Lunch

Lunch Time Thirst Quenchers
Ginger Strawberry Mojito Lemonade with Strawberry Puree Fresh Mint Leaves..................

Mango Lemondade with Mango Puree..........

Pink Pineapple and Ice Tea Splash of Cranberry Juice & Lemon Wedge

Prickly Pear Lemonade with Prickly Pear Puree

Special Lunch Time Libations
Tangerine Martini, Absolut Mandarin, Chaya Infusion, Strawberries, Ginger Juice, Orange Juice & Spicy Crow Chamomile
Pomegranate Martini, Chaya Infusion, Pomegranate Juice, Cranberry Juice & Sweet & Sour Mix
Raspberry Mojito Rum, Fresh Mint, Fresh Lime Juice & Sugar Spiral of Soda & Raspberry Lemonade
Sweet Tart Margarita, Tequila, Triple Sec, Fresh Lime & Orange Juice Spiral of Raspberry Lemonade Served on the Rocks with a Jap An Roll

The “Juicy” Infusion Fresh Cut Pineapple Marinated in Vodka Cranberry Juice & Juice Sauce Served on the Rocks

Chaya Infusion Fresh Cut Pineapple Marinated in Vodka

Raspberry Mojito Rum, Fresh Mint, Fresh Lime Juice & Sugar Spiral of Soda & Raspberry Lemonade

Special Margaritas
Gran Centenario Margarita Gran Centenario Plata, Gran Centenario Añejo, Gran Centenario Reposado, Gran Centenario Tequila Especial

Sushi & Salad Specials
Tuna, Tuna Tuna Spicy Tuna Roll, Tuna Sashimi & Tuna Tataki on a Bed of Greens

Dragon Roll Spicy Tuna, Avocado, Cucumber & Sweet Soy with Miso Glaze

Sushi Sushi Tuna Tataki, Salmon, Albacore, New Zealand Snapper & Shrimp with Spicy Aioli, Edamame & Soy Sauce Pineapple

Salmon Tempura Roll Cucumber, Avocado & Kani Sushi Served with Soy Sauce & Wasabi

Sushi “omakase”. Chef’s Daily Selection of Cut Roll and 9 Pieces of Sushi

Appetizers
Soup Du Jour

Crispy Fried Monterey Calamari Spicy Marmara Sauce

Chaya Classic Tuna Tartare Avocado & Herbs Créme Fraiche

Shrimp Enchilada Cilantro Cream and Pomegranate Cheese

Angus Beef Carpaccio Caperberry Salad

Two Hours Free Parking with Validation. 10% Off for Patrons of 7 P.M. Over $20 per bottle. No Smoking Policy. Check Anti-Aging Express, Master Card/Visa & Checks/Carte Blanche accepted.

Salads & Pastas
Hearts of Romaine Caesar Salad

Goat Cheese Salad Poached Pears in Mustard, Arugula, Red Wine Vinegar

Jaya Chicken Salad Spicy Peanut Dressing

Venice Chopped Salad Peonies & Truffle in a Jalepeno and Celery Cream Dressing with Jalapeno Cheese

Ahi Tuna Tataki Salad Mixed Greens in a Sesame soy dressing and Wasabi Aioli

Grilled Salmon and Asparagus Salad Baked Goat Cheese over Mixed Greens in a Girandole Vinaigrette

Grilled Steak Salad Chive Oil and Apples in a Balsamic Vinaigrette

Lobster Ravioli Balsamic Cream Sauce Cheese

Chicken Rissoto with Mushrooms, Corn and Asparagus

Grilled Tuna and Vegetable Tempura Bowl with Sweet Soy, Wasabi and Aoli over Rice

Sandwiches
Black Auge 10 Oz Cheese Burger White Cheddar with Grilled Onions, Mango Chutney and Spicy Mayonnaise, with Fries

Ahi Tuna Burger Rumaki, Tomato, Sweet Red Onion, Sweet Soy & Wasabi Aioli, with Fries

