



PRIVATE EVENTS MENU

1785 Florida Ave NW,
Washington DC 20009
www.eltamarindodc.com

Celebrate your event at
a Washington D.C. institution since 1982

CELEBRATE WITH US

Since 1982, El Tamarindo has been a place where people come together. What started with Jose and Betty Reyes and a small restaurant in Adams Morgan has grown into something our family is incredibly proud of. For more than four decades, we've had the privilege of serving generations of Washingtonians while sharing the Salvadoran & Mexican food, traditions, and hospitality that are at the heart of who we are.

Over the years, we've watched first dates turn into anniversaries, children grow up and return with families of their own, and countless birthdays, graduations, engagements, weddings, and other milestones celebrated around our tables. We've also been a gathering place for neighbors, local organizations, businesses, and members of the D.C. community.

Today, the next generation of our family is helping carry El Tamarindo forward, but the feeling we want people to have when they walk through our doors hasn't changed. We want you to feel welcomed, well fed, and at home.

That is especially true when you trust us with an important occasion.

Whether you're planning an intimate dinner, a birthday, a wedding celebration, a corporate gathering, or a party that takes over the whole restaurant, we want El Tamarindo to feel like a place where you can relax, celebrate, eat well, and enjoy the people you've brought together.

We've been celebrating with Washington DC since 1982.
We'd love to celebrate with you.



PRIVATE EVENTS SPACES



LA SALA GRANDE

Seated Capacity: Up to 65 guests
Reception Capacity: Up to 80 guests

A spacious setting for seated dinners, celebrations, corporate gatherings, receptions, and other private events.

SALA FIESTERA

Seated Capacity: Up to 50 guests
Reception Capacity: Up to 60 guests

Projector and microphone available.

A versatile private-event space ideal for cocktail receptions, presentations, celebrations, meetings, dinners and intimate gatherings.

INDOOR BUYOUT

Seated Capacity: Up to 115 guests
Reception Capacity: Up to 120 guests

Combine La Sala Grande and Sala Fiestera for larger private events.

LA PLACITA

Seated Capacity: Up to 40 guests
Reception Capacity: Up to 65 guests

A lively outdoor space suited for receptions, celebrations, and casual gatherings.

LA TERRAZA

Seated Capacity: Up to 45 guests
Reception Capacity: Up to 55 guests

An outdoor setting for private dinners, cocktail receptions, celebrations, and social gatherings.

OUTDOOR BUYOUT

Seated Capacity: Up to 85 guests
Reception Capacity: Up to 120 guests

Combine La Terraza and La Placita for a larger outdoor celebration.

FULL RESTAURANT BUYOUT

Make El Tamarindo exclusively yours

A full restaurant buyout provides access to our indoor and outdoor event spaces, allowing you to create a customized experience for larger celebrations, corporate events, weddings, milestone occasions, and special gatherings. Experience culinary mastery and exceptional service with an unforgettable experience crafted specifically for your event.

Indoor

Up to 115 seated guests
Up to 120 reception guests

Outdoor

Up to 85 seated guests
Up to 120 reception guests

Indoor + Outdoor

Up to 200 seated guests
Up to 240 reception guests

Final event capacity depends on the event configuration, furniture placement, food and beverage stations, entertainment requirements, and applicable occupancy and fire-code limitations.

BRUNCH

\$35 per person



Minimum 25 guests

Includes cafe de olla, american coffee, soft drinks.

APPETIZERS

Select 2 - Served family style

ELOTE STREET CORN SALAD

Charred corn, queso fresco, pickled onions & cilantro on a bed of greens - in a cilantro lime creamy vinaigrette.

EL TAMARINDO EMPANADAS

(Select 1)

- Beef
- Chorizo & egg
- Shredded chicken
- Jackfruit

TAMALITOS DE POLLO

Salvadoran chicken tamales.

TAMALITOS DE ELOTE

Salvadoran corn tamales served with crema.

ENTREES

Served individually

CHILAQUILES

Corn tortilla totopos simmered in our housemade roasted tomatillo salsa, crumbled queso fresco, pickled red onions, sour cream and cilantro.

SALVADORAN BOWL

Chorizo egg, black beans, sweet plantains queso fresco, avocado and crispy tortilla triangles.

BREAKFAST PUPUSAS

Two zucchini & cheese pupusas topped with refried beans and two sunny side up eggs.

CHORIZO SKILLET

Salvadoran Chorizo, avocado, sweet plantains, two sunny side up eggs and home fries.

FRESA FIELDS SALAD

Baby spinach, fresh strawberries, grilled queso fresco, & cheese quesadilla in a cilantro lime vinaigrette

DESSERTS

+8.00 per person / Select 2 - Served family style

TRES LECHES CAKE

CHURROS CON CHOCOLATE Y FRESAS

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.

AGUAS FRESCAS MIMOSA BAR



\$35 per person / 2 hour service

A Latin-inspired twist on the classic mimosa.

