



WELCOME

Welcome to Che Chori, where Argentina's favorite street foods and comfort classics are crafted from scratch and served with genuine hospitality. From handcrafted empanadas and house-made sausages to artisan sandwiches, pizzas, and plated entrées, every recipe reflects the flavors Marcos (*Che Chori Founder/Owner*) grew up enjoying in Argentina.

EMPANADAS

Che Chori's house-made empanadas are crafted with care using Argentinian dough and scratch-made fillings, offering an authentic taste of Argentina with a twist.



Empanada Combo \$15.99

Choose any three empanadas, served with Che Chori kettle chips, a caramel churro, dulce de leche, and our signature Chimimayo.

Half Dozen \$22.99

Choose any six empanadas. Includes 4 oz. Chimimayo.

Dozen \$42.99

Choose any twelve empanadas. Includes 8 oz. Chimimayo.

EMPANADAS A LA CARTE • \$3.99 Each

Beef — Signature blend of seasoned ground beef, onions, chopped egg, green olives, and traditional Argentine spices. No cheese.

Birria — Slow-braised beef with melted Monterey Jack cheese, served with rich consommé for dipping.

Bacon Cheeseburger — Seasoned Angus beef, double-smoked bacon, cheddar cheese, onions, relish, and classic burger flavors.

Chicken — Tender chicken with sautéed onions, red and green bell peppers, and smoked paprika. No cheese.

Buffalo Chicken — Creamy buffalo chicken blended with melted Monterey Jack and Cheddar cheeses for the perfect balance of heat and comfort.

Creamy Chicken — Tender chicken in a rich cream sauce with peppers, onions, and Argentine seasonings.

Pollo Rojo — Shredded chicken simmered in a bold red chili sauce with fresh cilantro. No cheese.

Cheesy Pineapple Bacon: Monterey Jack cheese, bacon, and pineapple

Argentine Chorizo — Our signature Argentine chorizo with onions and melted Monterey Jack cheese.

Ham & Cheese — Smoked ham and melted mozzarella and Monterey Jack cheeses—an Argentine classic.

Mexican Chorizo — House-made Mexican chorizo with onions and Monterey Jack cheese.

Spinach — Spinach, cream corn, black beans, onions, and Monterey Jack cheese.

Caprese — Tomatoes, basil, and Monterey Jack cheese inspired by the Italian classic.

Southwest Veggie — Black beans, sweet corn, tomatoes, and Southwest spices. No cheese.

Humita — Creamy sweet corn with béchamel and Parmesan cheese.

Food Allergy Notice: Please inform your server of any food allergies or dietary restrictions before ordering. While we take every precaution, all menu items are prepared in a kitchen that handles common allergens, including wheat, dairy, eggs, soy, peanuts, and tree nuts. We cannot guarantee that any menu item is completely free of allergens.

***Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Service Charge: For dine-in table service, a **20% gratuity** is automatically added to parties of 5 or more. During special events, a **20% gratuity** is automatically added to **all dine-in guest checks**.

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Guava & Cream Cheese — Sweet guava and cream cheese in a beloved Latin American pairing.

SANDWICHES



Choripán \$13.00
Our signature Argentine chorizo butterflied and topped with lettuce, tomato, and chimichurri on a house-made French baguette. Served with chips.



Porchetta \$18.99
Slow-roasted porchetta, seasoned and marinated for over 24 hours until tender with crispy, crackling edges, served on a house-made French baguette with pickled red onions and basil-chimichurri. Served with fries.



***El Vacío \$20.99**
House-butchered Angus flank steak served medium, topped with lettuce, tomato, and chimichurri on a house-made French baguette. Served with fries.



Beef Milanesa \$16.99
Lightly breaded beef Milanesa topped with lettuce, tomato, and ChimiMayo on a house-made French baguette. Served with chips.



Chicken Milanesa \$15.99
Lightly breaded chicken Milanesa topped with lettuce, tomato, and ChimiMayo on a house-made French baguette. Served with chips.

SANDWICH UPGRADES: Chori (+1 Arg Chorizo): \$3.99 Completa: \$3.99 Pickled Jalapenos: \$1.00 Gouda Cheese Slice: \$1.00 Upgrade to Fries: \$1.99

BURGERS



***Angus Beef Burger \$14**
Seasoned Angus beef burger served medium on a brioche bun with mustard, ChimiMayo, pickle, lettuce, tomato, and onion. Served with chips.

BURGER UPGRADES: Burger Doble (+1 Patty): \$2.99 Chori (+1 Arg Chorizo): \$3.99 Completa: \$3.99 Pickled Jalapenos: \$1.00 Gouda Cheese Slice: \$1.00 Upgrade to Fries: \$1.99

PIZZAS



Con Carnes \$19.99
House-made olive oil dough topped with gourmet tomato sauce, whole milk mozzarella, Che Chori chorizos, pepperoni, and ham.

