



# EL TAMARINDO VEGANUARY

## DRINKS

### HORCHATA LATTE 6.25

Housemade oatmilk horchata with espresso

### AGUAS FRESCAS 5.50

Oatmilk Horchata +0.50

Tamarindo, Marañon, Fresco de Ensalada

### ATHLETIC BREWING CO 6.50

Atletica Mexican-Style Copper (Non Alcoholic Beer)

### CLASSIC MARGARITA 13.00

Tequila Blanco, Orange Liqueur, Lime, Agave

### TAMARINDO SPRITZ 7.00

Tamarindo, Lime, Agave, Soda, Chamoy Candy

### MANGO MULE 8.00

Mango, Mint, Ginger, Lime

## STARTERS

### JACKFRUIT EMPANADA 4.75

Empanada served with our creamy & spicy salsa verde

### ELOTES VEGANOS 9.00

Corn on the cobb in a spicy salsa verde sour cream, cilantro, lime & grated cheese

### COMBINACIÓN VEGANA 19.50

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

## ENTREES

### LOMO SALTADO 18.99

Jackfruit steak strips sautéed with tomatillo, onions, French fries and spices. Served with rice.

### PUPUSAS 5.50

Fillings:

Only Bean

Cheese

Bean & Cheese

Spinach & Cheese

Jalapeño & Cheese

Jackfruit +0.85

Locoro & Cheese +0.75

#### Month Special:

Portobello, Cheese & Caramelized onions +0.75

### JACKFRUIT BIRRIA TACOS 19.50

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

### ENCHILADAS 21.00

Jackfruit enchiladas topped with salsa verde & melted vegan cheese. Served with pico de gallo

### SOPA DE FRIJOL 14.00

Pinto bean soup served with avocado & two Salvadoran tortillas

### PORTOBELLO RELLENO 17.99

A portobello mushroom stuffed with sautéed baby spinach, salsa ranchera, and melted cheese, served with rice and black beans.

## SWEETS

### MORNING GLORY MUFFIN 4.50

Spiced batter with carrots, raisins, apples, and bananas, finished with a coconut garnish

### VANILLA FLAN 9.00