

EL TULE

MEXICAN & PERUVIAN RESTAURANT

CEVICHE

[seafood marinated in lime juice & yellow Peruvian peppers & rocoto pepper. garnished with red onion, cilantro, sweet potato & Peruvian corn]

Ceviche Mixto (gf) – \$18.00 / 9.00
Corvina fish, shrimp, octopus & calamari

Ceviche Chifa – \$18.00 / 8.00
Chinese influenced ceviche

Ceviche Limeño (gf) – \$17.00 / 8.00
Traditional corvina fish

Ceviche Palteado – \$20.00
Corvina fish bedded on slices of fresh avocado

Ceviche de Camarones (gf) – \$19.00/ 9.00
Shrimp ceviche

Ceviche Crispy (gf) – \$17.00
Corvina fish ceviche tossed in corn flour & flash fried

ANTOJITOS

[small plates]

Guacamole de Casa (v, gf) – \$9.00
Fresh avocado, tomato, onion, jalapeño, cilantro and lime

Causa Limeña (v, gf) – \$13.00
Seasoned mashed potato cakes stuffed with chicken or vegetables
add \$3 for shrimp

Yuquita Frita (v, gf) – \$9.00
Fried yucca sticks served with huancaína cream

Papa Rellena (v) – \$11.00
Stuffed mashed potatoes with meat sauce & sautéed vegetables. Served with salsa criolla

Tamale Peruano (gf) – \$11.00
Pork or chicken tamale made of mashed corn wrapped in banana leaves. Served with salsa criolla

El Tule Street Corn (v, gf) – \$6.00
Juicy corn on the cob, topped with Mexican cream, lime, queso fresco & chile powder

Mexican Loaded Fries (v) – \$10.00
Papas fritas topped with queso, chives, jalapeño, guacamole & sour cream. Options of: chorizo, pollo, beef, vegetables

Nachos El Tule (v, gf) – \$14.00
Corn tortilla chips topped with black beans, melted cheese, guacamole, sour cream, jalapeño. Options of: beef, chicken, chorizo
add \$3 for shrimp or crab

Quesadilla El Tule (v) – \$14.00
Grilled flour tortilla with roasted poblano pepper, red pepper, mushrooms, sautéed onions & cheese. Options of: chicken, beef or vegetables
add \$3 for shrimp

SOUPS & SALADS

Soup of the day – \$8.00

Quinoa & Veggie Soup (v, gf) – \$8.00
A delight soup that features our very own "grain of the Andes" quinoa

Sopa de Tortilla (gf) – \$8.00
Delicious Mexican soup made with guajillo chiles. Garnished with slices of fresh avocado and corn tortilla strips

Taboule Quinoa (v, gf) – \$10.00
Incan style quinoa garnished with mint, parsley. Tossed in our lime olive oil dressing. Served with fresh avocado & potato slices topped with huancaína cream

Ensalada de Pollo (gf) – \$14.00
Grilled chicken topped over spring lettuce, fresh avocado slices & tomatoes. Served with our house vinaigrette
add \$3 for shrimp

Palta a la Reina (v, gf) – \$13.00
Half of a stuffed avocado. Options of: chicken or vegetables
add \$3 for shrimp

Solterito de Quinoa (v, gf) – \$11.00
Quinoa salad made with olives, lima beans, botija olives & queso fresco. Served with mixed greens & our house salad dressing.

Taco Salad (v) – \$16.00
Tortilla shell filled with refried beans, shredded lettuce, fresh avocado. Topped with cheese and our cream
Options of: chicken, beef or vegetables
add \$3 for shrimp

v = vegetarian gf = gluten free

[please no substitutions. all meals are made to order with the finest ingredients. Menu items, ingredients & prices may change upon seasons]

FROM THE LAND

Lomo Saltado (gf) – \$24.00

Tender skirt steak strips sautéed with onions and bright tomatoes in a red wine sauce. Served over papas fritas & a side of white rice.

