

NEW YEARS EVE

DECEMBER 31, 2025

Five Course Dinner **\$85**

iChao Pescado!
LATIN CARIBBEAN KITCHEN

Bienvenidos

NV foucher maison cremant de loire

Primer Curso

PAN DE BONO warm tapioca roll, queso fresco, gluten-free

Segundo Curso *Choose One*

TOSTONES RELLENOS crispy plantain, guacamole, queso fresco, shrimp, or chicharron

QUINOA Y AGUACATE quinoa, avocado, black bean, red pepper, tomato, grilled corn, red onion, pepitas, cilantro, smoky honey-lime dressing

Tercer Curso *Choose One*

EMPANADA VALLUNA one crispy cornmeal masa turnover, gluten-free

DE RES flank steak, yellow potato, tomato, aji rojo

DE CERDO pork, sweet plantain, black bean, queso fresco, hot sauce

DE POLLO chicken breast, yellow potato, tomato, aji rojo

DE VEGETAL sweet potato, garbanzo, tomato, kale, rice, aji colombiano

Cuarto Curso *Choose One* VEGAN OPTIONS AVAILABLE

SERVED WITH BLACK BEANS, RICE & CHOICE OF CRISPY OR SWEET PLANTAINS

LECHON CUBANO slow-cooked pork shoulder, salsa de mojo, habañero salsa, gremolata de chicharron

TAJIN FRIED CHICKEN breast, thigh, drumstick, mexican spices, lime, chile de arbol hot sauce

ROPA VIEJA shredded angus beef, green olive, red bell peppers, tomato, bacon, oregano

PRIME NY STRIP usda prime beef, mojo, chimichurri butter, cuban yuca (+15)

Quinto Curso *Choose One*

TEMBLEQUE coconut custard, blueberry compote, orange liqueur, cinnamon

TARTA DE QUESO SIN AZUCAR monkfruit sweetened cheesecake, almond crust, chocolate, guava

ARROZ CON DULCE DE LECHE rice pudding, dulce de leche, cinnamon, spiced rum raisins

Flights at Chao

ENJOY THREE OF OUR FINEST RUMS, TEQUILAS OR MEZCALS (1OZ EACH)

RUM: Kuleana HuiHui, Copalli Organic Cacao, Matusalem Gran Reserva 15 yr **30**

MEZCAL: Vago Elote, Illegal Reposado, Legendario Domingo Michoacan **35**

TEQUILA: Tapatio Blanco, La Gritona Reposado, Siete Leguas Añejo **42**

CLASE AZUL: Tequila Plata, Tequila Reposado, Mezcal San Luis Potosi **75**