

QUINOA PERUVIAN & MEXICAN 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

Corvina fish, shrimp, octopus & calamari

CEVICHE LIMEÑO (GF) ... 16.00

Traditional corvina fish

CEVICHE CHIFA ... 13.00

Chinese influenced ceviche

ANTOJITOS

[small plates]

GUACAMOLE DE CASA (V, GF) ... 9.00

avocado, tomato, onion, jalapeno, cilantro and lime

QUINOA & VEGGIE SOUP (V, GF) ... 7.00

A delight soup that features our very own "grain of the Andes" quinoa

SOPA DE TORTILLA (GF) ... 7.00

Delicious Mexican soup made with guajillo chiles. Garnished with slices of fresh avocado and corn tortilla strips

CAUSA LIMEÑA (V, GF) ... 10.00

Seasoned mashed potato cakes stuffed with chicken or vegetables
* add \$3 for shrimp *

YUQUITA FRITA (V, GF) ... 8.00

Fried yucca sticks served with huancaína cream

EMPANADAS (V)(GF) ... 11.00

Crispy filled turnovers made of corn masa
* Options of aji de gallina, steak or vegetables *

NACHOS EL TULE (V, GF) ... 12.00

Corn tortilla chips topped with black beans, cheese, guacamole, sour cream, jalapeño. Options of: beef, chicken, chorizo
* add \$3 for shrimp or crab *

QUESADILLA EL TULE (V) ... 12.00

Grilled flour tortilla, poblano pepper, red pepper, mushrooms, sautéed onions & cheese. Options of: chicken, beef or vegetables
* add \$3 for shrimp *

TAMALE PERUANO (GF) ... 10.00

Pork or chicken tamale made of mashed corn wrapped in banana leaves. Served with salsa criolla

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) ... 10.00

Quinoa salad made with olives, lima beans, botija olives & queso fresco. Served with mixed greens & our house salad dressing.

DRINKS-BEBIDAS

PERUVIAN HOT CHOCOLATE

Made with Peruvian Chocolate
* Seasonal *

PASSION FRUIT DRINK ... 2.75

Homemade Passion fruit refreshment

CHICHA MORADA ... 2.75

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 ... 2.00

JAMAICA ... 2.75

Exotic drink made of the hibiscus flower
(homemade)

JARRITOS ... 2.00

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

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) ... 23.00

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 ... 17.00

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) ... 18.00

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

TAMPIQUEÑA (GF) ... 24.00

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

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) ... 16.00

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 MARISCOS TACU TACU (GF) ... 25.00

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

PICANTE DE CAMARONES (GF) ... 20.00

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

PARIHUELA ... 21.00

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

TACOS DE PESCADO (V, GF) ... 18.00

Three delicious soft handmade tortilla tacos topped with our fish of the day. served with Mexican rice & black beans

* Four red snapper tacos \$24 *

PESCADO RANCHERO (GF) ... 19.00

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

SPINACH & LUMP CRAB ENCHILADAS (GF) ... 19.00

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

CHEF'S HAVING FUN

A LO POBRE (GF) ... 23.00

"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. *

CHAUFA DE MARISCOS & QUINOA (V, GF) ... 21.00

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

TRIO SIZZLING FAJITA (V, GF) ... 22.00

Shrimp, Steak, Chicken; sautéed onions, poblano pepper & red bell pepper topped with sour cream & fresh guacamole.

* Served with Mexican rice, beans & flour tortillas. *

LOMO MAR Y TIERRA (GF) ... 25.00

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.

POSTRES

[Desserts]

SUSPIRO LIMENO

Made of dulce de Leche custard topped with spiced Porto white meringue

CREMA VOLTEADA

Rich caramel custard

ALFAJORES ANDINOS

Wheat Peruvian cookies filled with quinoa caramel

TRES LECHES

Delicious sponge cake made of 3 milks

QUINOA FLAN

Flan packed with protein and sweet goodness

HELADO FRITO

French vanilla ice cream covered with a crunchy coating topped with a chocolate syrup & strawberries

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