

CEVICHE (GF)

[Seafood marinated in lime juice & yellow Peruvian Peppers & Rocoto Pepper. Granished with red onion, cilantro, sweet potato & Peruvian corn]

CEVICHE LIMEÑO — Corvina fish marinated with lime juice and yellow peppers.	14.00
CEVICHE MIXTO — Corvina fish, shrimp, octopus & calamari	16.00
CEVICHE CHIFA — Chinese Influenced Ceviche: corvina fish, pickled vegetables, wonton & sesame leche de tigre	15.00
CEVICHE CRUNCHY — Corvina fish ceviche coated with corn flour and flash fried.	17.00
CEVICHE DE CAMARONES — Shrimp marinated in lime juice and Peruvian Yellow and Rocoto peppers	17.00
CEVICHE PALTEADO — Corvina fish bedded on slices of avocado	17.00

SOPAS & ENSALADAS

QUINOA & VEGETABLE SOUP (V)(GF) — A unique delight that features our very own grain of the Andes, The quinoa.	7.00	GUACAMOLE DE CASA (V) (GF) — Avocado, tomato, onion, jalapeño, cilantro and lime.	7.00
SOPA DE TORTILLA — Delicious Mexican soup made with guajillo chile and garnished with slices of avocado and corn tortilla strips	8.00	TACO SALAD (V) — Tortilla shell filled with refried beans, shredded lettuce, avocados and topped with cheese, sour cream » Options of beef, chicken, or shrimp add \$3.00 for shrimp	15.00
PALTA A LA REINA (V) (GF) — Half of a stuffed avocado » Options of Chicken, vegetable or shrimp salad. Served with mixed greens & our house salad dressing. Add \$2.00 for shrimp option	12.00	TABOULE QUINOA (V)(GF) — Inca taboule: quinoa garnished with mint, parsley, tossed in our lime olive oil dressing. » Served with avocado slices & potato slices topped with huancaína sauce.	8.00
ENSALADA DE POLLO (GF) — Grilled chicken topped over romaine lettuce, slices of avocados & tomatoes. served with our house vinaigrette. » add \$3.00 for shrimp	14.00	SOLTERITO DE QUINOA (V) (GF) — Quinoa salad made with olives, lima beans, botija olives & queso fresco » Served with mixed greens & our house salad dressing	9.00

PIQUEOS = APETIZERS

CAUSA LIMEÑA (V)(GF) — Seasoned mashed potato terrine » Options of Chicken, vegetable or shrimp add \$3.00 for shrimp	10.00	TAMALE PERUANOS (GF) — Tamales made of mashed corn wrapped in banana leaves » chicken or pork. Served with salsa criolla	9.00	NACHOS EL TULE (V)(GF) — Corn tortilla chips, black beans, melted cheese, guacamole, sour cream, jalapeno slices. » beef, chicken or chorizo.	12.00
PAPA RELLENA (V) — Stuffed mashed potatoes with meat sauce & sautéed vegetables. Served with salsa criolla.	10.00	YUQUITA FRITAS WITH HUANCAINA CREAM (V)(GF) — Fried yucca sticks served with Huancaína cream	8.00	QUESADILLA EL TULE (V) — Grilled Flour tortilla, roasted poblano pepper, red pepper, mushroom, sautéed onions & cheese. » Options of chicken, beef add \$3.00 for shrimp	12.00
QUESO FUNDIDO (V)(GF) — Melted Chihuahua cheese with your choice of beef, chicken or chorizo » add \$2.00 for shrimp	11.00	EMPANADAS (V)(GF) — Crispy filled turnovers made of corn masa » Options of aji de gallina, steak or vegetables	11.00		

PERUVIAN & MEXICAN CLASSIC MAIN COURSES

- BURRITO EL TULE** — Flour tortilla stuffed with rice, beans and your choice of chicken, beef or vegetables. 16.00
» add 3.00 for shrimp
- AJI DE GALLINA** — Shredded chicken in a light creamy flavorful “ Aji Amarillo Peruvian Pepper Sauce.” 16.00
» Served over, slices of baked potatoes & white rice.
- 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
- ENCHILADAS TRES COLORES(V)(GF)** — Corn tortilla enchiladas stuffed with cheese and topped with our homemade sauces: tomatillo, tomato and mole. Served with Spanish rice and black beans. 16.00
» add 2.00 for chicken or beef
- EL TULE LASAGNA (V)** — Succulent Mexican style lasagna made with ground beef, onions, tomato, zucchini, eggplant, mushroom and Mexican cheese layered between spinach tortillas. 16.00
- COLIFLOR SALTADA TACU TACU (V)(GF)** — Wok stir fried cauliflower and fresh vegetables 17.00
» served on top of our Peruvian canary bean tacu tacu
- PICANTE DE CAMARONES (GF)** — Shrimp marinated & cooked with Peruvian Panca Peppers & Aji Amarillo Peppers. 18.00
» Served with white rice & black beans.
- PESCADO RANCHERO** — Peruvian blue tilapia pan seared and served over sautéed spinach and topped with our delicious Ranchero sauce. 18.00
» Served with black beans & Mexican rice
- CARAPULCRA (GF)** — Ancient Peruvian stew, made of Andean dried Potatoes, pork & the right amount of Peruvian spices. 18.00
» Served with Yucca & white rice.
- SPINACH & LUMP CRAB ENCHILADAS (GF)** — Three flavorful rolled corn tortilla filled with sautéed spinach & lump crab meat. Topped with our tomatillo salsa, queso fresco & sour cream. 19.00
» Served with Mexican rice & beans.
- TACOS DE PESCADO (V)(GF)** — Three delicious soft handmade corn tortilla tacos, topped with our fish of the day. 18.00
» Served with Mexican rice & black beans.
- PARIHUELA** — Repairing and aphrodisiacal soup from the sea that will tie and unleash you with its addictive flavor. Made of shrimp, mussels, scallops, octopus and corvina fish cooked with rocoto peppers and Peruvian beer, 19.00
- CHAUFA DE MARISCOS Y QUINOA (V) (GF)** — A delicious dish highlighting the fusion of Chinese & Peruvian cuisine. Wok Stir fried quinoa with calamari, octopus, shrimp, sesame oil and eggs. 20.00
- TRIO SIZZLING FAJITA (V)(GF)** — Chicken, Steak & Shrimp Fajita; made of sautéed onions, poblano pepper & red pepper. Topped with, sour cream & fresh guacamole. 20.00
» Served with Mexican rice, black beans & flour tortillas.
- CHICKEN MOLE OAXACA** — Grilled chicken breast topped with homemade Mole sauce. Served with Spanish rice and black beans 20.00
- TACU TACU ENCEBICHADO (GF)** — Exquisite ceviche Limeno made of corvina fish. 21.00
» Served over Peruvian canary bean tacu tacu
- PESCADO VERACRUZANO (GF)** — Fillet of Red Snapper topped with Veracruzano sauce. Served with Spanish rice and black beans. 22.00
- LOMO SALTADO (V)(GF)** — Tender skirt steak strips sautéed with onions and bright tomatoes in a red wine sauce. 23.00
» Served over papas fritas & white rice.
- A LO POBRE (GF)** — “Poor Man’s Steak” because of the array of items served with a mouth-watering 8 oz rib-eye steak. 24.00
» Platter served with fried potatoes, fried plantain, fried egg, & rice surrounding the beefy goodness.
- TAMPIQUEÑA** — Marinated 8 oz rib-eye steak topped with guacamole. Two cheese enchiladas bathed mole sauce. 24.00
» Served with Mexican rice & beans.