



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	6.00
Elotes Locos V Corn on the cobb in a spicy salsa verde mayo, cilantro, lime & grated cheese	11.00
Quesadillas V Cheese quesadillas served with sour cream & pico de Gallo Substitute Vegan cheese +3.50	12.00
+Grilled chicken +7.00 +Shredded Chicken +6.50	
+Shredded Beef +7.00 +Steak +10.00	
+Shrimp +10.00 +Jackfruit +7.50	
House Combination A variety of nachos, beef taquitos, wings & quesadillas. Served with sour cream, pico de gallo and jalapeños.	24.00
El Tamarindo Nachos V Topped with refried beans, melted cheese, pico de gallo, sour cream and jalapeños. *Substitute Vegan cheese +3.50	15.50
+Grilled chicken +7.00 +Shredded Chicken +6.50	
+Shredded Beef +7.00 +Steak +10.00	
+Shrimp +10.00 +Jackfruit +7.50	
Trio Dip VG Guacamole, salsa fresca & bean dip	15.00
Guacamole Dip VG Served with corn chips & veggies	16.00
Taquitos GF Corn tortilla taquitos stuffed with shredded chicken or shredded beef - served with pico de gallo & sour cream	14.50
Chile con Queso V House made cheese dip with melted Monterrey Jack, cheddar, creamy salsa roja & jalapeño - served with warm corn chips	15.50

Empanadas Two empanadas served with our creamy & spicy salsa verde. Choice of Beef, Shredded Chicken or Jack Fruit VG	9.50
Ceviche DF, GF Fresh cod & shrimp marinated in citrus juices & spices then tossed with onions, cilantro, and celery	18.50
Chicken Wings GF Served with veggies, buffalo sauce & ranch	16.00



SALVADORAN SNACKS

Tamal de Pollo GF Chicken Tamale	4.50
Yuca con Chicarrón DF, GF Fried yucca with your choice of pork or chicken	15.00
Tamal de Elote GF VG* Sweet corn tamale. Sour cream served on the side	4.50
Platanos Fritos VG* Sweet plantains served with refried beans and sour cream	11.00
Empanadas de Frijol y Queso V Sweet plantain turnovers stuffed with refried beans & queso fresco - topped with sour cream.	9.50

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**

\$3.99 each/\$47 per dozen

REVUELTA

Pork & cheese

LOROCO CON QUESO **V**

Edible flower & cheese +.75

JALAPEÑO CON QUESO **V**

Cheese & jalapeño +.25

ESPINACA CON QUESO **V**

Baby spinach & cheese

FRIJOL CON QUESO **V**

Pinto beans & cheese

SOLO FRIJOLES **VG**

Pinto bean

POLLO CON QUESO

Shredded chicken & cheese +.50

QUESO **V**

Cheese

AYOTE CON QUESO **V**

Zucchini & cheese

CHORIZO CON QUESO

Salvadoran chorizo & cheese +.75

PUPUSA VEGANA

Vegan cheese

\$5.50

+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 rice and a cheese pupusa

MP

Avocado Salad **V, VG***

16.00

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

Sopa de Res **GF**

18.00/24.00

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

Sopa de Frijol **VG, GF**

14.00

Pinto bean soup served with avocado & two Salvadoran tortillas

Sopa de Pollo **GF**

17.00/21.00

Slow cooked chicken drums & breast chopped potato, carrots, zucchini & bell peppers. Served with Salvadoran tortillas

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

17.50

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

+Grilled chicken	+7.00	+Shredded Chicken	+6.50
+Shredded Beef	+7.00	+Steak	+10.00
+Shrimp	+10.00	+Jackfruit	+7.50

