

BREAKFAST

all day

SAVORIES

BENEDICTE 60

Toasted buttery brioche/ poached eggs/ hollandaise sauce (D/G)

CHACHA SHAKSHUKA 52

Spiced tomato sauce/ confit capsicum/ red onions/ chicken/ eggs crumbled feta/ coriander and parsley (D/G)

TRUFFLED MUSHROOMS ON TOAST 95

Toasted sourdough/ scrambled eggs/ sautéed garlic mushrooms
Fresh black truffle/ parsley (D/G)

BIG BREKKIE 80

Fried egg/ sautéed garlic mushrooms/ potato galette Provençale tomato/ chicken sausages/ veal bacon/ sourdough bread (D/G)

CHEESE & HAM CROISSANT 45

Butter croissant/ béchamel sauce/ turkey ham/ Emmental cheese (D/G)

EGGS YOUR WAY 40

Two eggs served with two slices of toasted brioche
Eggs whole or white (G)
Fried, poached, omelet or scrambled

TARTINES

AVOCADO ON TOAST 55

Toasted sourdough/ fresh avocado mix/ kale vegan pesto
marinated feta cheese/ fresh spinach/ edamame/ rocket leaves/ fresh herbs (D/G/N)

SMOKED SALMON TARTINE 65

Toasted sourdough bread/ smoked salmon/ shallot and lemon ricotta
capers/ pickled red onions/ chives/ rocket leaves (D/G)

HUMMUS TARTINE 50

Toasted sourdough bread/ hummus/ cherry tomato/ cucumber
roasted pine nuts/ confit capsicum/ feta cheese/ parsley (D/G/N)

TOMATO BURRATA TARTINE 65

Toasted sourdough bread/ confit tomatoes/ roasted peaches
burrata/ roasted pine nuts/ fresh basil/ balsamic vinegar (D/G/N)

LABNEH TARTINE 45

Toasted sourdough bread/ red radish/ cucumber/ labneh
zaatar/ fresh mint (D/G)

ITALIAN TARTINE 50

Toasted sourdough bread/ marinara sauce/ provolone cheese
confit tomato/ black kalamata olives/ fresh basil (D/G)

SAVORY EXTRAS

smoked salmon 25/ veal bacon 25/ turkey ham 15/ chicken sausages 15
avocado 15/ guacamole 20
spinach 10/ mushrooms 15/ asparagus 25
feta cheese 15/ emmental cheese 10
pain beurre 15

SWEET EXTRAS

Choice of berries: strawberries / raspberries/ blueberries/ blackberries 15
Choice of nuts: almonds/ hazelnuts/ walnuts/ pecan nuts/ peanuts 10
pumpkin seeds/ sunflower seeds/ cocoa nibs/ chia seeds 10

soft launch



SWEETS & BOWLS

BANANA FRENCH TOAST 60

Brioche/ caramelized banana/ crushed peanuts/ salted caramel (D/G/N)

GRANOLA PARFAIT 55

Greek yogurt/ granola/ mixed berries/ raw honey (D/N)

CHIA PUDDING 45

Chia seed pudding/ coconut milk/ mango/ passion fruit/ fresh raspberry/ granola (N/PB)

CLASSIC AÇAÍ BOWL 55

Organic açai puree mixed with banana and almond milk/ granola
fresh mixed berries/ fresh banana/ organic chia seeds (N/PB)

NUTTY AÇAÍ BOWL 60

Organic açai puree mixed with banana and almond milk/ granola
cocoa nibs/ roasted hazelnut/ fresh banana/ peanut butter/ coconut shaving (N/PB)

*served all day

VIENNOISERIES

CROISSANT 20
PAIN AU CHOCOLAT 22
ALMOND CROISSANT 16
CHEESE CROISSANT 35
CHOCOLATE DANISH 26
STRAWBERRY DANISH 26

CAKES

CHOCO BROWNIE 38
MATCHA WHITE CHOCO COOKIE 25
CHOCO CHIPS COOKIE 25
CHEESECAKE 45
CARROT CAKE 45
BANANA BREAD 35
LEMON CAKE 35



CHACHA

all our prices are exclusive of 5% VAT.