Grilled Steak Sandwich with Gruyere Cheese Erratic Ham, Tomato, Arugula and Mustard Mayo on Foccacia, with Fried Eggs

Entrées
Crispy Tempur with Curled Coconut Lentil (vegetarian)

Lobster, Sweet Potato Puree and Mushrooms

Chaya Chicken DiJion with Pommes Frites

Roasted Chicken Breast and Shrimp Pad Thai

Grilled Canadian Wild Salmon Topped with Crunchy Garlic Cheese Red Wine Sauce with Escarole, oyster mushrooms and Sweet Potato & Apple Puree

Pan-roasted Tai Snapper Coated with Cajun Spice Jambalaya Pâté & Kale in a Coconut Lobster Sauce

Chaya 8 Oz filet zbeef Steak Roasted Potatoes and Spinach

Special Bento Box Sea Server for Daily Selections with Sushi of the Day...

Dessert
Pistachio Chocolate Chip Cookies with Frangipane Whipped Cream

French Crepe Brûlée with Fresh fruit on the side

Banana Banana Banana Warm Banana Tart & Banana Ice Cream topped with Mixed Berries topped with a Frozen Chocolate Covered Banana

Macadamia Nut Ice Cream Profiteroles with Hawaiian Chocolate Fudge 3 Puff Pastries filled with Macadamia Nut Ice Cream topped with Hot Fudge and Alcoholic Sauce

Classic Apple Tart with fresh Vanilla Ice Cream

Flourless Rich Brownie with vanilla Ice Cream

Warm Milk Chocolate Croissant Bread Pudding with Caramel Ice Cream

Chaya Hot Fudge Sundae 3 Scoops of Vanilla Ice Cream with Mixed Carmelized, Rich Melted Berries and a Carmelized Banana with Hot Fudge on the side

Mango Tart with Mixed Fruit & Berries

Assorted Fresh Fruit

Macha Green Tea Ice Cream

Special Lunch Time Libations

Art (budding Flower) Glosso Ananara & Chrysanthemum are hand tied in early season great tea and scent with美媒. Art. Bloomsom as it infuses...

Chamomile Citrus (no Caffeine) Sipping Egyptian chamomile flowers and subtle slices of citrus create an intoxicating aroma with their signature blend...

Ceylon Yalta A tea black tea. This complex tea will surprise the palate with its nuanced flavors and subtly perfumed nose.

Dragon Jasmine Pearl Jasmie infused whole tea leaves rolled into “pearls”. Always aromatic and pleasant.

Green Lemon Flower (light Caffeine) First leaves and buds of sweet green tea and lemon blossoms with astringency, sil of lemon fruit. Light and refreshing...

Nyatsa Red (no Caffeine) Robusta leaves are infused with vanilla, citrus, mint blossoms and combative fruits, bold and smooth

Gyokuro Japanese Green Tea...

Maca Green Tea Ice Cream

Chaya Specialty Teas
Lobster Ravioli Balsamic Cream Sauce Cheese

Chicken Rissoto with Mushrooms, Corn and Asparagus

Grilled Tuna and Vegetable Tempura with Sweet Soy, Wasabi and Aoli over Rice

Hot Appetizers
Cajun Fried Calamari with Corny Mayo Marno

Seared Scallops over Thai Green Papaya Salad with Ginger Vinaigrette

Crispy Fried Potato Skewers with Asian Raisin Bolu Ensalada and Spicy Mayonaisey

Chaya Chicken Rolls with Sweet Miso Sauce

Shrimp & Blue Crab Jalapeno Fritters served with Homemade Ensamble

Lobster Bisque with Mixed Mushrooms

Pasta
Fresh Rigatoni Arbataza with Sundried Tomatoes and Spinach & Roasted Garlic with Tomato Vinaigret

Lobster Saffron Ravioli with Parmesan Cream Sauce

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