

CACTUS

LUNCH MENU

Tapas

Argentine Fry Bread **V** 5 / 9
Pineapple chilé jelly
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
Smoky 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

CACTUS Cobb 18
Potato-crust chicken, smoked bacon, tomato, avocado,
roasted corn relish, Cotija cheese, Aji Amarillo vinaigrette

Tacos, Tortas y Platos

All tacos with corn tortillas. Tortas served on
garlic-grilled ciabatta roll. Tacos and tortas are
accompanied by choice of one side

Dos Tacos on Sinaloa Corn Tortillas 16
• Tequila chicken **G**: red cabbage slaw, roasted corn relish,
guacamole, Cotija cheese
• Smoked mushrooms **V G**: roasted corn relish, goat cheese,
guacamole, cilantro crema
• Smoked pork **G**: Pickled mango, tamarind-agave glaze,
red cabbage slaw, cotija cheese
• Turkey chorizo hash **G**: salsa Mexicana, cotija cheese, red
cabbage slaw
• Braised beef **G**:* vegetable slaw, pickled onions, cotija
cheese, cilantro crema

Day-boat Fish Tacos* **G** 19
Sour orange marinade, vegetable slaw, cilantro crema

Torta "Ahogada": Chicken, Pork or Steak 16
Drowned in tomato-red chilé sauce with smoky black
beans, artisan jack cheese, pickled onions

Peruvian Lomo Saltado* 17
Top sirloin with stir-fried aromatic vegetables, onions,
tomato, garlic, cerveza, shoyu, crispy fingerling potatoes, arroz
blanco

"Chivito" Burger* 19
Local, grass-fed ground beef, thick-cut bacon, guacamole,
over-easy local egg, lettuce, tomato, Cabrales bleu cheese
aioli, spicy house-made pickles and chilés

Da Gringo* 17
Local, grass-fed ground beef, tomato, lettuce, pickled
onions, gringo sauce and jack cheese, spicy house-made
pickles and chilés

Sandwich "Cubano" 17
Roasted pork, thick-cut bacon, guacamole, gringo sauce,
jack cheese, spicy house-made pickles and chilés

Pork Chorizo Torta 17
Local pork, guacamole, jack cheese, arugula, pickled
chiles, salsa criolla

"Peruanito" Torta 16
Crispy potato-crust chicken breast, Peruvian cheese
sauce, romaine, salsa criolla

Roasted Vegetable Torta **V** 14
Local vegetables, tomato, goat cheese, arugula,
tomatillo-avocado 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 chipotlé crema • Quinoa-black bean risotto
• 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!

767 Kailua Rd., Suite 106, Kailua, HI 96734 • (808) 261-1000 • cactusbistro.com