

THE CHEF RECOMMENDS

APPETIZER SAMPLERS

CEVICHE TRILOGY

— A sampler of our main Ceviches 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

APPETIZERS

TOSTONES FUSION (V)(GF) — Fried plantains topped with fresh guacamole & your choice of Ceviche Limeño or Aji de gallina. 8.00

» add 2.00 for shrimp ceviche

BLACK BEAN QUINOA BALLS (V) — made of black beans, chorizo, onions & quinoa garnished with jalapeno & rocoto pepper sauce. 7.00

MAIN COURSE

TOSTADAS MEXICANAS (GF) — Fried Corn tortilla's topped with refried beans, queso fresco, lettuce, tomatoes and sliced avocado. Options of chicken or fish. 16.00

QUESO FUNDIDO (V)(GF) — Melted Chihuahua cheese & nopales with your choice of beef, chicken or chorizo 13.00

» add \$2.00 for shrimp

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

AJI DE GALLINA — Shredded chicken in a light creamy flavorful "Aji Amarillo," Peruvian Pepper Sauce. Served with white rice 16.00

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

CARAPULCRA — Ancient Peruvian stew, made of Andean dried Potatoes, pork & the right amount of Peruvian spices. Served with yucca & white rice 16.00

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

CHAUFA DE VEGETALES (V, GF) — Wok stir fried Quinoa with fresh vegetables, sesame oil and eggs. 15.00

TACU TACU ENCEBICHADO (V)(GF) — Delicious canary bean Tacu Tacu topped with our Corvina fish ceviche. 16.00

SEASONAL BEVERAGES

PERUVIAN HOT CHOCOLATE — Made with Peruvian Chocolate
» Seasonal

CHAMPUS DE QUINOA — Hot drink made with quinoa and pineapple
» seasonal

V = can be made vegetarian GL= Gluten free