Choose your favorite fresh juice, add a splash of bubbly, and finish with fresh fruit.

TAMARINDO

Sweet, tangy tamarind

JAMAICA

Bright hibiscus with a refreshing tart finish

NARANJA

Classic fresh orange

MANGO

Tropical mango

MARACUYÁ

Passion fruit

MAKE IT YOURS

BUBBLY

- Chilled sparkling wine
- Sparkling water

FRESH GARNISHES

- Strawberries
• Orange Slices •
Cantaloup • Pineapple
• Maraschino Cherries

DRINK PACKAGES

PACKAGE ZERO-PROOF

Two hours - **\$12 per person**

+8 p/p for each additional hour

All fountain drinks, aguas frescas

Tamarindo, horchata, maranon, mango mule, tamarindo spritzer.

VINO, CERVEZA, MARGARITAS & AGUAS FRESCAS

Two hours - **\$40 per person**

+15 p/p for each additional hour

Aguas frescas, draft & bottled beer, house margarita, sangria, red & white wines.

BAR ABIERTO

Two Hours - **\$55 per person**

+15 p/p for each additional hour

Aguas frescas, all beer, wines, house spirits, house & specialty craft cocktails.

House spirits.

VINO, CERVEZA & AGUAS FRESCAS

Two hours - **\$35 per person**

+10 p/p for each additional hour

White Wines

Vale dos Pombos, Vinho Verde; Portillo, Sauvignon Blanc; Natura, Chardonnay.

Red Wines

Viejo Feo, Pinot Noir; Ruben & Flora, Cabernet Sauvignon & Carmenere; Septima, Malbec.

Draft Beer

Pacifico, Negra Modelo Modelo Especial, Miller Lite, DC Brau Corruption, Dos Equis.

Bottled Beer

Corona, Heineken, Modelo Especial, Tecate.

Aguas frescas

Tamarindo, horchata, maranon.



BOCADILLOS

COCKTAIL RECEPTION

By the dozen - passed hors devours or buffet style.

Guacamole Dip & Chips	\$48	Quesadilla con Camaron al Ajo	\$55
Tostones Rellenos de Camaron al Ajo Green plantain cups stuffed with garlic shrimp.	\$52	melted mozzarella cheese, garlic shrimp, in a grilled flour tortilla.	
Tostones Rellenos de Picadillo Green plantain cups stuffed with ground beef.	\$48	Yucca Fries	\$45
Mini Pupusas Pork & Cheese, Chicken & Cheese, Bean & Cheese. Topped with curtido & salsa.	\$49	Golden fried yucca fries with our salsa verde cremosa.	
Beef Empanada Bites topped with our creamy salsa verde.	\$55	Mexican Fruit Cups	\$49
Chicken Empanada Bites topped with our creamy salsa verde.	\$54	tropical fruit cup with a chamoy and tajin rim.	
Jackfruit Empanada Bites topped with our creamy salsa verde.	\$54	Steak Fajita Pinchos	\$56
Beef Taquitos Bites shredded beef rolled in corn tortilla taquitos.	\$62	grilled flank steak, spanish onion, & pepper skewers.	
Chicken Taquitos Bites shredded chicken rolled in corn tortilla taquitos.	\$55	Chicken Fajita Pinchos	\$54
Quesadillas Mexicana melted mozzarella cheese in a grilled flour tortilla.	\$45	grilled chicken breast, spanish onion & pepper skewers.	
Quesadilla de Pollo melted mozzarella cheese, marinated chicken breast, in a grilled flour tortilla.	\$55	Veggie Fajita Pinchos	\$49
		grilled zucchini, carrots, spanish onion, bell pepper skewer.	
		Shrimp Fajita Pinchos	\$49
		grilled jumbo shrimp, onion, bell peppers.	
		Churros con Chocolate Cups	\$48
		cinnamon & sugar churro bites in a chocolate dip.	
		Tres Leches Cup	\$49
		Moist yellow cake soaked in whole, evaporated and condensed milk.	



3 COURSE LUNCH

\$28 per person

Available Mon - Fri
10 - 3 p.m.

CHIPS & SALSA

APPETIZER: SELECT 1

Elote Street Corn Salad

Charred corn, queso fresco, pickled onions & cilantro on a bed of greens - in a cilantro lime creamy vinaigrette.

Garden Salad

Fresh chopped lettuce, tomato, cucumber, pickled onions.

Shredded Chicken Empanadas

Empanadas de Pollo: topped with our creamy salsa verde.

Taquitos de Pollo

Shredded chicken rolled in corn tortilla taquitos.

ENTREES: SELECT 3 CHOICES:

Enchiladas de pollo

Shredded chicken enchiladas topped with salsa roja and melted cheese. served with rice & black beans.

Grilled chicken quesadillas

Citrus marinated grilled chicken, melted mozzarella cheese in a grilled flour tortilla. Served with pico de gallo & sour cream.

