

chez shea

Weekend Brunch Menu

We are committed to the utilization of exclusively organic ingredients whenever possible.

MEXICAN DELIGHTS (All Mexican dishes are served with black beans and rice)

Enchiladas Verdes, Rojos o Mole	\$13.95					
Enchiladas of roasted chicken topped with a tomatillo and sesame seed salsa, or with a chipotle-ranchera salsa or with house made mole, all with queso blanco, crema fresca, chopped onions and cilantro.						
Tacos de Pescado a la Plancha	\$14.50					
Seasonal white fish marinated with guajillo chile puree, cooked on the flat grill and served atop corn tortillas with cilantro, onions, heirloom tomatillo milpero salsa and Mexican slaw.						
Tamales Autenticos	\$11.95					
2 PORK MOLE OR CHICKEN CHILE VERDE OR ONE OF EACH						
Quesadilla de Pollo o de Vegetal	\$11.95					
A blend of Mexican cheeses with Chicken, mushrooms and chard, served with house made guacamole and salsa ranchera.						
Chile Relleno del Sur	\$11.95					
Fresh poblano chile stuffed with queso blanco, egg battered and baked, served in a spiced tomato broth topped with crema fresca.						
Tacos al Pastor	\$11.95					
Three Authentic Mexico City mini tacos with seasoned pork shoulder, housemade roasted tomato salsa and roasted pineapple.						
Huevos Rancheros	\$11.95					
Two fried eggs atop white corn tortillas, slathered in salsa ranchera and sprinkled with Mexican cotija cheese.						
Chilequiles Verdes o Rojos	\$13.95					
Crispy house made toasted white corn tortilla chips smothered in a mild wood roasted tomatillo, cilantro and jalapeño salsa, or salsa ranchera, topped with Mexican Cotija cheese and two fried eggs or roasted chicken, sprinkled with cilantro and diced onions.	<table border="0" style="font-size: small; margin-left: auto; margin-right: 0;"> <tr> <td style="padding: 0 10px;">w/eggs</td> <td style="padding: 0 10px;">\$11.50</td> <td style="padding: 0 10px;">w/chicken</td> </tr> </table>	w/eggs	\$11.50	w/chicken		
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Fajitas	\$14.95					
Sautéed red bell peppers zucchini onions mild salsa Ranchera tossed with your choice of fresh fish and tiger prawns or chicken or (vegetarian option) portobello mushroom served with rice and beans homemade guacamole sour cream and warm tortillas	<table border="0" style="font-size: small; margin-left: auto; margin-right: 0;"> <tr> <td style="padding: 0 10px;">w/chicken</td> <td style="padding: 0 10px;">\$12.95</td> <td style="padding: 0 10px;">w/portobello mushroom</td> <td style="padding: 0 10px;">\$12.95</td> <td style="padding: 0 10px;">w/fresh seasonal fish and tiger prawns</td> </tr> </table>	w/chicken	\$12.95	w/portobello mushroom	\$12.95	w/fresh seasonal fish and tiger prawns
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EGGS three organic eggs omelets (served with home fries or fruit & warm pita bread)

Turkish Scramble	\$11.50
Three eggs scrambled with tomatoes, green onions, feta cheese and kalamata olives.	
Mexican Omelet	\$11.95
Home made chorizo sausage black beans salsa ranchera and Oaxaca cheese enveloped in eggs and topped with avocado.	
California Omelet	\$11.95
Bacon, red onions, and cheddar cheese enveloped in egg and topped with fresh avocado	
Maltese Omelet	\$11.95
Sautéed wild mushrooms Swiss chard caramelized onions tomatoes and cheddar and mozzarella cheese enveloped in eggs and topped with avocado	
Sausage Frittata	\$11.95
Special housemade sausage, onion, mushrooms, tomatoes, cheddar and mozzarella	
Waffles and Eggs	\$12.95
Two eggs any style, waffles and your choice of link sausage or bacon served with home fries or fresh fruit.	

SOUPS AND SALADS

Soup of the Day - Black Bean; Minestra; Corn Chowder	cup \$3.95	cup \$3.95	cup \$3.95
House Green Salad	\$8.50	w/chicken \$12.50	w/tiger prawns \$14.50
Caesar Salad	\$8.50	w/chicken \$12.50	w/tiger prawns \$14.50
Heirloom Beet Salad	\$10.50	w/chicken \$13.50	
Roasted organic heirloom beets, tossed with an orange glaze, aged balsamic, red onions, feta cheese and toasted Macona almonds.			
Taco Salad			\$12.50
Housemade flour tortilla shell, Romain lettuce hearts, tossed with your choice of homemade chorizo sausage, chicken or (vegetarian option) portobello mushrooms, black beans, roasted corn, cherry tomatoes, cheddar cheese and avocado topped with mild chipotle vinaigrette dressing and crema fresca..			
Warm Thai Salad		w/chicken \$12.50	w/tiger prawns \$14.50
Fresh seasonal tropical fruit tossed with prawns or chicken in a Thai ginger-tamarind-peanut dressing, served atop baby greens.			
Ceviche Tostadas			\$13.95
Toasted corn tortillas topped with white fish and shrimp marinated in lime juice, tomato, onion, cilantro, olive oil and diced avocado.			
Warm Seafood Salad			\$14.95
Grilled fresh seasonal fish and prawns, tossed with harissa vinaigrette served atop baby greens with red onions and cherry tomatoes.			

