



Family owned & operated

Salvadoran & Mexican Restaurant

since 1982

1785 Florida AVE NW, Washington, DC 20009

(202) 328-3660

www.eltamarindodc.com

APPETIZERS

Chips & Salsa VG 7.00

Elotes Locos V 12.00
Corn on the cobb in a spicy salsa verde mayo, cilantro, lime & grated cheese.

Quesadillas V 12.99
Cheese quesadillas served with sour cream & pico de gallo.

+Grilled chicken	+7.25	+Shredded Chicken	+6.75
+Spinach	+5.00	+Steak	+11.00
+Shrimp	+10.00	+Jackfruit	+7.50
+substitute vegan cheese + 1.50			

House Combination 25.50
A variety of nachos, chicken taquitos, wings & quesadillas. Served with sour cream, pico de gallo and jalapeños.

El Tamarindo Nachos V 16.99
Topped with refried beans, melted cheese, pico de gallo, sour cream and jalapeños.

+Grilled chicken	+7.00	+Shredded Chicken	+6.75
+Steak	+11.00	+Ground Beef	+6.00
		+Jackfruit	+7.50
+substitute vegan cheese + 1.50			

Trio Dip VG 15.99
Guacamole, salsa fresca & bean dip

Guacamole Dip VG 16.99
Served with corn chips & veggies

Taquitos GF 15.99
Corn tortilla taquitos stuffed with shredded chicken or shredded beef - served with pico de gallo & sour cream

Chile con Queso V 16.99
House made cheese dip with melted Monterrey Jack, cheddar, creamy salsa roja & jalapeño - served with warm corn chips

Empanadas 10.25
Two empanadas served with our creamy & spicy salsa verde. Choice of Beef, Shredded Chicken or Jack Fruit VG

Ceviche DF, GF 19.50
Fresh cod & shrimp marinated in citrus juices & spices then tossed with onions, cilantro, and celery.

Chicken Wings GF 16.99
Served with veggies, buffalo sauce & ranch.

3.99

Tamal de Pollo GF 4.75
Chicken Tamale

Yuca con Chicarron DF, GF 15.99
Fried yucca with your choice of pork

Tamal de Elote GF VG* 4.99
Sweet corn tamale.
Sour cream served on the side

Platanos Fritos VG* 11.99
Sweet plantains served with refried beans and sour cream

Riguas Asadas 7.99
A traditional Salvadoran grilled corn cake served with crema, grilled queso fresco, and refried beans.

DF Dairy Free GF Gluten Free V Vegetarian VG Vegan VG* Vegan with a modification
Rice, Black Beans & Refried Beans are Vegan

EL TAMARINDO

FAMOUS PUPUSAS

Salvadoran handmade corn tortillas stuffed with your choice of filling. Served with curtido (a pickled cabbage, carrot & red onion slaw) and our specialty sauce for pupusas **G F**

\$4.25 each/\$49 per dozen

REVUELTA

Pork & cheese

LOROCO CON QUESO **V**

Edible flower & cheese +.75

JALAPEÑO CON QUESO **V**

Cheese & jalapeño +.55

ESPINACA CON QUESO **V**

Baby spinach & cheese +.55

FRIJOL CON QUESO **V**

Pinto beans & cheese

SOLO FRIJOLES **VG**

Pinto bean

POLLO CON QUESO

Shredded chicken & cheese +.75

QUESO **V**

Cheese

AYOTE CON QUESO **V**

Zucchini & cheese +.55

CHORIZO CON QUESO

Salvadoran chorizo & cheese +.75

PUPUSA VEGANA

Vegan cheese +1.25

+Beans +0.55 +Jackfruit +0.85

+Spinach +0.55 +Jalapeño +0.55

SOUPS & SALADS

Mariscada **GF**

A flavorful seafood soup with lobster, shrimp, mussels, fish and vegetables. Served with two tortillas

MP

Sopa de Res **GF**

A hearty beef soup with short rib, yucca, carrots, cabbage and sweet plantain. Served with two Salvadoran tortillas

18.99/25.99

Sopa de Frijol **VG, G F**

Pinto bean soup served with avocado & two Salvadoran tortillas

14.99

Sopa de Gallina **GF**

Traditional salvadoran bone-in hen soup with chopped potato, carrots, zucchini. Hen is grilled and served on the side with two Salvadoran tortillas

17.99

Avocado Salad **V, VG***

16.99

A crispy tortilla bowl filled with avocado, tomato, cucumber, mixed greens, pickled onion and shredded cheese

+Grilled chicken	+7.00	+Shredded Chicken	+6.75
+Shredded Beef	+8.00	+Steak	+11.00
+Shrimp	+10.00	+Jackfruit	+7.50

Elote Loco Street Corn Salad **V, VG***

18.75

Charred corn, pickled onion, queso fresco, cilantro, spicy cremosa salsa verde - on fresh greens.

+Grilled chicken	+7.00	+Shredded Chicken	+6.75
+Shredded Beef	+8.00	+Steak	+11.00
+Shrimp	+10.00	+Jackfruit	+7.50

SPECIALS

Especial Intipuca GF, DF

28.99

Grilled chicken breast, steak & Salvadoran chorizo. Served with rice, refried beans, & pico de gallo

Fajitas

Sauteed onions, bell peppers, rice, refried beans, pico de gallo, sour cream & corn tortillas.

Steak 29.99

Shrimp 28.99

Chicken 27.99

Tex - steak, chicken & shrimp 28.99

Burritos

Rice, refried beans and your choice of filling – topped with our house made salsas and melted cheese.

