



## chima Bar & Lounge

## Orlando

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



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Cocktails

### Traditional Brazilian cocktail. Cachaça, fresh muddled

CAIPIRINHA OR CAIPIROSKA

\$7.00

limes, and sugar. Flavors: lime, strawberry, passion fruit, or pineapple. Make it a Caipiroska with Vodka.

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

MARGARITA

rango

\$7.00

## perfectly garnished with an orange twist and cherry.

**OLD FASHIONED** 

A masterful blend of bourbon, bitters, and a touch of sugar, perfectly garnished with

\$8.00

\$8.00

MARTINI

Vodka or Gin.



# Wines

Red Wine \$7.00

CALIFORNIA

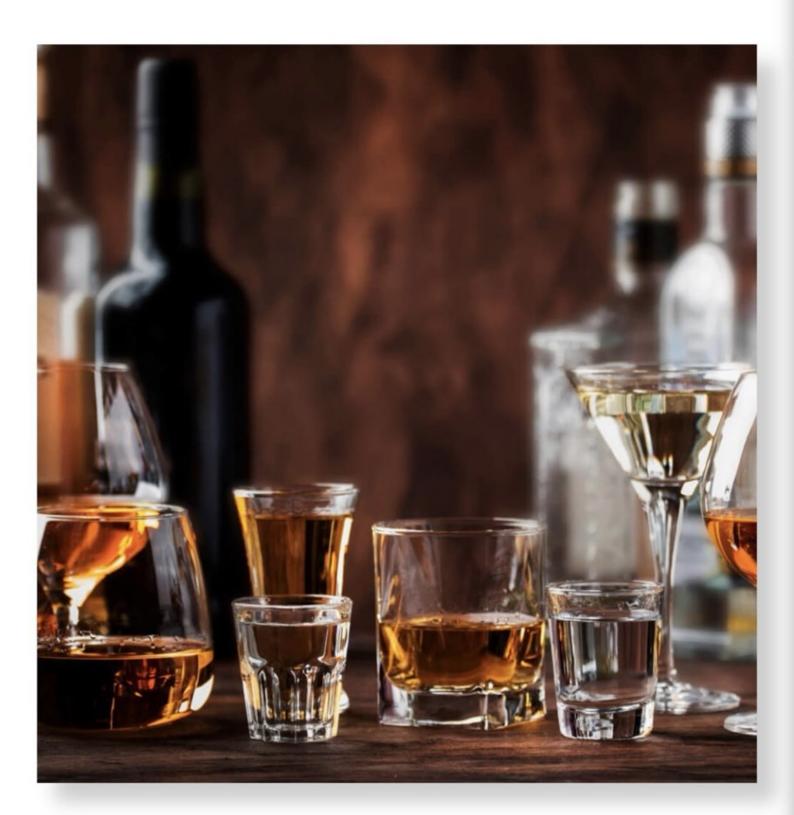
BODINI - MALBEC - ARGENTINA

