

{ THE CHEF RECOMMENDS }

APPETIZERS

CEVICHE TRILOGY 29.00

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

PERUVIAN SAMPLER(V)(GF) 25.00

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

EL TULE MEXICAN STYLE STREET CORN (V)(GF) 6.00

— Juicy corn on the cob, topped with Mexican cream, lime, queso fresco & chile powder —

BLACK BEAN QUINOA BALLS (V) 16.00

— made of black beans, chorizo, onions and quinoa garnished with jalapeno & rocoto pepper sauce. —

TOSTONES FUSION (V)(GF) 16.00

— Fried plantains topped with fresh guacamole and your choice of Ceviche Limeno —
» add 2.00 for shrimp ceviche »

CHEFS HAVING FUN

PICANTE DE CUY (GF) 32.00

— Eaten by the Incas, a delicacy in the andean regions of Peru, marinated in panca sauce and grilled guinea pig, served with andean potatoes in salsa madre sauce, white rice & salsa criolla. —

PERUVIAN STYLE LAMB STEW (GF) 26.00

— Tender pieces of boneless lamb slow cooked for 48 hours in a sauce made made of Peruvian Aji Escabeche and Chicha de Jora. Served with Canary beans and white rice. —

SEAFOOD CHILE RELLENO (V) 24.00

— Poblano pepper stuffed with grilled shrimp, crab meat and spinach. Topped with homemade tomato sauce and sour cream. Served with black beans and Mexican rice. —

RED SNAPPER & CRAB MEAT TACU TACU(GF) 26.00

— Pan roasted red snapper topped with crabmeat cooked in a light cream of rocoto peppers. Served over Tacu Tacu —

PICANTE DE MARISCOS TACU TACU (GF) 25.00

— Octopus, calamari, shrimp & mussels cooked in a Peruvian Yellow and Panca pepper sauce. Served on top of tacu tacu —

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. —

SKIRT STEAK TACU TACU EN RAJAS POBLANAS(GF) 29.00

— Tender skirt steak marinated in a Peruvian Panca peppers sauce. Served on top of tacu with poblano peppers and salsa criolla. —

BEBIDAS+DRINKS

HORCHATA — Traditional Mexican rice & cinnamon homemade drink

JAMAICA — Exotic drink made of the hibiscus flower (homemade)

JARRITOS — Lime / pineapple / mango / guava / strawberry / grapefruit / tamarind / club-soda

CHICHA MORADA — Exotic drink made of purple Peruvian corn with pineapple and apple zest to it. (homemade)

MEXICAN COCA-COLA/MEXICAN SPRITE/MEXICAN FANTA/ INKA KOLA / DIET INKA / DIET COKE