

LARGE PARTY DINNER MENÚ UNO

(2) COURSE MENU \$44 PP

(3) COURSE MENU INCLUDES DESSERT \$52 PP

APPETIZERS & DESSERTS ARE SHARED & SERVED COMMUNAL STYLE
MAIN COURSE IS SERVED INDIVIDUALLY

ENTRADAS STARTERS | INCLUDED

GUACAMOLE

avocado, serrano pepper, tomatoes,
white onions, cilantro (GF)

SALSA TRIO

salsa de mesa, salsa de tomatillo fresca,
salsa de papaya habanero (GF)

APERITIVO PARA COMPARTIR

COURSE 1 | SHARED APPETIZER | SELECT 2 FOR YOUR MENU

ENSALADA SABROSA

romaine lettuce, roasted corn, tomatoes, black
beans, red onions, monterey jack cheese,
jicama, cilantro, avocado, honey jalapeño
vinaigrette (GF)

ROASTED CAULIFLOWER

oven roasted cauliflower, red chile,
toasted pepitas, cilantro

QUESO FUNDIDO

monterey jack cheese, queso fresco,
cilantro

BRUSSELS SPROUTS

fried brussels sprouts jalapeño, pepitas,
cilantro, golden raisins, honey jalapeño
vinaigrette (GF)

FLAUTAS DE POLLO

flour tortilla, mary's chicken tinga, queso fresco, crema
& guacamole

PLATO FUERTE

COURSE 2 | MAIN COURSE | SELECT 3 FOR YOUR MENU

MOLE ENCHILADAS

pulled mary's free range chicken, mole
de poblano, crema, queso fresco, toasted sesame
seed

SUIZAS ENCHILADAS

pulled mary's free range chicken,
creamy tomatillo sauce, melted monterey
jack cheese (GF)

CARNITAS

crispy pork, caramelized orange peel, pickled
jalapeño, tomatillo fresca, guacamole, crema,
warm tortilla

ARROZ CON POLLO MOLE

Mary's free range chicken breast, herb infused
long grain rice, mole de poblano, avocado,
toasted sesame seeds

CHICKEN FAJITAS

hot cast iron skillet, mary's free range
chicken, sautéed poblano, red onions,
tomatoes, salsa de mesa, crema,
guacamole (GF)

VEGETARIANAS ENCHILADAS

spinach, asparagus, chayote squash,
Mexican cheeses, salsa macha,
creamy tomatillo sauce, crema fresca
(vegan style upon request) (GF)

TR HAMBURGUESA

premium american wagyu beef,
roasted poblano, caramelized onions,
monterey jack cheese, butter lettuce,
tomato, tr sauce, torta bun,
sweet potato fries

RELLENO POBLANO

stuffed with eggplant, mushrooms,
spinach, pine nuts, raisins, red peppers,
goat cheese, cilantro citrus sauce, crema
(GF)

POSTRE PARA COMPARTIR

COURSE 3 | SHARED DESSERT | PLEASE SELECT 2 FOR YOUR MENU

KEY LIME PIE

key lime custard, graham cracker crust
crumble, chantilly cream

CHURROS

chocolate & caramel cajeta sauce

CHOCOFLAN CAKE

flourless chocolate cake, vanilla bean flan,
chantilly cream, toasted pepitas

(GF) GLUTEN FREE

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LARGE PARTY DINNER MENÚ DOS

(2) COURSE MENU \$48 PP

(3) COURSE MENU INCLUDES DESSERT \$56 PP

APPETIZERS & DESSERTS ARE SHARED & SERVED COMMUNAL STYLE

MAIN COURSE IS SERVED INDIVIDUALLY

ENTRADAS STARTERS | INCLUDED

GUACAMOLE

avocado, serrano pepper, tomatoes,
white onions, cilantro (GF)

SALSA TRIO

salsa de mesa, salsa de tomatillo fresca,
salsa de papaya habanero
(GF)

APERITIVO PARA COMPARTIR

COURSE 1 | SHARED APPETIZER | SELECT 2 FOR YOUR MENU

ENSALADA SABROSA

romaine lettuce, roasted corn, tomatoes, black
beans, red onions, monterey jack cheese,
jicama, cilantro, avocado, honey jalapeño
vinaigrette (GF)

BRUSELAS FRITOS

fried brussels sprouts, jalapeño, pepitas,
cilantro, golden raisins, honey jalapeño vinaigrette
(GF)

QUESO FUNDIDO

monterey jack cheese, queso fresco,
cilantro, warm corn tortilla

CEVICHE

chilled citrus-marinated swordfish & shrimp, fresh
cucumber, fresh lime juice, cilantro, mango salsa,
avocado, crisp corn tortillas (GF)

FLAUTAS DE POLLO

mary's chicken tinga, queso fresco, crema,
guacamole, crispy flour tortilla

PLATO FUERTE

COURSE 2 | MAIN COURSE | SELECT 3 FOR YOUR MENU

MOLE ENCHILADAS

pulled mary's free range chicken, mole de
poblano, crema, queso fresco,
toasted sesame seed

SUIZAS ENCHILADAS

pulled Mary's chicken tinga,
monterey jack cheese, creamy tomatillo sauce,
crema

CARNITAS

slow braised pork, caramelized orange peel,
pickled jalapeño, tomatillo fresca, guacamole,
crema, warm tortilla

