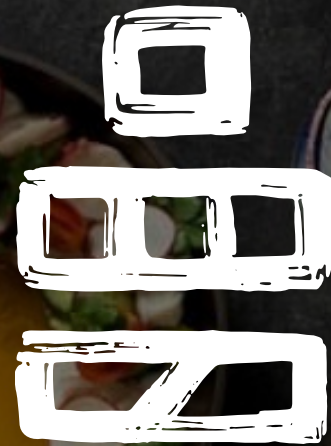




**PRIVATE DINING
BUYOUTS
& EVENTS**



CHAAK

**INSPIRED BY
EXECUTIVE CHEF GABBI
PATRICK'S YUCATECAN ROOTS**

CHAAK FEATURES MAYAN STAPLES OF PIBIL, RECADOS, SEAFOOD, SMOKE, AND EXOTIC SPICES COMBINED WITH HER SIGNATURE MODERN FLARE. LOCATED IN SOUTHEASTERN MEXICO, THE YUCATÁN PENINSULA DIFFERS FROM OTHER REGIONAL MEXICAN CUISINE WITH SPANISH, CARIBBEAN, AND MEDITERRANEAN INFLUENCES, DENSE TROPICAL CLIMATE, AND DEEP ROOTS OF THE NATIVE MAYAN CULTURE. EXPERIENCE THE SPIRIT OF THE YUCATÁN AT CHAAK.





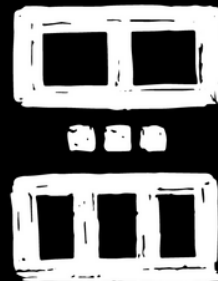
FULL RESTAURANT

CHAAK KITCHEN IS THE
THE PERFECT PLACE FOR
YOUR NEXT EVENT. OUR
INDOOR CAPACITY IS 100
GUESTS



LARGE PARTY

WE CAN ACCOMODATE
LARGE PARTIES UP TO 30
GUESTS. ENJOY ALL OUR
MENU HAS TO OFFER WITH
A FULL PRIX FIXE DINING
EXPERIENCE



OUTDOOR PATIO

ENJOY OUR RELAXING
OUTDOOR PATIO FOR YOUR
LARGE PARTY WITH UP TO
40 GUESTS





CHAAK





LUNCH + DINNER OPTIONS AVAILABLE
CHAAK OFFERS A WIDE ARRAY OF OPTIONS
FOR YOUR EVENT

LARGE PARTY PRIX-FIXE MENU

For parties larger than 12 guests.
Family Style Menu curated for guests
to experience a curation of CHAAK favorites.
Customized Wine Pairing also available

FULL RESTAURANT BUYOUT

Private event for family, clients, friends, employees
with an event staff specially attending to their needs

Perfect for : conferences, corporate events, parties,
fundraisers, holiday parties, celebrations, team
appreciation events, wedding receptions, rehearsal
dinners

BUYOUT PRICING:

Mon-Fri Lunch - \$5,000 (min consumption)
Sat & Sun Lunch \$6,000 (min consumption)
Mon-Wed Dinner - \$6,000 (min consumption)
Thursday Dinner- \$10,000 (min consumption)
Sun Dinner - \$7,000 (min consumption)



CHAAK

CUSTOM WINE PAIRING PACKAGE \$60 PER PERSON

Add customized wine pairing to any **PRIX FIXE** package for an additional \$60 per person. Each course will be paired with a curated wine.

In addition to our award winning cuisine, we take great pride in being amongst the first restaurants in Southern California to offer an extensive selection of wines from the Mexican states of Baja California, Coahuila, Guanajuato, Queretaro, & San Luis Potosi. We also carry many amazing wines from around the world.

Our collection is curated by our in-house sommelier Bella Patrick.



