

# TORTILLA REPUBLIC

## DINNER

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### APERITIVOS

*choice of:*

**Sopa de Calabaza**  
butternut squash soup,  
candied pepitas, crema de epazote

**Seared Albacore Tuna Tostadita**  
chile morita ponzu, cucumbers, radishes,  
pea tendrils & jicama salad, seaweed spread

**Coraline Chicory & Persimmon Salad**  
shaved fennel, toasted walnuts, bacon marmalade,  
goat cheese, kiwi & epazote vinaigrette

### PRINCIPALES

*choice of:*

**Pan Seared Salmon**  
corn esquite, pea tendrils, shaved fennel,  
hoja santa beurre blanc

**Roasted Chicken Leg**  
roasted heirloom cherry tomatoes,  
cremini mushrooms, roasted cauliflower,  
chicken consommé

**Crispy Tofu Tlacoyos**  
black beans, pickled onions & cucumbers,  
radishes, crispy plantains, salsa verde,  
avocado mousse, cilantro

**All Natural Grilled Hanger Steak 6oz**  
grilled leek & turnip purée, roasted baby carrots,  
sautéed mustard greens, serrano chimichurri,  
pickled pearl onions

### POSTRE

*choice of:*

**Vanilla & Orange Panna Cotta**  
tejocote & sugar cane syrup,  
sesame seed & pepita brittle, toasted walnuts

**Churros**  
chocolate & cajeta caramel sauce

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3 Courses \$29

Friday, Jan 12 - Friday, Jan 26  
Monday to Sunday 5pm to 10pm  
until 11pm Friday and Saturday

