

chima Bar & Lounge

Orlando

Happy hour Monday to Friday from 5 PM to 7 PM at the Bar only. Live music every Tuesday & Thursday.



Cocktails

CAIPIRINHA OR CAIPIROSKA

\$7.00

Traditional Brazilian cocktail. Cachaça, fresh muddled limes, and sugar. Flavors: lime, strawberry, passion fruit, or pineapple. Make it a Caipiroska with Vodka.

MARGARITA

\$7.00

Sauza tequila, Triple Sec, fresh squeezed lime juice, orange juice, and sour mix.

OLD FASHIONED

\$8.00

A masterful blend of bourbon, bitters, and a touch of sugar, perfectly garnished with an orange twist and cherry.

MARTINI

\$8.00

Vodka or Gin.



Wines

Red Wine \$7.00

COASTAL VINES – CABERNET SAUVIGNON – CALIFORNIA

BODINI – MALBEC – ARGENTINA

PADRILLOS – PINOT NOIR – ARGENTINA

White Wine \$7.00

COASTAL VINE – CHARDONNAY – CALIFORNIA

HAYES – PINOT GRIGIO – CALIFORNIA



Well Drinks \$7



VODKA – AMSTERDAM

TEQUILA – SAUZA

RUM – BACARDI LEMON

GIN – AMSTERDAM

BOURBON – BUFFALO TRACE



Beer



Bottles \$6

BUDWEISER

BUD LIGHT

Draft \$9

LA PLAYITA

BLUE MOON

DOS EQUIS



Bar Specials

BRAZILIAN PASTEL \$6.00

Deep-fried thin dough filled with provolone cheese. Served with homemade malagueta pepper jelly.

CHICKEN SKEWERS WITH PINEAPPLE \$7.00

Grilled chicken thighs with pineapple. Served with aji sauce.

CHIMA SLIDERS* \$8.00

Certified Angus Beef top sirloin patties, fresh spinach, garlic lemon aioli, and onion strings. Served with Parmesan truffle fries.



Appetizers

BRUSCHETTA TRIO \$14.00

Italian bread served with three different toppings: Caponata, portobello mushrooms & spinach, and caprese.

SLIDERS* \$15.00

Certified Angus beef top sirloin patties, fresh spinach, garlic lemon aioli, and onion strings. Served with parmesan truffle fries.

CHIMA BURGER* \$19.00

The perfect mix of certified Angus beef top sirloin and beef ribs, topped with cheddar cheese and special sauce. Served with Parmesan truffle fries.

BEEF CARPACCIO BITES* \$6.00

Sliced French bread topped with thinly raw beef, shaved parmesan cheese, capers and mustard dressing.

CHARCUTERIE & CHEESE BOARD \$30.00

Prosciutto di Parma, mortadella, copacolla, sopressata, Parmigiano Reggiano, gouda, manchego, fresh white cheese, fig jam, dried apricots, grapes, and toasted walnuts. Served with sliced Italian bread.

CAESAR SALAD (TRADITIONAL) \$9.00

Romaine lettuce, anchovies, croutons, shaved parmesan cheese and homemade Caesar dressing.

– Add a protein choice: 4 ounces

Aji Chicken \$6.00 | Flank steak* \$7.00 | Salmon* \$8.00 | Shrimp \$8.00

SEAFOOD SALAD \$15.00

Shrimp, scallops, calamari, olive oil, cilantro, onions and lemon juice.



From the Grill



AJI CHICKEN SKEWER WITH PINEAPPLE \$14.00

Served with aji sauce.

TOP SIRLOIN W/ JALAPENO* \$15.00

Served with chimichurri sauce.

LAMB CHOPS* \$18.00

Served with mint jelly.

GRILLED SHRIMP \$14.00

Sides



FRIES \$6.00

PARMESAN TRUFFLE FRIES \$7.00

* These items are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

Prices and items are subject to change without notice. Always check with the bar staff before ordering.