



LARGE PARTIES  
PRIVATE DINING  
BUYOUTS  
& EVENTS



CHAAK



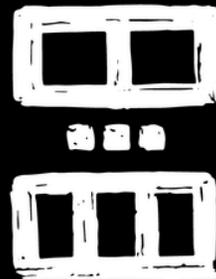
## FULL RESTAURANT

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



## LARGE PARTIES

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



## 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

# FAMILY STYLE DINNER

a curated four-course selection of the CHAAK classics, priced per person.  
all items are served family style + shared.

## MENU 1 | \$75

### ENTRADAS

#### CHUUK TRIO

guacamole, sikil p'ak, salsa

#### EMPANADAS

oaxaca cheese, epazote, habanero-romesco salsa

### SEGUNDO

#### CHAAK CAESAR

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

#### LAMB MERQUEZ HUARACHE

lamb sausage, sofrito, schug, tomato confit, pickled fresno, mint

#### ESQUITES

grilled corn, bone marrow, lime, cilantro, pecorino

### PLATOS FUERTES

#### POLLO PIBIL

cherrywood smoked half chicken, thyme-achiote glaze,  
coconut-yuzu rice, mojo criollo, plantains, house roti

#### COCHINITA PIBIL

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

### POSTRE

#### BOMBAS

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

## MENU 2 | \$95

### ENTRADAS

#### CHUUK TRIO

guacamole, sikil p'ak, salsa

#### EMPANADAS

oaxaca cheese, epazote, habanero-romesco salsa

### SEGUNDO

#### CHAAK CAESAR

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

#### MEZCLA DE HONGOS

roasted mushroom medley, pipian verde,  
pickled pearl onions, pistachio dukkah

#### ESQUITES

grilled corn, bone marrow, lime, cilantro, pecorino

### PLATOS FUERTES

#### PRIME NEW YORK STRIP

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

#### MAKKUM BRANZINO

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

### POSTRE

#### BOMBAS

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

we use the highest quality meats, gmo-free masa, and locally sourced seasonal produce. Our kitchen is seed-oil free, exclusively using butter, tallow, and avocado oil.

# FAMILY STYLE BRUNCH + LUNCH

brunch and lunch menus priced per person.  
four-course selection, served family style + shared.

## BRUNCH | SUN ONLY \$55

### ENTRADAS

#### CHUUK TRIO

guacamole, sikil p'ak, salsa

#### EMPANADAS

oaxaca cheese, epazote, habanero-romesco salsa

### SEGUNDO

#### MOLLETES

avocado, xnipek, black bean puree, oxaxaca cheese, charcoal sourdough

#### SPICY SAUSAGE HUARACHE

spring pea mash, avocado, requeson, milpero tomatillos

### PLATOS FUERTES

#### CHILAQUILES

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

#### TACOS DE COCHINITA PIBIL

smoked pork shoulder, escabeche, habanero salsa

### POSTRE

#### BOMBAS

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

## LUNCH | FRI-SAT ONLY \$55

### ENTRADAS

#### CHUUK TRIO

guacamole, sikil p'ak, salsa

#### EMPANADAS

oaxaca cheese, epazote, habanero-romesco salsa

### SEGUNDO

#### LAMB MERQUEZ HUARACHE

lamb sausage, sofrito, schug, tomato confit, pickled fresno, mint

#### SMOKED CHICKEN SALAD

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

### PLATOS FUERTES

#### PESCADO A LA TALLA

sea bream, hoja santa, garlic, rajas, pearl onions, roasted  
tomatillo salsa

#### COCHINITA PIBIL

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

### POSTRE

#### BOMBAS

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

## 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) A service charge of 3% will be applied to food items on each check to enable us to share the success of the restaurant with our kitchen staff.

### 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](mailto:specialevents@chaakkitchen.com)



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