

EL TAMARINDO

RESTAURANT WEEK Three Course Lunch | \$25 Per Person

Salvadoran Cocktail Pairing (optional) - \$35

MANGO SOUR

Cihuatan Jade Rum, Evan Williams, Brenne, Mango, Alguashte, Banana, Lemon, Egg whites

LA CHICA FRESA

Gin, Copper Fox Vodka, Strawberry, Chibola, Chia, Lime

CARAJILLO DE HORCHATA

Licor 43, Cihuatan Indigo, Horchata, Cacao, Espresso, Cinnamon

FIRST COURSE

Choice of One

Elote Street Corn Salad

Roasted corn tossed with creamy lime dressing, queso fresco, cilantro, pickled onions, and a touch of chile.

Mini Pupusa de Frijol

Mini handmade pupusa filled with refried beans, served with urtido and salsa.

SECOND COURSE

Choice of One

Combinación Guanaca

A traditional Salvadoran platter of favorites featuring a bean and cheese pupusa, corn tamal, sweet plantains, rice, and refried beans, served with curtido and salsa roja.

Taco Trío

Three tacos with handmade tortillas, your choice of shredded chicken, shredded beef, or jackfruit, served with fresh chopped cilantro, pickled onions and our spicy salsa verde cremosa.

Enchiladas de Pollo

Two shredded chicken enchiladas topped with salsa ranchera and melted cheese.
Served with Spanish rice and pinto beans.

THIRD COURSE

Choice of One

Churros

Cinnamon Sugar Churros with chocolate & strawberries.

Tres Leches

Classic Latin American sponge cake soaked in three milks.