Aji de Gallina – \$18.00

Shredded chicken in a light creamy flavorful “Aji Amarillo Peruvian Pepper Sauce.” Served with white rice

Coliflor Saltada Tacu Tacu (v,gf) – \$18.00

Wok stir fried cauliflower and fresh vegetables
Served on top of our Peruvian canary bean tacu tacu

Carapulcra (gf) – \$19.00

Ancient Peruvian stew, made of Andean dried Potatoes, pork & the right amount of Peruvian spices. Served with yucca & white rice

Tampiqueña (gf) – \$25.00

Marinated 8 oz rib-eye steak topped with guacamole. Two cheese enchiladas bathed mole sauce. Served with Mexican Rice & black beans

Flautas Mexicanas – \$18.00

Four corn Taquitos filled with chicken or beef, topped with Pico de Gallo & avocado sauce

Chile Poblano Relleno (v,gf) – \$17.00

Roasted Poblano pepper stuffed with cheese, Served with Mexican Rice & black beans
chicken or beef 19.00

Enchiladas Tres Colores (v,gf) – \$17.00

Corn tortilla enchiladas stuffed with cheese and topped with our homemade sauces: tomatillo, tomato & mole. Served with Mexican Rice & black beans
chicken or beef 18.00

FROM THE SEA

Picante de Camarones (gf) – \$20.00

Shrimp marinated & cooked with Peruvian Panca Peppers & Aji Amarillo Peppers. White rice & Black beans

Parihuela – \$25.00

Repairing and aphrodisiacal soup from the sea. Made of shrimp, mussels, octopus and corvina fish cooked with Rocoto peppers & Peruvian beer.

Spinach & Lump Crab Enchiladas (gf) – \$20.00

Three corn tortilla filled with sautéed spinach & lump crab meat. Topped with our tomatillo salsa, queso fresco & sour cream. Served with Mexican Rice & black beans

Mexican Shrimp Sopes (v,gf) – \$19.00

Three corn tortillas topped with beans, grilled shrimp, lettuce, sour cream, cheese & avocado
chicken or beef 17.00

Tacos de Pescado (v, gf) – \$24.00

Four soft handmade corn tortilla, topped with Red Snapper. Served with Mexican rice & black beans

Pescado Ranchero (gf) – \$21.00

Fish of the day pan seared and served over sautéed spinach and topped with our delicious Ranchero sauce. Served with Mexican Rice & black beans

CHEF'S HAVING FUN

A lo Pobre (gf) – \$24.00

“Poor Man’s Steak” because of the array of items served with a mouth-watering 8 oz rib-eye steak.
Platter served with fried potatoes, fried plantain, fried egg, & rice surrounding the beefy goodness.

Picante de Mariscos Tacu Tacu (gf) – \$25.00

Octopus, calamari, shrimp & mussels cooked in a Peruvian Yellow & Panca pepper sauce. Served over Peruvian Tacu Tacu

Burrito de Picante de Camarones (v) – \$21.00

Our Picante de camarones in a burrito; Peruvian beans, white rice & queso oxaca. Served with a side of guacamole & sour cream.
chicken 17.00 beef 18.00

Trio Sizzling Fajita (v, gf) – \$23.00

Shrimp, Steak, Chicken; sautéed onions, poblano pepper & red bell pepper topped with sour cream & fresh guacamole.
Served with Mexican rice, beans & flour tortillas.

Chaufa de Mariscos & Quinoa (v, gf) – \$23.00

Wok stir fried Quinoa with fresh calamari, octopus, shrimp, sesame oil and eggs.

Lomo Mar y Tierra (gf) – \$26.00

A delicious mix of; tender skirt steak strips, calamari, octopus & shrimp sautéed with crunchy onions and bright red tomatoes cooked on the grill. Served over Peruvian Tacu Tacu.

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