

STARTERS

Guacamole | 16 ^{GF}

Guacamole Tableside | avocado, serrano, tomato, onion, cilantro, lime, salsa de mesa, tortilla chips

Los Tres Salsas | 7 ^{GF}

Salsa Tasting | salsa de mesa, papaya habanero salsa, tomatillo fresca, corn tortilla chips

Camarones Queso Fundido | 12

Shrimp Queso Fondido | herb shrimp sauce, melted jack & queso fresco, tomatoes, jalapeño, cilantro, onions

Flautas De Pollo | 13

Rolled Stuffed Crispy Flour Tortilla |

pulled chicken tinga, monterey jack cheese, cilantro, crema, guacamole

Ahi "Nachos" | 18

Sashimi Grade Ahi Tuna | chili de arbol aioli, crispy onions, cilantro, lime, agave soy reduction, crispy flour tortillas

Ceviche | 15 ^{GF}

Chilled Citrus-Marinaded Local Catch of the Day & Shrimp

cucumber, avocado, fresh lime juice, cilantro, mango salsa, tortilla chips

Ensalada de espinacas | 10 ^{GF}

Spinach & Arugula Salad | roasted beets, candied spiced almonds, toasted pepitas, queso fresco, jicama, lilikoi serrano vinaigrette

Sopa de Tortilla | 7 cup | 10 bowl ^{GF}

Tortilla Soup | tomatoes, adobe chile, chipotle chile, red pepper, pulled chicken breast, avocado, queso fresco, crema, crispy tortilla strips

Bruselas Fritto | 10 ^{GF}

Fried Brussel Sprouts | honey jalapeño vinaigrette, pepitas, cilantro, fried jalapeño, raisins

^{GF} gluten free

While we offer gluten-free menu options, we are not a gluten-free kitchen.

Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

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TORTILLA REPUBLIC

THE UPSTAIRS

LAND

Carnitas | 23 ^{GF}

Braised Pork, pickled jalapeño caramelized orange peel, sour cream, corn tortillas, tomatillo fresca, guacamole house mexican rice & black beans

Chili Verde | 27

Short Rib Chile Verde | prime all natural short rib, roasted tomatillo and jalapeño sauce, roasted garlic jalapeño potato purée, crispy onions (spicy)

Chuleta de Cerdo al Pastor | 26 ^{GF}

Pork Chop Al Pastor | spiced caramelized pork chop, roasted garlic jalapeño potato purée, caramelized pineapple, red grilled onions, asparagus, al pastor sauce

Fajitas de Pollo | 22 ^{GF}

Chicken Breast Fajitas | hot cast iron skillet, warm tortillas, sautéed poblano, red onions, tomatoes, salsa de mesa, crema, guacamole, house mexican rice & black beans

Fajitas De Carne* | 28 ^{GF}

Short Rib* | hot cast iron skillet, warm tortillas, sautéed poblano, red onions, tomatoes, salsa de mesa, crema, guacamole, house mexican rice & black beans

Filete de Hierro Fundido 8 oz.* | 34 ^{GF}

Cast Iron Filet 8 oz.* | jalapeño garlic potato purée, seasonal vegetables, mushroom tequila cream sauce

Enchilada Suizas | 19 ^{GF}

Chicken Enchilada | pulled chicken tinga, creamy tomatillo sauce, monterey Jack cheese, shredded cabbage, house mexican rice & black beans

Mole de Poblano Enchilada | 20 ^{GF}

Poblano Mole Enchilada | pulled chicken tinga, mole de poblano, crema, queso fresco, toasted sesame seeds, shredded cabbage house mexican rice & black beans

Enchilada de Carne | 22 ^{GF}

Shredded Beef Enchilada | fresh tomatoes, ranchero sauce, monterey jack cheese, shredded cabbage, crema house mexican rice & black beans

FARM

Relleno Poblano | 19 ^{GF}

Stuffed Roasted Poblano Pepper, w/eggplant, mushroom, zucchini, carrots, toasted pine nuts, raisins, serrano cilantro citrus sauce, queso fresco, sour cream

Enchilada Vegetariana | 18 ^{GF}

Vegetarian Enchilada | roasted vegetables, creamy tomatillo sauce, monterey jack cheese, crema, shredded cabbage, house mexican rice & black beans

Ensalada Sabrosa | 14 ^{GF}

Tasty Salad | romaine lettuce, roasted corn salsa, tomatoes, black beans, monterey jack cheese, avocado, corn tortilla strips, honey jalapeño vinaigrette

add grilled chicken breast \$8 | add grilled tiger shrimp \$10
add fish MP*

SEA

Chile Ancho Pesca * | MP ^{GF}

Ancho Chili Rubbed Island Catch of the Day* | roasted poblano pepper, asparagus, mango, red onion, herb dijon infused rice, serrano cilantro citrus sauce, habanero carrot sauce, cilantro

Vieiras | 33 ^{GF}

Seared Scallops | applewood smoked bacon & roasted potato hash, tomatoes, cilantro, truffle poblano sauce, corn salsa

El Atún Aguacate * | MP ^{GF}

Ahi Tuna Avocado Leaf Rubbed, jalapeño potato purée, seasonal vegetables, pineapple mojo sauce

SIDES

Guacamole | 11 ^{GF}

Corn Or Flour Tortillas | 3 ^{GF}

House Mexican Rice & Black Beans | 4 ^{GF}

Sautéed Seasonal Vegetables | 8 ^{GF}

Sautéed Spinach | 7 ^{GF}

Jalapeño & Roasted Garlic Potato Purée | 7 ^{GF}

Mexican Street Corn | 5 ^{GF}