SIDES (any one of these)

Bacon; Link Sausage; House made Chorizo Sausage; Ham	\$4.50
House made potato chips or french fries	\$3.00
House made tortilla chips and salsa.	\$3.50

Scallopini di Pollo alla Piccata			\$14.50
Chicken breast sautéed with caper, cream, Dijohn mustard, fresh parsley, white wine, lemon pepper and lemon juice tossed with fettuccine pasta .			
Lasagna (served w/ house salad)			\$14.95
Grass fed ground beef, season with onion, garlic herb and spice, in a marinara and béchamel sauce on layers of pasta sheets topped with ricotta, mozzarella, and Parmesan cheese. Served with house salad .			
Fish and Chips			\$14.95
Fresh seasonal white fish, dipped in a seasoned beer batter and deep-fried in rice oil, served with housemade french fries, tartar sauce, malt vinegar and cocktail sauce .			
Vegetable & Goat Cheese Wrap, (also available as a Rice Bowl)			\$11.95
Mixed vegetables sautéed with salsa ranchera, black beans, opal basil, romaine and goat cheese wrapped in a flour tortilla			
Thai Vegetable or Chicken Wrap (also available as a Rice Bowl)			\$11.95
Sautéed sweet pepper, onions, beans and shredded carrots, with roasted chicken in a peanut dressing, romaine lettuce, white rice and salsa ranchera wrapped in a flour tortilla.			
Curry Vegetable Wrap (also available as a Rice Bowl)			\$11.95
Sautéed bell pepper and onion, vegetarian curry sauce with raisins and veggies or chicken, jack cheese, white rice, romaine lettuce and salsa ranchera wrapped in a flour tortilla. (served with tortilla chips and slasa except for bowl)			
SANDWICHES (served with housemade potato chips, unless otherwise noted)			
Scramble Sandwich			\$11.50
Two eggs scrambled topped with bacon, jack cheese, avocado, served warm on a bun with a mild jalapeno mayonnaise.			
Shwarma (served w/ house salad)			\$12.50
Rotisserie ground beef and lamb, shaved thin, or rotisserie chicken, topped with red onions, tomatoes, lettuce, in a flat bread wrap with tzatziki and red bell pepper-pecan spreads.			
Bobotie			\$11.50
A South African twist on the classic sloppy Joe, ground Wagyu beef seasoned with apples, bananas, golden raisins, spices, curry, tomatoes, onions and garlic, served on a bun. (also available as rice bowl)			
Torta Ugalde			\$11.50
A savory blend of carnitas (savory pork), ham, avocado, roasted tomato salsa, queso blanco, lettuce, tomato and onions on a bun with a mild jalapeno mayonnaise.			
California Burger (served w/curly fries)			\$11.95
Ground Wagyu beef patty, seasoned with shallots, parsley and garlic, grilled and topped with an Asian soy-barbeque sauce on a bun, topped with grilled onions, sautéed wild mushrooms, lettuce, tomato and mayonnaise.			
Warm Turkey & Havarti			\$10.50
Fresh roasted turkey on the bone, sliced and layered with havarti cheese and caramelized onions served warm on bread topped with mayonnaise and basil pesto.			
East-West Fish Taco			\$12.50
Fresh fish marinated with Moroccan chermoula and cooked on the griddle, served in flatbread with tzatziki, harissa, tomatoes, onions, lettuce and salsa ranchera.			
Albacore Tuna Salad			\$10.50
Imported, highest quality albacore tuna, tossed with a lemon-manzanilla olive aioli, celery, red onions, parsley and diced roasted sweet peppers, served atop bun with lettuce and tomato.			
Falafel (served w/ house salad)			\$11.50
Housemade Cypriot-style fresh chickpea patty fried in rice oil, topped with lettuce, tomatoes, red onions Tzatziki and harissa-red bell pepper-pecan spreads, in a flat bread wrap.			
Portabello with Goat Cheese			\$11.50
Portabello mushroom grilled and layered with caramelized onions, roasted peppers and braised greens, on a bun topped with a piquillo-pecan spread and goat cheese.			
Add House or Caesar Salad			\$4.95
FOR THE WEE ONES (for those under 12 please)			
Waffle with fruit			\$5.50
Pasta with butter and Parmesan cheese	\$4.95	add chicken	\$7.50
Grilled Cheese Sandwich or Cheese Quesadilla	\$4.95	add chicken	\$7.50
Served with house made chips or fruit.			
Peanut Butter & Jelly Sandwich (served w/chips or fruit)			\$4.95
Turkey or Ham Sandwich with Jack Cheese (served w/chips or fruit)			\$7.50
Hamburger & Fries	\$7.50	add cheese	\$7.95
Plain Roasted Chicken & French Fries			\$7.95

Open for Brunch: Saturday & Sunday from 10:00am to 4:00pm

Open for Lunch: Monday-Friday 11:00am to 3:00pm

Open for Dinner: Monday-Sunday 5:00pm to 8:30pm

(650) 560-9234 ~ chez-shea.com