Fugazza Muzza & Onions \$16.99
A mountain of sweet onions, whole milk mozzarella, and Argentine oregano on olive oil dough. No tomato sauce.

Mozzarella & Oregano \$16.99
Tomato sauce, whole milk mozzarella, and Argentine oregano.

EXTRA TOPPINGS: \$1.29 Each: Ham, Pepperoni, Sausage, Olives, Onions, Roasted Red Peppers, Sliced Tomato



SHAREABLES



Half-Meter Argentine Chorizo Board \$22

Half a meter of our signature Argentine chorizo served with a sliced French baguette, house-pickled red onions, a crisp cabbage-and-carrot salad dressed with olive oil and vinegar, and our signature chimichurri.

ADD-ONS: Pickled Jalapenos: \$1



Argentine Picada \$20

Argentina’s favorite board for sharing.

A shareable spread of soppressata, Gouda, four mini empanadas, sliced French baguette, and our trio of signature sauces: chimichurri, Chimimayo, and Chimifire.



Provoleta \$13

Premium aged provolone melted in a cast iron skillet, seasoned with Argentine spices, and topped with roasted bell peppers. Served hot and bubbly with a French baguette for dipping and sharing.

ADD-ONS: Chori (+1 Arg Chorizo): \$.399 Onions: \$1.29 Baguette (+1) \$1.99



Matrimonio \$11

A marriage made in Argentina. Our house-made Argentine chorizo and rich, savory morcilla are grilled to perfection and served together for the ultimate taste of tradition.

ADD-ONS: Baguette (+1) \$1.99

PLATED ENTRÉES



Beef Short Rib Plate: \$51

18 oz of beef short ribs, grilled and served with seasoned fries, crisp lettuce, tomato, and onion salad, and our signature chimichurri.



*El Vacío Steak Plate: \$38

House-butchered 12 oz. Angus flank steak, grilled to a juicy medium and served with seasoned fries, crisp lettuce, tomato and onion salad, and our signature chimichurri.



Milanesa Napolitana: Beef \$29 Chicken \$27

Lightly breaded Beef or Chicken Milanesa, tender and juicy on the inside, layered with smoked ham, mozzarella cheese, tomato sauce, and Argentine oregano. Served with seasoned fries, fresh lettuce, tomato, and onion, and our signature chimichurri.



Che Chori House Salad \$10

Fresh green leaf lettuce, ripe tomatoes, red onion, and crumbled feta, served with our tangy house vinaigrette. Add your choice of protein.

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PROTEIN ADD-ONS: Grilled Chicken: \$5 Chicken Milanese \$6 Beef Milanese \$7 Vacio (Flank Steak) \$10

SIDES

Large Fries \$6.99	Large Kettle Chips \$5.99	Mixed Salad \$6.99 Lettuce, tomato, onion, with house vinaigrette.	Sauces Chimichurri, Chimimayo, Chimi Fire 2oz \$0.99 16oz \$9.99
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DESSERTS



FLAN \$8
Silky, creamy custard topped with a rich dulce de leche sauce and served with a dollop of whipped cream.
Add a Scoop of Vanilla Ice Cream \$2



CHURROS: Deep-fried pastry coated in cinnamon and sugar.
*Available in **Bavarian Cream, Caramel, Chocolate, and Plain***
2 5-INCH CHURROS \$2.99
4 5-INCH CHURROS \$5.99
DOZEN 5-INCH CHURROS \$15.99
Dipping Sauces (2oz) \$0.99
*Available in **Dulce de Leche, Guava Jam, and Dark Chocolate***
Add a Scoop of Vanilla Ice Cream \$2



Traditional Alfajor (Cookie): \$2.99
Argentina's most beloved cookie sandwich—two house-made bourbon-infused shortbread cookies filled with rich dulce de leche and rolled in shredded coconut.
Add a Scoop of Vanilla Ice Cream \$2

Ask us about our dessert empanadas, Che!

BEVERAGES

PELLEGRINO \$7	JARRITOS \$3.99 FRUIT PUNCH GRAPEFRUIT LIME MANDARIN MANGO PINEAPPLE TAMARIND	SODA \$3.49 COKE DIET COKE COKE ZERO CHERRY COKE SPRITE PIBB XTRA FANTA MINUTE MAID
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KIDS MENU

Piggy in a Poncho — Hot dog + cheddar cheese wrapped in empanada dough

COOK-AT-HOME

Ask about our cook-at-home chorizos, sausages, and empanadas