Served with sour cream and pico de gallo on the side

Steak 28.99

Shredded Twin - one Chicken & one beef 24.99

Shredded Beef 25.99

Black Bean 19.99

Shredded Chicken 23.99

Ground Beef 21.99

Pollo en Mole Poblano

26.99

Grilled chicken breast topped with our homemade mole sauce & toasted sesame seeds. Served with rice, black beans & sweet plantains

**may contain traces of nuts*

Steak a la Jose GF

MP

Tender grilled steak served with rice, refried beans, sweet plantains & entomatada sauce on the side

Pollo al Cilantro GF

26.99

Grilled chicken breast sautéed in garlic butter and simmered in our creamy cilantro sauce. Served with rice & black beans

Grilled Chicken GF, DF

26.50

Citrus marinated chicken breast topped with caramelized onions & fresh chopped cilantro. Served with rice, black beans & sweet plantains

Soft Tacos GF

Our tacos are served on corn tortillas with rice, refried beans, pico de gallo & sour cream.

Steak 25.99

Fish 23.99

Chorizo 23.25

Grilled Chicken 22.99

Birria -Beef 24.99

Jackfruit Birria VG 22.99

Chimichangas

Our chimichangas are made with grilled flour tortillas then filled with rice, refried beans and your choice of filling. Served with Spanish rice & garden salad

Steak 25.99

Shredded Chicken 22.99

Shredded Beef 23.99

Grilled Chicken 22.99

Black Bean 19.99

Ground beef 21.99

Combinacion Guanaca V, VG*

21.25

Salvadoran combination platter with your choice of pupusa, chicken or corn tamal, sweet plantains, rice & refried beans

Picadillo a la Mexicana

18.99

Mexican ground beef, rice, potato, black beans, pickled red onions and two flour tortillas

MARISCOS

Camarones a la Crema 27.99

Succulent jumbo shrimp sautéed in our creamy ranchera sauce. Served with rice & black beans

Salmon a la Plancha *DF, GF* 28.99

Lightly seasoned salmon, served with rice & garden salad

Camarones Entomatados 27.99

Succulent jumbo shrimp sautéed in a tomato, spanish onions & bell pepper stew. Served with rice & black beans.

ENCHILADAS

Our enchiladas are made with corn tortillas & served with rice & beans.

Shrimp Enchiladas 27.99

In our creamy ranchera sauce

Enchiladas Poblanas 23.99

Chicken or cheese enchiladas in our rich mole sauce. Served with sweet plantains on the side

**contains nuts*

Jackfruit Enchiladas *VG* 22.99

Topped with salsa verde & melted vegan cheese.



Pescado Frito *GF* MP

Lightly seasoned - deep fried bronzino, served with rice, garden salad & two handmade tortillas

Vegetarian Trios *V* 21.99

Cheese mole enchilada, spinach enchilada with salsa verde & jackfruit carnitas enchilada with salsa roja.

**contains nuts*



Trio Enchilada 24.99

Chicken, beef & cheese enchiladas

A LA CARTA

Avocado	5.50	Jalapeño	4.50	Single Taco or Enchilada	
Queso Fresco	6.25	Rice	5.75	Shredded Chicken	5.99
Tortilla Salvadoreña	0.50	Black or Pinto Beans	5.75	Grilled Chicken	6.75
Home fries / papas	6.99	1.5oz Sour Cream	1.75	Steak	7.25
Platanos fritos	7.99	1.5oz Guacamole	3.25	Shredded Beef	6.99
Corn/Flour Tortilla - 4	1.99	1.5oz Pico de Gallo	2.25	Jackfruit	6.99
		1.5oz Vegan Sour Cream	3.99	Black Bean	5.99
				Shrimp	8.25
				Ground Beef	7.99
				Chorizo	6.99

Parties of 6+ guests ordering from the dine-in menu will be charged an automatic gratuity of 20%, which service related staff members will share.

BEBIDAS



**Tamarindo, Marañon, Horchata,
Mango, Passion Fruit** 5.99
**horchata contains nuts*

Fresco de Ensalada 7.75
Salvadoran punch with fresh chopped
cantaloup, pineapple, mango & tropical juices

Oat Milk Horchata 7.25
**horchata contains nuts*

Mango Mule 9.00
Fresh mango juice, ginger beer, lime squeeze, mint

Tamarindo Spritzer 9.00
Tamarindo, Lime, Agave, Soda, Chamoy Candy

Mangonada 12.00
Mango slush, chamoy, tamarind candy, lime

Jarritos 4.50
Fruit Punch, Mandarina, Tamarindo

Coke, Diet Coke, Sprite, Ginger Ale 4.99

Orange Juice, Cranberry Juice 5.50



CAFE

Dulce de Leche Latte
6.50
Iced or hot

Horchata Latte
6.50
Iced or hot

**French Pressed
Salvadoran Coffee**
6.90

Café de Olla
Coffee spiced with cinnamon,
cloves & panela
6.00
Iced or hot

Single/Double Espresso
2.50/3.25

Americano
3.25
Iced or hot

Cortado
4.50

Capuccino
4.75
Iced or hot

Latte
5.25
Iced or hot

Chocolate Caliente
4.75

Hot Tea, Iced Tea
4.99

EXTRAS

Non-Dairy Milk
Oat+\$1.00

Additional Espresso Shots 1.25

Flavors / Syrups 1.25
Caramel, Vanilla, Sugar-Free Vanilla,
Lavender, Agave, Chocolate

DESSERTS

Tres Leches Cake 9.99
Ultra moist spongecake soaked in
mixture of three milks: evaporated,
sweetened condensed and heavy
whipping cream.

Chocoflan 9.99
Rich, creamy custard dessert with a
layer of moist chocolate cake.

Coconut Flan 9.99
Rich and creamy flan with coconut.

Empanada de Plátano 8.99
Sweet plantain turnovers stuffed
with a cinnamon cream custard.

Churros con Chocolate 9.99
Churros with chocolate dipping
sauce.