

Restaurant Week at EL Tule

Appetizers

Ceviche Nikkei

Peruvian-Japanese Fusion. Corvina fish, lime juice, aji limo, avocados and ginger

Choclito Criollo con Queso Tempura (V)

Peruvian Corn sautéed in butter and parsley. Served with tempura queso fresco and Ocopa dressing.

Wantanes Pulperos

Stuffed octopus with an oriental twist, served with Olives sauce.

Tamalito Verde Y Rojo

Made of peruvian corn and Peruvian peppers and herbs, Served with Salsa criolla.

Main Courses

Gnocchi Andino

Peruvian yellow potato gnocchi, shrimp, parmesan cheese and a touch of Peruvian cream.

– Italo-Peruvian Fusion –

Arroz Tapado de Seco de Carne

Beef stew stuffed in layers of white rice. Served with fried plantain, fried egg and salsa criolla

Pulpo Anticuchero

Grilled anticuchero octopus drizzle with chimichurri sauce and aji amarillo cream over potatoes, onions and chopped parsley.

Quinoa Aeropuerto (V)

Pork fried rice, shrimp tortilla, Spicy garlic sauce

Postres

Picarones

traditional pumpkin and sweet potatoes fritters/ fig leaf syrup