

CACTUS

DINNER MENU

Tapas

Argentine Fry Bread **V**
Pineapple chilé jelly 5 / 9
Provolone, pineapple chimichurri 6 / 11
Pork chorizo, tomato-chile sauce, cilantro oil 6 / 11

Cactus Guacamole **V** 15
Just made chips and three salsas

Squash & Goat Cheese Croquetas **V** 6 / 11
Tomato-red chilé sauce, cilantro oil

Pork Picadillo Empanadas 8 / 15
Mango-tamarind salsa, cilantro oil

Today's Ceviché Inspiration* **G** M.P.
Chef's preparation of day-boat fish

Smoked Chicken Coyotas 8 / 15
Cotija cheese, pickled vegetables, tomatillo-avocado salsa

Fried Guindilla Peppers **V G** 7 / 13
Hawaiian sea salt and lime

Queso Fundido **V G** 14
Three cheeses baked with roasted chilés, onions, tomato, with salsa borracha and just-made chips

Add: House-made turkey chorizo **G** or 4
Smoked mushrooms **V G** or
Smokey black beans with bacon **G**

Sopas Y Ensaladas

Today's Soup 6 / 9

Feijoada **G** 9 / 14
National dish of Brazil: black beans, house-made chorizo, arroz blanco

Ensalada Mixto **V G** 9 / 14
Roasted corn relish, cucumbers, avocado, Cotija cheese, cornmeal croutons, Aji Amarillo vinaigrette

Tostada with Day-boat Fish* **G** M.P.
Romaine, guacamole, roasted corn relish, Cotija cheese, cucumber, tomato, pineapple-rocoto vinaigrette

Arugula & Smoked Chicken Salad **G** 14 / 18
Chicken, pickled mango, goat cheese, avocado, charred corn, pumpkin seeds, crispy tortilla rajas, citrus-agave vinaigrette

Cactus' Caesar* **G** 9 / 14
Whole-leaf romaine, charred corn, Cotija cheese, cornmeal croutons, house Caesar dressing

Argentine Chapa Salad M.P.
Inspired by the farmers, their ingredients and the Aina. Served on house-made flat bread

Platos

Cuban Braised Short Ribs 32
Grass-fed beef, sour orange marinade, onions, carrots, crispy fingerling potatoes and, onion frites

Peruvian Lomo Saltado* 26
Top sirloin with stir-fried aromatic vegetables, onions, tomato, garlic, cerveza, shoyu, crispy fingerling potatoes, arroz blanco, onion frites

Sirloin "Parrilla" Ensalada* **G** 28
Red sea salt rub, arugula, tomatoes, crispy fingerling potatoes, pickled onions, house chimichurri, Cabrales Bleu cheese aioli

Braised Beef and Smoked Mushroom Tacos* **G** 22
Corn tortillas, chimichurri, Cotija cheese, pickled onions, arroz blanco and smoky black beans with bacon

Roasted Pork Chop **G** 27
Tamarind agavé glaze, pickled mango, whipped potatoes with jalapeno butter

Pan-roasted Jidori Chicken Breast **G** 26
Cilantro risotto, Meyer lemon confit, castelvetro olives, white wine, Aji Amarillo

Chicken "Chilena" 24
Potato-crust chicken, quinoa-black bean risotto, local vegetable slaw, chipotle crema

Muscovy Duck "Carnitas" **G** 30
Tomatillo-jalapeno marmalade, arroz blanco, roasted vegetables

Today's Seafood Inspiration* M.P.
Chef's preparation of day-boat fish

Chilean Clam Bake* 28
Little neck clams & black mussels in white wine, garlic, Aji Amarillo, lime, smoked pork belly, sweet corn, house-made chorizo, crispy fingerling potatoes, tomatoes, cilantro & aromatic vegetables. Grilled baguette.

Kauai Shrimp & Day-boat Fish Tacos* 26
Corn tortillas, local vegetable slaw, roasted tomatillo salsa. Charro tomato pinto beans, arroz blanco

Cilantro Risotto, Goat Cheese Mousse **V G** 21
Charred tomatoes, sweet corn, cilantro oil

Smoked Mushroom Enchilada **V G** 25
Three cheeses, charred sweet corn, blackened tomato, roasted tomatillo salsa

Sides, 7 ea.

- Red chilé sweet potato frites **V** • Just-made chips & salsa **V G** • Vegan charro tomato pinto beans **V G** • House side salad **V G**
- Smokey black beans with bacon **G** • Local vegetable slaw **V G** • Tostones with chipotle crema • Quinoa-black bean risotto • Whipped potatoes, jalapeno butter **V** • Arroz blanco **V G**

V = vegetarian option, please note that cheeses may contain animal based rennet;

G = gluten free option, **dietary indication only**. Please notify your server if you have any allergies.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

** Parties of 8 or more are subject to an automatic gratuity of 18%.

We source as much local ingredients as possible to help support our island's sustainability.

Life is ono when you live pono!

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