

# THE CHEF RECOMMENDS

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## APPETIZER SAMPLERS

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### CEVICHE TRILOGY

— A sampler of our main Ceviche's at El Tule: Limeño, Chifa, Mixto —  
18.00

### PERUVIAN SAMPLER(V)(GF)

— A sampler of: Solterito de Quinoa, Yucas with Huancaína, Palta a la Reina, and Causa Limena —  
17.00

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## APPETIZERS

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**TOSTONES FUSION (V)(GF)** — Fried plantains topped with fresh guacamole and your choice of Ceviche Limeno 7.50  
» add 2.00 for shrimp ceviche

**BLACK BEAN QUINOA BALLS (V)** — made of black beans, chorizo, onions and quinoa garnished with jalapeno & rocoto pepper sauce. 6.50

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## MAIN COURSE

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**PARIHUELA** — Repairing and aphrodisiacal soup from the sea. Made of shrimp, mussels, scallops, octopus and corvina fish cooked with Rocoto peppers and Peruvian beer, 16.00

**CHILE POBLANO RELLENO(V) (GF)** — Roasted Poblano pepper stuffed with cheese and served with Spanish rice and beans. 16.00  
» Add \$2.00 for chicken or beef

**PICANTE DE CAMARONES (GF)** — Shrimp marinated & cooked with Peruvian Panca Peppers & Aji Amarillo Peppers. Served with Tacu Tacu 17.00

**CARAPULCRA (GF)** — Ancient Peruvian stew, made of Andean dried Potatoes, pork & the right amount of Peruvian spices. Served with yucca and white rice

**EL TULE LASAGNA (V)** — Succulent Mexican style lasagna made with ground beef, onions, tomato, zucchini, eggplant, mushroom and Mexican cheese layered between spinach tortillas. 15.00

**CHILAQUILES DE LOMO SALTADO** — Peruvian-Mexican fusion. Lomo Saltado, roasted tomatillo sauce, fresh cheese, corn tortillas and fried eggs. 16.00

**CHAUFA DE MARISCOS & QUINOA (V)(GF)** — Wok stir fried Quinoa with fresh calamari, octopus, shrimp, sesame oil and eggs. 16.00

**TACU TACU ENCEBICHADO (V)(GF)** — Ceviche Limeno Served over tacu tacu 16.00

V = can be made vegetarian GL= Gluten free

Menu may change