



PRIVATE EVENTS

Celebrate your events at DC's longest standing Latino restaurant.

El Tamarindo, 1785 Florida Ave NW, Washington DC 20009

EL TAMARINDO

Celebrate your events at DC's longest standing latino restaurant.

Founded in the early 1980s by Jose and Betty Reyes, El Tamarindo has become an iconic destination and cherished institution in the lively Adams Morgan neighborhood. We embody the true essence of Latin dining in Washington, D.C., renowned for our exceptional Salvadoran and Mexican fare that celebrates vibrant flavors and treasured traditions of Salvadoran, Mexican, and Latin American cuisine. Our handcrafted dishes pay homage to our cultural heritage, preserving the original taste and essence of these culinary treasures through time-honored practices and fresh, local ingredients.

Throughout the years, our commitment to our roots has remained resolute. We continuously refine and enhance our artistry, ensuring that the soul of our cuisine remains intact.

Dine with El Tamarindo and experience the depth of our culinary heritage as you indulge in the mouthwatering flavors of Latin- American comfort food & culture. Each bite carries a remarkable richness infused with the passionate essence that makes this cuisine truly exceptional.



TRADITIONAL & AUTHENTIC COOKING

Experience the Essence of Authenticity

Our unwavering commitment to upholding age-old cooking practices distinguishes us from the rest, with every dish prepared with meticulous care, using traditional techniques that pay homage to the timeless flavors we adore.

Immerse yourself in a mouthwatering journey where we handpick the freshest locally sourced ingredients. Our dedication to quality ensures that each bite bursts with unparalleled taste, making your dining experience truly exceptional.



MAIN ROOM

Embrace the Timeless Tradition

For generations, El Tamarindo has been an influential force in Washington's culinary landscape. As a family-owned and operated establishment, we take immense pride in our commitment to preserving authenticity and curating unforgettable dining experiences. Join us on a journey to become part of our storied legacy, where we create timeless culinary memories that withstand the test of time.

SQ 600SF

Seating Capacity **65**

Reception Capacity **85**



BAR ROOM

Step into exclusivity and elevate your private event by securing our coveted private room at El Tamarindo where we unlock the culinary treasures of these rich traditions. Our private room offers an exclusive haven for your special event, enveloping you in an intimate atmosphere adorned with authentic decor that pays homage to our heritage. Immerse yourself in a bespoke experience tailored to your desires, as our passionate events team collaborates closely with you to meticulously plan and flawlessly execute an unforgettable gathering that showcases the vibrant essence of Salvadoran-Mexican cuisine.

SQ 600SF

Seating Capacity **50 guests**

Reception Capacity **65 guests standing**

Projector and Mic Available



FULL BUY OUT

Experience culinary mastery and exceptional service brought to you, or step into our realm for an unforgettable experience crafted just for you.

Space

Indoor **1200sqf**
Outdoor **1800sqf**

Seating Capacity

Indoor **120**
Outdoor **102**

Reception Capacity

Indoor **120**
Outdoor **150**



BRUNCH

Served until 3 p.m. daily

Price: \$25.00 per person

Appetizers

Select 2

Served family style

Garden Salad

Chips & Salsa

Mini Elotes Locos

Mini corn on the cobb in a spicy salsa verde mayo, cilantro, lime & grated cheese

Ensalada de Fruta

Assortment of seasonal fruit.

Entrees

Select 3

Desayuno de La Casa

Scrambled eggs, fried plantain, refried beans, Salvadoran chorizo, and sour cream.

Chilaquiles con Papas

Crispy corn tortilla strips topped with eggs, roasted tomatillo salsa, crumbled queso, sour cream, fresh cilantro, served alongside perfectly seasoned home fries

Chorizo Skillet

Golden home fries, savory Salvadoran chorizo, creamy avocado, fried sweet plantains, and two sunny side up eggs

Breakfast Pupusas

Delectable pupusas topped with refried beans and two sunny side up eggs

Churros French Toast

*Classic french toast with light cinnamon churro spice.
Served with strawberries & syrup.*

*We're happy to make menu adjustments to accommodate your gluten free or vegan dietary requirements. **GF** Gluten Free **V** Vegetarian **VG** Vegan **S** Contains Shellfish*

MIMOSA BAR

\$35 per person

2 hour duration

+\$10 per person for each additional hour

*An assortment of orange, mango, or
passion fruit juice, berries &
sparkling wine.*



LUNCH

Served until 3 p.m. daily

Price: \$28.00 per person

Appetizers

Select 2

Served family style

Chips & Salsa

Mini Elotes Locos

Mini corn on the cobb in a spicy salsa verde mayo, cilantro, lime & grated cheese

Trio Dip

Guacamole, chile con queso & bean dip

Mini Pupusas

Pork & Cheese, Bean & Cheese, Chicken & Cheese

Entrees

Select 3

Served with rice & black beans and a garden salad

Avocado Salad

A crispy tortilla filled with creamy avocado, juicy cherry tomatoes, refreshing cucumber, crisp romaine, crisp romaine, and a touch of shredded cheese, your choice of chicken or chipotle chickpeas

Combinacion Guanaca

A combination of Salvadoran favorites: pupusa, tamale & sweet plantains.