CHAAK

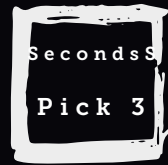
Design your Prix Fixe DINNER Menu

For parties of 12 or more
four course meal - family style
pricing is determined after meal selections and guest count



ENTRADAS

Pick 2



Secondos

Pick 3



Platos
Fuertes

Pick 2



Postres

Pick 2

SIKIL P'AK

toasted pumpkin seed dip, totopos, crudite

CEVICHE CAMPECHE

striped bass, octopus, tomato, avocado, avocado mousse, cucumber, radish, red onion, leche de tigre

HIRAMASA CRUDO

tomatillo agua chile, avocado, green apple, habanero quemado

CAMARONES EN RECADO NEGRO

tiger prawns, sofrito, chimole rice, radish salpicon

CHAAK CAESAR

baby gem lettuce, epazote chimichurri, quemado caesar dressing, pecorino, corn nut crumble

SMOKED CHICKEN SALAD

baby gem lettuce, persian cucumber, avocado, cherry tomato, marcona almonds, pecorino, citrus vinaigrette

PAVO EN RECADO NEGRO

braised turkey, blackened chimole, radish salpicon, avocado, fresh tortillas

CARNE CRUDO

beef tartare, porcini-black garlic recado, black pepper aioli, crispy taro

ALBONDIGAS

kurobuta pork, tomato guajillo, pecorino romano

PULPO AL GUAJILLO

grilled octopus, garbanzo puree, chayote, red chorizo

CORDONIZ A LA BRASA

grilled texas quail, charred cabbage, green apple, mole blanco, pine nuts

ESQUITES

grilled corn, bone marrow, lime, cilantro, pecorino

CHAYOTE

grilled chayote squash, almond requeson, english peas, charred sugar snaps, hearts of palm, pea tendrils, recado negro vinaigrette

COL MORADA

grilled red cabbage, beets, fuji apple, queso fresco, hibiscus honey mustard, pickled raisins, tarragon

CASTACAN

two confit pork belly tacos, recado negro salsa, xni pek

ENCHILADA EN CAZUELA

gruyere, swiss, monterey jack cheese, red chile sauce, avocado, crema

TAMAL COLADO

guajillo braised beef, camote pipian rojo, maitake mushrooms, pearl onions

EMPANADAS

Oaxaca cheese, epazote, habanero-romesco salsa

SALBUTE PATO AHUMADO

cherrywood smoked maple leaf duck, salpicon, molcajete habanero, duck chicharron

PANUCHO POLLO

cherrywood smoked chicken, salpicon, escabeche, tomate frito

MAKKUM BRANZINO

achiote-citrus, roasted peppers, onions, hoja santa, fresh house tortillas

COCHINITA PIBIL

achiote smoked pork shoulder, au jus, avocado puree, fresh house tortillas

POLLO PIBIL

cherrywood smoked half chicken, thyme-achiote glaze, chayote-apple slaw, fresh house tortillas

PRIME NEW YORK STRIP

24oz bone-in prime New York steak, porcini recado, papas fritas, zhoug

PARRILLADA YUCATAN

8oz prime sirloin, house spicy sausage, smoked pollo pibil, fresh house tortillas

BOMBAS

cinnamon-sugar beignets, dulce de leche, spiced chocolate sauce

IXCACAO

mayan chocolate mousse, white chocolate cremeux, caramelized banana, hazelnut crunch, nutella powder, hazelnut gelato

PANNA COTTA

banana + coconut, coconut caramel, toasted coconut flakes

BASQUE CHEESECAKE

burnt corn, blackberry fennel compote

CAPIROTADA

spiced persimmon bread pudding, vanilla bean gelato, caramelized pear

HOUSE-MADE GELATO

choice of vanilla, guava, hazelnut, passionfruit



CHAAK

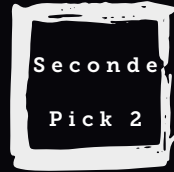
additional items available a la carte

Prix Fixe LUNCH Menu \$50 Per Person

For parties 8 or more
four course meal - family style



Entradas



Secondes

Pick 2



Platos
Fuertes

Pick 2



Postre

GUACAMOLE + SIKIL P'AK
guacamole, toasted pumpkin seed dip, totopos, crudite

EMPANADAS
Oaxaca cheese, epazote, habanero-romesco salsa

CHAAK CAESAR
baby gem lettuce, epazote chimichurri, quemado caesar dressing, pecorino, corn nut crumble