PADRILLOS - PINOT NOIR - ARGENTINA

White Wine \$7.00

COASTAL VINE - CHARDONNAY - CALIFORNIA

HAYES - PINOT GRIGIO - CALIFORNIA

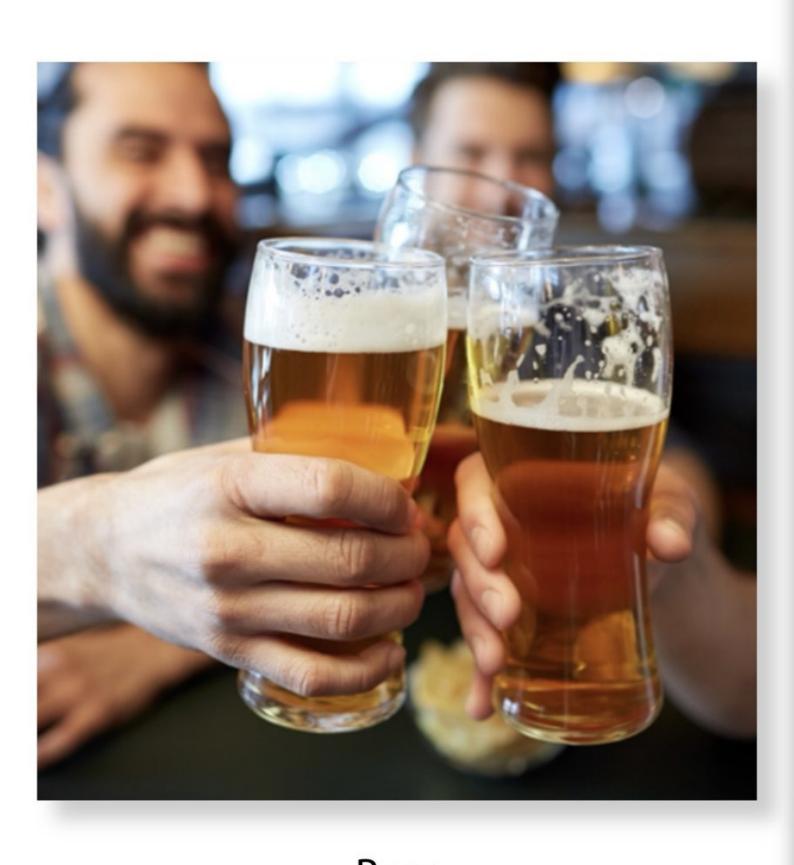


## Well Drinks \$7



VODKA – AMSTERDAM TEQUILA – SAUZA RUM – BACARDI LEMON

GIN - AMSTERDAM BOURBON - BUFFALO TRACE



## Beer



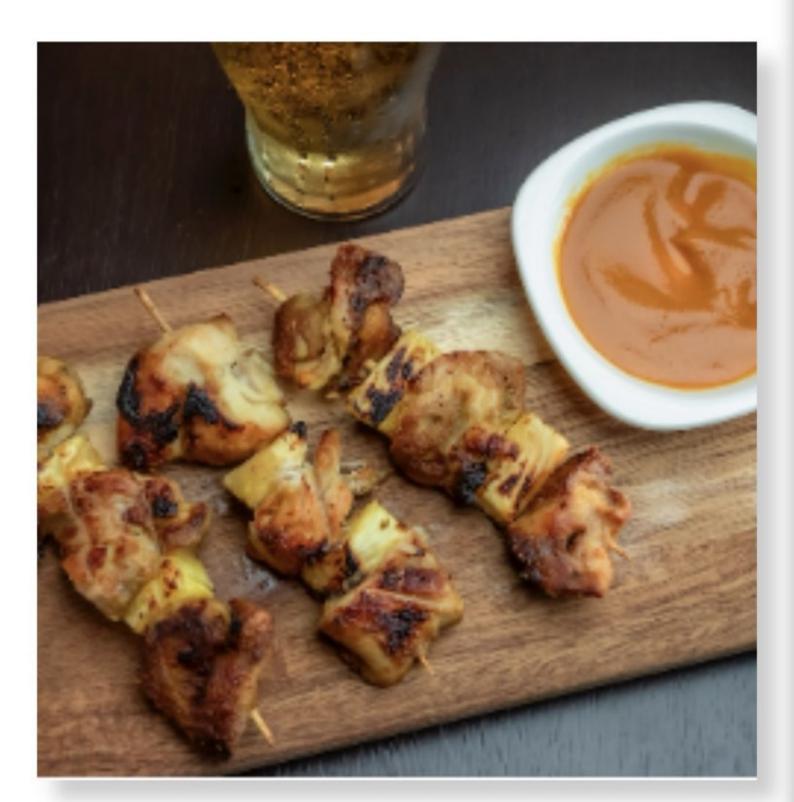
Bottles \$6

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

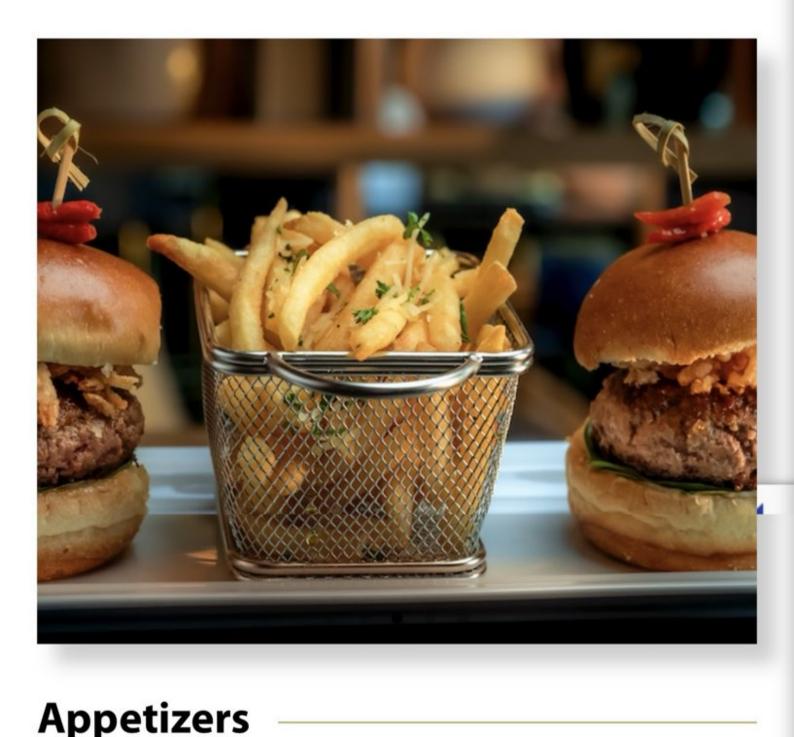
\$7.00

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.



## **BRUSCHETTA TRIO**

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

\$14.00

\$15.00 SLIDERS\*

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

parmesan truffle fries. \$19.00 CHIMA BURGER\* The perfect mix of certified Angus beef top sirloin and