*our dishes are made with love in a kitchen that handles nuts, shellfish, gluten & dairy.
In case of allergies, intolerances or dietary requirements, please speak to your waiter before ordering.
(d) dairy | (g) gluten | (n) nuts | (pb) plant-based

@wearechacha

LUNCH & DINNER

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SALADS

SUPERFOOD SALAD 65

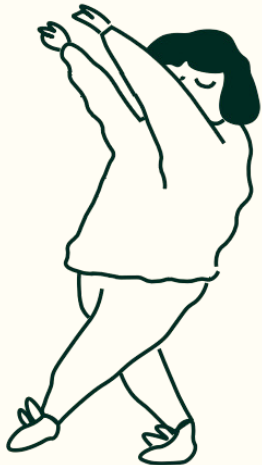
Organic quinoa/ red cabbage/ kale/ avocado/ raw cauliflower/ pomegranate/ mixed seeds & nuts/ carrots/ roasted sweet potato/ ginger dressing (N/PB)

KALE CAESAR 50

Kale/ baby gem lettuce/ garlic croutons/ grated parmesan
Caesar dressing/ mustard marinated chicken breast (D/G)

TOMATO SALAD 60

Heirloom tomatoes/ romesco sauce/ Stracciatella/ white balsamic dressing/ toasted pine nuts/ basil (D/G/N)



MAINS

ARRABIATTA 60

Orecchiette pasta/ confit onions/ arrabiata sauce/ fresh basil and parsley (D/G)

CHICKEN MILANESE 85

Served with mixed leaves salad/ lemon wedge (G)

SALMON BOWL 115

Seared fresh salmon/ black rice pilaf/ vegan pesto/ roasted carrots/ kale/ asparagus/ edamame (D/N)

CURRY COCO BOWL 70 *chacha création

Creamy curry-coco sauce/ baby corn/ shimeji mushrooms/
roasted carrots/ edamame/ crispy chickpeas/ coriander/ black rice pilaf (D)
*dairy free available upon request

VEGGIE BOWL 65

Black rice pilaf/ walnuts/ roasted carrots/ roasted sweet potato/ crispy chickpeas/ avocado/ shimeji mushrooms/ vegan pesto/ sesame seeds (N/PB)

*pasta can be made gluten free

SIDE DISHES

French fries 25

Sweet potato fries 25

Pilaf rice 30

Sautéed green vegetables 30

Roasted potatoes 30

Roasted confit capsicum 30



SANDWICHES

CHICKEN & BACON WRAP 65

Tortilla wrap/ marinated chicken breast/ veal bacon/ homemade onion compote/ baby gem lettuce/ avocado mix/ Monterey jack cheese/ confit capsicum/ ranch dressing (D/G)

PASTRAMI SANDWICH 65

Sourdough bread/ beef pastrami/ provolone cheese/ tomatoes/ yellow mustard/ mayonnaise/ pickled red cabbage (D/G)

TUNA AVOCADO SANDWICH 65

Rye bread/ tuna/ avocado/ mayonnaise/ celery/ pickled onions/ vegan kale pesto (D/G/N)

VEGGIE SANDWICH 55

Rye bread/ homemade hummus/ vegan pesto/ confit tomato/ grilled zucchini/ eggplant/ confit capsicum/ rocket leaves (G/N)

SWEETS

MATCHA CRÈME BRÛLÉE 50

Served with fresh strawberries (D)

CHOCOLATE JAR 45

Milk chocolate ganache/ hazelnut praline/ hazelnut/ vanilla chantilly (D/N)

ICE CREAMS

*one scoop for 20; two scoops for 35

VANILLA

CHUNKY CHOCO

YOGURT HONEYCOMB SEA SALT



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