Grilled Chicken

A citrus-marinated breast grilled to juicy perfection, topped with caramelized onions and freshly chopped cilantro

Chicken Fajitas

Tender strips of marinated chicken breast, sauteed with red peppers, green peppers & Spanish onions

Quesadillas

Cheese or chicken quesadilla.

EL Tamarindo Burrito

Shredded chicken or Veggie burrito topped with our house made salsas & melted cheese.

We're happy to make menu adjustments to accommodate your gluten free or vegan dietary requirements.

GF Gluten Free **V** Vegetarian **VG** Vegan **S** Contains Shellfish

D I N N E R

Price: \$35.00 per person

Appetizers

Select 2

Served family style

Chips & Guacamole

Garden Salad

Beef Empanadas

Mini Pupusas

Spinach Quesadilla

Chicken Empanadas

Entrees

Select 3

Served with rice & black beans and pico de gallo

Cheese Enchilada & Taco Platter

Chicken, Beef or Jackfruit Taco

Chicken Enchiladas

Made with corn tortillas and topped with salsa roja & melted cheese

Beef Enchiladas

Made with corn tortillas and topped with salsa verde & melted cheese

Jackfruit Enchiladas

Made with corn tortillas and topped with salsa verde & melted vegan cheese

Shredded Chicken Tacos

Served on corn tortillas and topped with pickled onions and cilantro

Shredded Beef Tacos

Served on corn tortillas and topped with pickled onions and cilantro

Jackfruit Tacos

Served on corn tortillas and topped with pickled onions and cilantro

Combinacion Guanaca

Salvadoran combination platter with your choice of pupusa and tamal

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GF Gluten Free **V** Vegetarian **VG** Vegan **S** Contains Shellfish

D I N N E R

Price: 45.00 per person

Appetizers

Select 2

Served family style

Taquitos
Beef or Chicken

Chips & Guacamole

Mini Pupusas

Chicken Empanadas

Beef Empanadas

Garden Salad

Spinach Quesadillas

Entrees

Select 3

Chicken & Steak Fajita

Sauteed with spanish onion, bell peppers & served with tortillas & pico de gallo.

Citrus-marinated Chicken Tacos

Two corn tortilla chicken tacos topped with pickled red onions & fresh cilantro.

Salvadoran Chorizo Tacos

Two corn tortilla chicken tacos topped with pickled red onions & fresh cilantro.

Especial Intipuca

Grilled chicken breast, steak, & salvadoran chorizo.

Vegetarian Trios Enchiladas

Cheese, spinach & jackfruit enchiladas

Portobello Relleno

Grilled portobello mushroom stuffed with sauteed spinach and topped with ranchera sauce & melted cheese.

Sides

Select 2

Rice

Chef Veggies

Black or Refried Beans

Puree de Yuca

House Salad

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GF Gluten Free **V** Vegetarian **VG** Vegan **S** Contains Shellfish

D I N N E R

Price: \$58.00 per person

Appetizers

Select 2

Served Family Style

Taquitos **GF**

Beef or Chicken (minimum 15)

Chips & Guacamole **VG GF**

Mini Pupusas **GF**

Tropical Garden Salad **VG GF**

Beef Empanadas

Chicken Empanadas

Spinach Quesadillas

Entrees

Select 3

Especial Intipuca

Grilled chicken breast, steak & salvadoran chorizo

Camarones al Ajillo **s**

Grilled shrimp in a garlic butter sauce

Mar y Tierra **s**

Skirt steak & jumbo shrimp skewer +\$5

Grilled Chicken & Shrimp **s**

A citrus-marinated breast grilled to juicy perfection, topped with caramelized onions and freshly chopped cilantro + a grilled shrimp skewer.