SPECIALS

Especial Intipuca GF, DF

26.00

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 26.00

Shrimp 26.00

Chicken 25.00

Tex - steak, chicken & shrimp 26.50

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 24.00

Shredded Twin - one Chicken & one beef 22.00

Shredded Beef 22.00

Black Bean 19.00

Shredded Chicken 21.00

Pollo en Mole Poblano

24.00

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

23.00

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

Grilled Chicken GF, DF

23.00

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 22.00

Fish 21.00

Chorizo 21.00

Grilled Chicken

21.00

Birria -Beef

21.00

Jackfruit Birria VG

19.50

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 24.00

Shredded Chicken 21.00

Shredded Beef 22.00

Grilled Chicken

21.00

Black Bean

19.00

Combinacion Guanaca V, VG *

19.50

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

MARISCOS

Camarones a la Crema 26.00

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

Salmon a la Plancha *DF, GF* 27.00

Lightly seasoned salmon, served with rice & garden salad

Pescado Frito *GF*

MP

Lightly seasoned - deep fried bronzino, served with rice, garden salad & 2 handmade tortillas

ENCHILADAS

Our enchiladas are made with corn tortillas & served with rice & beans - topped with sour cream and pico de gallo

Shrimp Enchiladas 26.00

In our creamy ranchera sauce

Enchiladas Poblanas 22.00

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

Jackfruit Enchiladas *VG* 21.00

Topped with salsa verde & melted vegan cheese. Served with pico de gallo

Vegetarian Trios *V* 20.00

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

Trio Enchilada 21.00

Chicken, beef & cheese enchiladas

SIDES

Avocado	5.00	Jalapeño	4.00	Single Taco or Enchilada	
Queso Fresco	5.50	Rice	5.00	Shredded Chicken	5.50
Tortilla Salvadoreña	0.50	Black or Pinto Beans	5.00	Grilled Chicken	6.00
Home fries / papas	6.50	1.5oz Sour Cream	1.50	Steak	6.75
Platanos fritos	7.00	1.5oz Guacamole	2.50	Shredded Beef	6.50
Corn/Flour Tortilla - 4	1.50	1.5oz Pico de Gallo	2.00	Jackfruit	6.50
		1.5oz Vegan Sour Cream	3.00	Black Bean	5.50
				Shrimp	7.50
				Ground Beef	5.50
				Chorizo	6.50

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** 5.50
**horchata contains nuts*

Fresco de Ensalada 7.00
Salvadoran punch with fresh chopped
cantaloup, pineapple, mango & tropical juices

Oat Milk Horchata 6.50
**horchata contains nuts*

Mango Mule 8.00
Fresh mango juice, ginger beer, lime squeeze, mint

Tamarindo Spritzer 8.00
Tamarindo, Lime, Agave, Soda, Chamoy Candy

Mangonada 11.00
Mango slush, chamoy, tamarind candy, lime

Jarritos 4.00
Fruit Punch, Mandarina, Tamarindo

Coke, Diet Coke, Sprite, Ginger Ale 4.50

Orange Juice, Cranberry Juice 5.00



CAFE

**French Pressed
Salvadoran Coffee**
6.90

Drip Coffee
4.50

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

Single/Double Espresso
2.50/3.25

Americano
3.50
Iced or hot

Cortado
4.50

Horchata Latte
6.25
Iced or hot

Capuccino
4.75
Iced or hot

Latte
5.25
Iced or hot

Chocolate Caliente
4.45

Hot Tea, Iced Tea
4.40

EXTRAS

Non-Dairy Milk Options
Oat, Almond, Soy +\$1.00

Additional Espresso Shots 1.25

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

Horchata Foam 1.25

DESSERTS

Tres Leches Cake 8.00
*Ultra moist spongecake soaked in
mixture of three milks: evaporated,
sweetened condensed and heavy
whipping cream.*

Chocoflan 8.00
*Rich, creamy custard dessert with a
layer of moist chocolate cake.*

Coconut Flan 8.00
Rich and creamy flan with coconut.

Empanada de Plátano 8.00
*Sweet plantain turnovers stuffed
with a cinnamon cream custard.*

Churros con Chocolate 8.00
*Churros with chocolate dipping
sauce.*