Shredded Chicken Tacos Two corn tortilla - shredded chicken tacos. Served with rice & black beans.

Cheese enchiladas

Melted mozzarella cheese enchiladas topped with ranchera sauce. Served with rice & black beans.

Spinach quesadillas

Served with pico de gallo & sour cream.

Jackfruit tacos

Plant based jackfruit carnitas in two corn tortilla tacos - topped with cilantro & pickled onions. Served with rice & black beans.



3 COURSE DINNER

\$38 per person



FIRST COURSE

CHIPS, SALSA & BEAN DIP

SECOND COURSE

SELECT 1

Elote Street Corn Salad

Charred corn, queso fresco, pickled onions & cilantro on a bed of greens - in a cilantro lime creamy vinaigrette.

Empanadas de Pollo

Topped with our creamy salsa verde.

Mini Bean & Cheese Pupusas

Served with curtido & salsa de pupusa.

Taquitos de Pollo

Shredded chicken rolled in corn tortilla taquitos.

Yucca Fries

Golden fried yucca fries with our salsa verde cremosa.

THIRD COURSE

SELECT 3

Pollo al Cilantro

Served with rice & black beans.

Citrus Marinated Grilled Chicken

Topped with caramelized onions, cilantro and served with rice & black beans.

Portobello Relleno

Grilled portobello mushroom stuffed with baby spinach, salsa ranchera & melted mozzarella cheese. Served with rice & black beans.

Combinacion Guanaca

Cheese pupusa, corn tamal, sweet plantains, rice & black beans.

Tacos de Res

Two shredded beef tacos topped with cilantro & pickled red onions. Served with rice & black beans.

Tacos de Pollo

Two shredded chicken tacos topped with cilantro & pickled red onions. Served with rice & black beans.



3 COURSE DINNER

\$55 per person

FIRST COURSE

CHIPS, SALSA & GUACAMOLE DIP

SECOND COURSE

SELECT 2 OPTIONS

Elote Street Corn Salad

Charred corn, queso fresco, pickled onions & cilantro on a bed of greens - in a cilantro lime creamy vinaigrette.

Tostones Rellenos de Camarones

Green plantain cups stuffed with garlic shrimp.

Beef Empanadas

Topped with our creamy salsa verde.

Beef Taquitos

Shredded beef rolled in corn tortilla taquitos.

Chicken Taquitos

Shredded chicken rolled in corn tortilla taquitos.

Mini Pupusas Revueltas

Pork and cheese pupusas served with curtido & salsa de pupusa.

Yucca Fries

Golden fried yucca fries with our salsa verde cremosa.

Mini Pupusas de Pollo con Queso

Chicken & cheese pupusas. Served with curtido & salsa de pupusa.

Ceviche

Citrus marinated cod & shrimp with onions, cilantro and celery

THIRD COURSE

SELECT 3 OPTIONS

Steak Fajita Pinchos

Grilled flank steak, spanish onion, & pepper skewers. Served with rice & pinto beans.

Chicken Fajita Pinchos

Grilled chicken breast, spanish onion & pepper skewers. Served with rice & pinto beans.

Shrimp Fajita Pinchos

Combinacion Guanaca

Spinach & cheese pupusa, corn tamal, sweet plantains, rice & black beans.

Carne guisada

Stewed beef with potato & carrots. Served with rice & black beans.

Shrimp Fajita Pinchos

Grilled jumbo shrimp, spanish onion & peppers. Served with rice and pinto beans.

Pollo Guisado

Stewed chicken breast with potato & carrots. Served with rice & black beans.

Camarones al Ajillo

Jumbo shrimp in a garlic butter sauce. Served with veggies, rice & black beans.

Mar & Tierra

Grilled steak and a garlic butter shrimp skewer. Served with veggies, rice & black beans.

Portobello Relleno

Grilled portobello mushroom stuffed with baby spinach, salsa ranchera & melted mozzarella cheese. Served with rice & black beans.

DESSERTS

Select 2
\$9 per person

TRES LECHES

Moist sponge cake soaked in a luscious mixture of three milks.

FLAN DE COCO

Rich and creamy coconut flan.

CHURROS CON CHOCOLATE

Golden-fried churros coated in cinnamon sugar and served with chocolate sauce.

BERRIES & CREAM

Fresh fruit with house-made whipped cream.

EMPANADAS DE PLÁTANO

Golden plantain turnovers filled with warm cinnamon custard.

CHOCOFLAN

A layered cake of chocolate torta and creamy flan.

VANILLA BEAN FLAN (VG) +2

Coconut milk-based vanilla flan.

MANGO MOUSSE (VG)

Whipped coconut cream and mango purée.

Menu adjustments may be available for gluten-free and vegan dietary requirements.

GF Gluten Free

V Vegetarian

VG Vegan

S Contains Shellfish

