

QUINOA RESTAURANT

CEVICHEs (GF)

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

Ceviche Limeño (gf) \$13

Traditional corvina fish

Ceviche Chifa \$13

Chinese influenced ceviche

Ceviche Mixto (gf) \$15

Corvina fish, shrimp, octopus & calamari

Ceviche de Camarones (gf) \$16

Shrimp ceviche

PIQUEOS = APPETIZERS

Guacamole (v, gf) \$8

avocado, tomato, onion, jalapeno, cilantro and lime served with fried plantains

– Chips with Guacamole 5.00

Causa Limeña (v, gf) \$10

Seasoned mashed potato cakes stuffed with chicken or vegetables

– add \$3 for shrimp

Nachos El Tule (v, gf) \$10

Corn tortilla chips topped with black beans, cheese, guacamole, sour cream, jalapeño.

– Options of beef, chicken, chorizo

Palta a la Reina (gf) \$10

Half of avocado topped with delicious Salpicon de Pollo (Peruvian Chicken Salad)

– add \$3 for shrimp

Queso Fundido (v)(gf) \$9

Melted Chihuahua cheese & nopales with your choice of beef, chicken or chorizo

– add \$3.00 for shrimp

Tamale Peruano (gf) \$9

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

Papa Rellena (v) \$9

Stuffed mashed potatoes with meat sauce & sautéed vegetables. Served with salsa criolla

Quesadilla El Tule \$10

Flour tortilla, queso Oaxaca & cheddar cheese, pobalano peppers, red bell pepper

– Options of chicken, beef. Add \$3 for shrimp

Papas a la Huancaína (v)(gf)

slices of baked potato served with Huancaína cream

Empanadas (GF) \$9

Crispy filled turnovers made of corn masa

– Options of aji de gallina, steak or vegetables

SOPAS & ENSALADAS

Quinoa & Veggie Soup (v, gf) \$4 / \$8

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

Sopa de Tortilla (gf) \$4 / \$8

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

Taco Salad (v) \$10.00

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

Solterito de Quinoa (v,gf) \$9

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

Ensalada de Pollo (gf) \$10.00

Grilled chicken topped over spring lettuce, fresh avocado slices & tomatoes. Served with our house vinaigrette

– add \$3 for shrimp

BURRITOS/TACOS/ENCHILADAS

Tacos Mexicanos (V)(GF) \$10

Three tacos made with homemade corn masa. Your choice of Al Pastor, Vegetables, Chorizo, Carne Asada, Pollo Enchilado or Carne Enchilada
– add \$3.00 - fish add \$4.00 - shrimp Add \$2.50 - Mexican rice & beans

Burrito El Tule (v) \$10

Flour tortilla stuffed with rice, beans and your choice of chicken, beef or vegetables.
– add 3.00 for shrimp

Chimichanga (V) \$11

flour tortilla stuffed with, choice of chicken or beef. Deep fried, served with guacamole, sour cream and pico de gallo.
– 2.50 Mexican rice & black beans

Enchiladas Rojas(v)(gf) \$13

Three corn tortillas filled with shredded beef. Topped with our homemade Mole sauce and served with Mexican rice and black beans.

Enchiladas Verdes (v)(gf) \$12

Three corn tortillas filled with chicken. Topped with tomatillo sauce and served with Mexican rice and black beans.

Enchiladas Tres Colores (v,gf) \$14

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

SIZZLING FAJITAS

Sizzling Fajitas Served with onions, red bell peppers, poblano peppers, topped with guacamole and sour cream, Mexican rice and black beans.

Steak Fajita (GF) \$13

Duo Fajita (GF) \$14

Chicken and Steak

Trio Fajira \$16

Chicken, Steak and Shrimp

Vegetable Fajita (GF) \$11

Chicken Fajita (GF) \$12

Shrimp Fajita (GF) \$15

ESPECIALIDADES

Peruvian-Mexican Classics & Modern Main Courses

Desayuno Costeño (GF) \$12

Grilled fish of the day served with yuccas and side salad

Desayuno Limeño \$12

Lomito al Jugo & Aji de Gallina served with slices of bread

Huevos Rancheros (V)(GF) \$11

Two fried eggs served on corn tortillas and topped with ranchero sauce. Served with black beans and Mexican rice

Desayuno Norteño (GF) \$12

Pork adobo served with yucca & salsa criolla

Chilaquiles (V)(GF) \$11

Corn tortilla chips tossed in your choice of salsa verde or roja. Topped with a fried egg and served with rice and beans

Flautas Mexicanas \$12

Four corn Taquitos filled with chicken, topped with Pico de Gallo & avocado sauce
– Add \$2 for beef

BEBIDAS - DRINKS

Jamaica

Exotic drink made of the hibiscus flower (homemade)

Peruvian Hot chocolate

Made with Peruvian Chocolate
– Seasonal –

Chicha Morada

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

Mexican Coke / Fanta / Sprite /
Pellegrino / Inka Kola / Diet Coke /
Diet Inka Kola

V = Dishes that can be made vegetarian GL= Gluten Free

THE CHEF RECOMMENDS:

{ APPETIZERS }

BLACK BEAN QUINOA BALLS (V) \$ 8

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

PERUVIAN SAMPLER \$16

— A sampler of: Solterito de Quinoa, Yucas with huancaína, Palta a la Reina & Causa Limeña. —

CEVICHE TRILOGY \$ 17

— A sampler of our main Ceviches at El Tule: Limeño, Chifa, Mixto —

{ MAIN COURSES }

EL TULE LASAGNA (V) 15.00

— Succulent Mexican style lasagna made with ground beef, onions, tomato, zucchini, eggplant, mushroom and Mexican cheese layered between spinach tortillas. —

ENCHILADAS TRES COLORES (V,GF) \$14

— Corn tortilla enchiladas stuffed with cheese and topped with our homemade sauces: tomatillo, tomato & mole. Served with Mexican Rice & black beans —
» Add \$2 for chicken or beef »

PARIHUELA \$16

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

CHILE POBLANO RELLENO (V) \$15

— Roasted Poblano pepper stuffed with cheese, Served with Mexican Rice & black beans —
» Add \$2 for chicken or beef »

COLIFLOR SALTADA TACU TACU (V,GF) \$15

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

AJI DE GALLINA \$14

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

CARAPULCRA (GF) \$15

— Peruvian stew made of Andean dried potato & pork. Served with white rice & salsa Criolla —

CHAUFA DE VEGETALES (V, GF) \$16

— Wok stir fried Quinoa with fresh vegetables, sesame oil and eggs. —

TACU TACU ENCEBICHADO (V)(GF) \$16

— Delicious canary bean Tacu Tacu topped with our Corvina fish ceviche. —

LOMO SALTADO (GF) \$17

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

V = can be vegetarian per request GF= Gluten free