## Served with Parmesan truffle fries.

**BEEF CARPACCIO BITES\*** \$6.00 Sliced French bread topped with thinly raw beef, shaved

beef ribs, topped with cheddar cheese and special sauce.

## parmesan cheese, capers and mustard dressing.

\$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.

CHARCUTERIE & CHEESE BOARD

CAESAR SALAD (TRADITIONAL) \$9.00 Romaine lettuce, anchovies, croutons, shaved parmesan

#### cheese and homemade Caesar dressing. Add a protein choice: 4 ounces

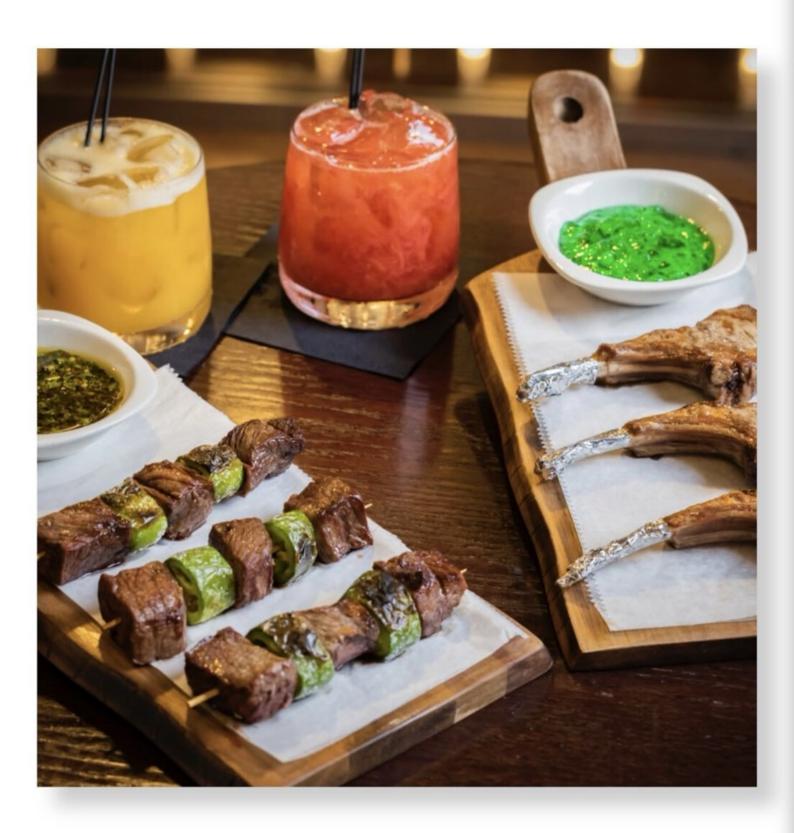
Aji Chicken \$6.00 | Flank steak\* \$7.00 | Salmon\* \$8.00 | Shrimp \$8.00

## SEAFOOD SALAD

lemon juice.

\$15.00

Shrimp, scallops, calamari, olive oil, cilantro, onions and



### 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.