ARROZ CON POLLO MOLE

Mary's free range chicken breast, herb infused
long grain rice, mole de poblano, avocado,
toasted sesame seeds

CHICKEN FAJITAS

hot cast iron skillet, mary's free range
chicken, sautéed poblano, red onions,
tomatoes, salsa de mesa, crema,
guacamole

VEGETARIANAS ENCHILADAS

spinach, asparagus, chayote squash, Mexican
cheeses, salsa macha, creamy tomatillo sauce,
crema fresca (vegan style upon request) (GF)

TENDERLOIN FAJITAS

hot cast iron skillet, prime all natural
tenderloin, sautéed poblano, red onions,
tomatoes, salsa de mesa, crema,
guacamole

RELLENO POBLANO

stuffed with eggplant, mushrooms,
spinach, pine nuts, raisins, red peppers,
goat cheese, cilantro citrus sauce, crema
(GF)

ANCHO SEARED SALMON

roasted poblano, onions, mango, herb infused
long grain rice, cilantro citrus sauce, spicy
habanero carrot sauce (GF)

POSTRE PARA COMPARTIR

COURSE 3 | SHARED DESSERT | PLEASE SELECT 2 FOR YOUR MENU

KEY LIME PIE

key lime custard, graham cracker crust
crumble, chantilly cream

CHURROS

chocolate & caramel cajeta sauce

CHOCOFLAN CAKE

flourless chocolate cake, vanilla bean flan,
chantilly cream, toasted pepitas (GF)

(GF) GLUTEN FREE

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LARGE PARTY DINNER MENÚ TRES

(2) COURSE MENU \$55 PP
(3) COURSE MENU INCLUDES DESSERT \$65 PP

APPETIZERS & DESSERTS ARE SHARED & SERVED COMMUNAL STYLE
MAIN COURSE IS SERVED INDIVIDUALLY

ENTRADAS STARTERS | INCLUDED

GUACAMOLE

avocado, serrano pepper, tomatoes,
white onions, cilantro (GF)

SALSA TRIO

salsa de mesa, salsa de tomatillo fresca,
salsa de papaya habanero
(GF)

APERITIVO PARA COMPARTIR

COURSE 1 | SHARED APPETIZER | SELECT 2 FOR YOUR MENU

ENSALADA SABROSA

romaine lettuce, roasted corn, tomatoes, black
beans, red onions, monterey jack cheese,
jicama, cilantro, avocado, honey jalapeño
vinaigrette (GF)

FLAUTAS DE POLLO

flour tortilla, mary's chicken tinga, queso
fresco, crema & guacamole

BRUSELAS FRITOS

fried brussels sprouts, jalapeño, pepitas,
cilantro, golden raisins, honey jalapeño vinaigrette
(GF)

CEVICHE

chilled citrus-marinated swordfish & shrimp, fresh
cucumber, fresh lime juice, cilantro, mango salsa,
avocado, crisp corn tortillas (GF)

QUESO FUNDIDO

monterey jack cheese, queso fresco,
cilantro, warm corn tortilla

DUCK CONFIT TACOS

sour cherry salsita, shaved cabbage & radish
(GF)

PLATO FUERTE

COURSE 2 | MAIN COURSE | SELECT 3 FOR YOUR MENU

SHORT RIB 'CHILI VERDE'

prime all natural short rib, jalapeno roasted
garlic potato puree, roasted tomatillo & jalapeno
chili verde sauce

PORK CHOP AL PASTOR

spiced caramelized pork chop, jalapeno
potato puree, caramelized pineapple &
onions, grilled asparagus, al pastor sauce
(GF)

SUIZAS ENCHILADAS

pulled mary's chicken tinga
creamy tomatillo sauce,
monterey jack cheese,
crema (GF)

ANCHO SEARED SALMON

roasted poblano, onions, mango, herb infused
long grain rice, cilantro citrus sauce, spicy
habanero carrot sauce (GF)

IRON SKILLET FAJITAS

mary's free range chicken /or/ prime all
natural tenderloin, sautéed poblano, red
onions, tomatoes, salsa de mesa, crema,
guacamole (GF)

VEGETARIANAS ENCHILADAS

spinach, asparagus, chayote, mexican cheeses,
salsa macha, creamy tomatillo sauce, crema
fresca (vegan style upon request) (GF)

CARNE ASADA 8oz

flat iron steak grilled cactus, pico de gallo,
guacamole, warm corn tortilla
(GF)

RELLENO POBLANO

stuffed with eggplant, mushrooms,
spinach, pine nuts, raisins, red peppers,
goat cheese, cilantro citrus sauce, crema
(GF)

LOBSTER ENCHILADAS

creamy truffled tomatillo sauce, crab & shrimp
bisque, manchego & monterey jack cheese,
shaved black oregon truffle, crema (GF)

POSTRE PARA COMPARTIR

COURSE 3 | SHARED DESSERT | PLEASE SELECT 2 FOR YOUR MENU

KEY LIME PIE

key lime custard, graham cracker crust
crumble, chantilly cream

CHURROS

chocolate & caramel cajeta sauce

CHOCOFLAN CAKE

flourless chocolate cake, vanilla bean flan,
chantilly cream, toasted pepitas (GF)

(GF) GLUTEN FREE

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