angel hair pasta

cherry tomatoes, spinach, shallots, shiitake mushrooms

and light tomato sauce

2

free range chicken

rice, olive relish and rosemary jus

tilapia

herb basmati rice and tomato-mixed olives concasse

shrimp asparagus ravioli

sauteed spinach, shiitake mushrooms and beurre blanc

3

napoleon

vanilla whip cream, fresh berries and grand marnier sauce

warm chocolate cake

vanilla ice cream and raspberry coulis

coconut flan

caramel sauce

dinner menu

Two prix fixe

menu options

**$26 prix fixe**

This menu is available all night from Sunday through Thursday only.

**$38 prix fixe**

This menu is available every day and all night. It includes any starter, any main and any dessert (coffee, tea, espresso and cappuccino are not included and some surcharges may apply).

**updated Jan 9, 2012**







tuna ceviche



Chef Elmer Rubio

desserts      7

napoleon

vanilla whipped cream, fresh berries and grand marnier sauce

warm chocolate cake

vanilla ice cream and raspberry coulis

tiramisu

lady fingers, espresso, rum and mascarpone

pumpkin bread pudding

pumpkin ice cream and creme anglaise

crème brulée

poached pear

mixed berries compote and vaniila whipped cream

coconut flan

caramel sauce

fruit plate

mango sorbet and raspberry coulis

ice creams

vanilla     chocolate     caramel    pumpkin

sorbets

mango     lemon     pineapple     raspberry

coffee, decaffeinated coffee, tea, herbal tea,

espresso or cappuccino