

# CHICA™

- Cuisine:** Latin America
- Hours of operation:** Lunch: Monday - Friday, 11:00 a.m. - 2:30 p.m.  
Dinner: Monday - Friday, 4:30 p.m. - 10:30 p.m.  
Brunch: Saturday - Sunday, 8:30 a.m. - 3:00 p.m.  
Bar & Lounge - beverage only:
- Monday - Friday, 2:30 p.m. - 4:30 p.m.
  - Saturday - Sunday, 3:00 p.m. - 4:30 p.m.
- CHICA Nights:
- Friday - Saturday 9:00 p.m. - 2:00 a.m.
- Chef/Partner:** Lorena Garcia
- Owner:** John Kunkel | 50 Eggs Hospitality Group
- Chef de Cuisine:** Ramon Guzman
- Pastry Chef:** Jessica Scott
- Description:** CHICA Las Vegas, an innovative concept from John Kunkel's 50 Eggs Hospitality Group takes guests through a culinary revolution of Latin flavor. Critically acclaimed and touted in Las Vegas Magazine as the "Latin-dining hot spot," CHICA serves up an array of show stopping dishes created by Celebrity Chef, Lorena Garcia in a playfully, vibrant atmosphere.
- Latin Fusion cuisine is Chef Garcia's forte. Appetizers, main courses, desserts, and even cocktails are crafted with an infusion of cultural heritage allowing diners to explore multiple cuisines all at once. CHICA's menu presents a dynamic take on classic Latin dishes, from the tastes of Venezuela, Peru, Brazil, Mexico, and Argentina. Open daily for lunch and dinner, CHICA also welcomes guests to a lively weekend brunch and a seductive nighttime affair, CHICA Nights Friday through Saturday.
- Designer:** Rockwell Group
- Design Features:** The design celebrates a blend of contemporary and classic Latin American influences. The main bar is a focal point of the space framed by columns of handmade plaster and accents of gold stencil work with a canopy of lush greenery. Ample leather details and warm lighting soften the space while colorful seating

adds a sense of vibrancy. Latin American artist, Daniel Osorno created the mural featured in CHICA's lounge.

**Seating Capacity:**

THE BAR: standing reception up to 125

THE LOUNGE: standing reception up to 35

THE LIBRARY: seated up to 30 / standing reception up to 45

MAIN DINING ROOM: seated up to 70

PRIVATE DINING ROOM: combined up to 30 seated / standing reception 35

PRIVATE DINING ROOM (SMALL): seated up to 8

PRIVATE DINING ROOM (LARGE): seated up to 14

FULL BUYOUT: 325 at once, more on a flow

**Attire:**

Casual Chic

**Price Range:**

Appetizers: \$18 - \$25  
Main dishes: \$34 - MP

**Reservations:**

Recommended

**Phone Number:**

702.805.8472

**Location:**

Restaurant Row

**Website:**

[CHICA at The Venetian Resort Las Vegas](#)

**Fun Fact:**

The delicious arepas are made fresh daily by an actual arepa master, named Gaudi. The 73-year-old who only goes by one name, has been cooking with Chef Lorena for over 10 years adding her inspiring Venezuelan traditions and vibrant Latin flavors to Chica. Gaudi is also a great teacher and mentor to those around her by sharing the importance of honoring heritage and her favorite, the arepa.

**Guest Favorites:**

Wood Oven Roasted Peruvian Octopus, Wood-Fired Meat Parrillada

**Must have:**

Baby Back Ribs "Al Pastor," The Flaming Skull

**Awards:**

"Award of Excellence"  
WINE SPECTATOR

"Trendiest Restaurants in Sin City"  
DuJour

"Best New Restaurant"  
BEST OF LAS VEGAS

"Where to Eat in Vegas"  
Observer

"Restaurants that Define Las Vegas Dining"  
OpenTable

CHICA™

LORENA GARCIA

Chef/partner

Lorena Garcia is a restaurateur, TV personality/producer, philanthropist, and published author and one of the country's leading chefs, well known for numerous TV series, a successful chain of restaurants, and cookbooks. Garcia embraced a love of food as a child, while growing up in Venezuela. She graduated with a bachelor's degree from Johnson & Wales University and more recently received an honorary doctorate in culinary arts. She took her first job as an apprentice at the Ritz-Carlton in Paris, subsequently working her way through Italy, Japan, Korea, Thailand, and China. In July 2002, Garcia opened her own restaurants, Food Café and then Elements Tierra, in Miami's Design District. Garcia's latest restaurant project is CHICA at The Venetian. This exciting, diverse menu draws inspiration from classic renditions and gives guests the opportunity to explore the flavors of Latin American cuisine with influences from Venezuela, Peru, Brazil, Mexico, and Argentina, and beyond.