CEVICHE CAMPECHE
striped bass, octopus, tomato, avocado, avocado mousse, cucumber, radish, red onion, leche de tigre

CHORIZO HUARACHE
chorizo, mushroom, scallion, oaxaca cheese

AVOCADO HUARACHE
avocado, black beans, scarred pearl onion, almond requeson, aji verde (v)

POLLO PIBIL PANUCHO
cherrywood smoked achiote chicken, onion escabeche, tomato frito, black bean puree

COCHINITA PIBIL PANUCHO
smoked pork shoulder, escabeche, avocado aioli, radish salpicon

PATO AHUMADO SALBUTE
cherrywood smoked muscovy duck, radish salpicon, duck chicharron, habanero-molcajete

BOMBAS
cinnamon-sugar beignets, dulce de leche, spiced chocolate sauce



CHAAK

additional items available a la carte

Prix Fixe BRUNCH Menu \$60 Per Person

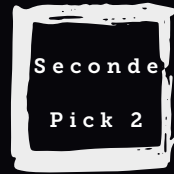
For parties of 8 or more
four course meal - family style



Entradas

GUACAMOLE + SIKIL P'AK
guacamole, toasted pumpkin seed dip, totopos, crudite

CEVICHE CAMPECHE
striped bass, octopus, tomato, avocado, avocado mousse, cucumber, radish, red onion, leche de tigre



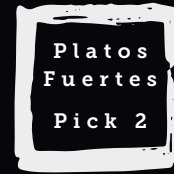
Secondes

Pick 2

MOLLETES
avocado, xnipek, black bean puree, oaxaca cheese, charcoal sourdough

CHORIZO HUARACHE
chorizo, mushroom, scallion, oaxaca cheese

AVOCADO HUARACHE
avocado, black beans, scarred pearl onion, almond requeson, aji verde (v)



Platos Fuertes

Pick 2

TACOS DE COCHINITA PIBIL
smoked pork shoulder, escabeche, habanero salsa

BISTEC EN RECADO
8oz london sirlion, papas fritas, rajas, mushrooms, schug

CHILAQUILES
salsa guajillo, crema, avocado, queso fresco, onions
choice of egg, smoked chicken + braised beef



Postre

BOMBAS
cinnamon-sugar beignets, dulce de leche, spiced chocolate sauce

Available Sundays Only 11-2

additional items available a la carte



CHAAK

Additional Information:

Confirming Your Booking:

To secure your booking we ask that you sign the agreement and provide a credit card for the 50% booking deposit and final payment. We ask that you confirm your final guest count seven (7) days prior to your event date along with any dietary restrictions for your group.

Cancellation Policy:

Large parties must be cancelled 72 hours before reservation, if within 72 hours a 10% fee will be charged to the card on file. All buyouts must be cancelled 10 days before event, if within the 10 days a 50% fee will be charged to the card on file.

Dietary Restrictions:

CHAAK KITCHEN is happy to accommodate guests with dietary restrictions. Please provide these details seven (7) days prior to your booking.

Beverage:

All beverages are based on consumption. Full Cocktail book available. For larger parties we can provide a curated beverage menu for you to offer to your guests. Wine & cocktail pairing available.

Payment:

All payments will be processed either at the time of the event minus the deposit or to the credit card on file.

Service Charges & Gratuity will be added to all groups of 8 or more guests, a 5% service charge and 20% gratuity will be added to your final total. For more information please speak with our hospitality team.

Minimum Consumption is the amount considered as a guarantee for which you will be charged (does not include tax and gratuities)

Menus:

All menus are served family style and are curated by our culinary team seasonally. Once on site, your group is welcome to order additional items a la carte. Menus subject to change. Substitutions graciously declined.

* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients ** Item contains or may contain nuts.

For more information or to inquire about booking your event please email specialevents@chaakkitchen.com



CHAAK