Portobello Relleno **v**

Grilled portobello mushroom stuffed with sauteed spinach and topped with ranchera sauce & melted cheese. (Vegan cheese available)

Jackfruit Lomo Saltado **VG**

Vegan jackfruit steak sauteed with tomato, spanish onion & fries. Topped with fresh chopped cilantro

Sides

Select 2

Rice **VG**

Chef Veggies **VG**

Black or Refried Beans **VG GF**

Puree de Yuca **V GF**

House Salad **VG GF**

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GF Gluten Free **V** Vegetarian **VG** Vegan **S** Contains Shellfish

D e s s e r t

Select 2

\$9.00 per person



Desserts

Tres Leches

A moist sponge cake soaked in a luscious mixture of three milks

Flan de Coco

Rich and creamy coconut flan

Churros con Chocolate

Golden-fried, crispy on the outside, fluffy on the inside—coated in cinnamon sugar and served with luscious chocolate sauce for dipping

Berries & Cream

A medley of fresh fruit & home-made whipped cream

Empanadas de Platano

Golden plantain turnovers filled with a comforting blend of warm cinnamon custard

Vanilla Bean Flan **VG**

Coconut milk based vanilla flan

Mango Mousse **VG**

Whipped coconut cream and mango puree

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BOCADILLOS

Appetizers & Desserts

Served reception style of buffet

Delectable Platters

	No. of Servings Per Platter	Price Per Platter
Chips & Salsa	15	\$45
Guacamole Dip & Chips	15	\$80
Fried Plantains	15	\$75
Mini Pupusas: <i>Pork & Cheese, Cheese, Bean & Cheese</i>	15	\$49
Empanadas: <i>Beef, Chicken or Jackfruit</i>	15	\$60
Taquitos: <i>Beef or Chicken</i>	15	\$55
Quesadillas: <i>Cheese, Spinach or Chicken</i>	15	\$60
Fried Yuca	15	\$60
Fruit Platter	15	\$95
Churros con Chocolate	15	\$95
Tres Leches Cake	15	\$115
Assorted Cookies	15	\$45

• *Minimum spend may be required*

B U F F E T

Entrees & Sides

Platters

	No. of Servings Per Platter	Price Per Platter
Chicken Fajita: <i>tortillas, pico de gallo, sour cream, shredded cheese</i>	10	265
Steak Fajita: <i>tortillas, pico de gallo, sour cream, shredded cheese</i>	10	275
Shrimp Fajita: <i>tortillas, pico de gallo, sour cream, shredded cheese</i>	10	279
Veggie Fajitas: <i>tortillas, pico de gallo, sour cream, shredded cheese</i>	10	225
Pollo Guisado: <i>Salvadoran chicken stew</i>	10	265
Carne Guisada: <i>Salvadoran beef stew</i>	10	275
Jackfruit Lomo Saltado: <i>Vegan Jackfruit steak sauteed with tomato, Spanish onion & fries. Topped with fresh chopped cilantro</i>	10	250
Grilled Salmon: <i>lightly seasoned and grilled</i>	10	285
Chicken Taco Bar: <i>Corn tortillas, pico de gallo, salsa verde cremosa</i>	10	220
Steak Taco Bar: <i>Corn tortillas, pico de gallo, salsa verde cremosa</i>	10	235
Ground Beef Taco Bar: <i>Corn tortillas, pico de gallo, salsa verde cremosa</i>	10	210
Jackfruit Taco Bar: <i>Corn tortillas, pico de gallo, salsa verde cremosa</i>	10	205
Rice	10	55
Refried Beans	15	80
Black Beans	15	80

BAR

Package

Zero-Proof

Vino, Cerveza &
Aguas Frescas

Vino, Cerveza, Margaritas
& Aguas Frescas

Bar Abierto

Includes

All fountain drinks, aguas frescas, non-alcoholic spritzers

Select wines, draught & bottled beer, aguas frescas

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

Aguas frescas, All beer, wines, house spirits, house & specialty craft cocktails

Duration & Pricing

Two hours - \$12 per person
+8 p/p for each additional
hour

Two Hours - \$35 per person
+10 p/p for each additional
hour

Two Hours - \$39 per person
+15 p/p for each additional
hour

Two Hours - \$45 per person
+15 p/p for each additional
hour

BOOKING

Ready to embark on a culinary journey that will leave a lasting impression? Contact our dedicated events team to discuss your private event and catering needs.

Evelyn Andrade

Catering & Private Events Manager

Telephone: 202-328-3660

Email: evelyn@eltamarindodc.com

Event Deposit

To secure your event date, a 50% deposit is required at the time of booking, which will be applied towards your final bill. Tax and gratuity will be added upon finalization of the menu and contract. Rest assured that we are committed to providing your guests with an exceptional dining experience tailored to your specific requirements.

Space Availability

- The space will be available for a total of 4 hours, which includes setup and breakdown time (1 hour setup, 2-hour event, 1 hour breakdown).
- Upon request, we provide A/V equipment, projectors, and microphones for your convenience.

Please note that for requests totaling \$4,000.00 or more, we reserve the right to change or modify these terms.

Minimum Guarantee & Guest Count

To ensure efficient service and proper preparation, we kindly request a written minimum guarantee of attendees for your event to be submitted 3 business days prior to the event date. Any unaccounted guests will incur an additional fee on the day of the event. This policy allows us to allocate the necessary resources and provide a seamless dining experience for you and your guests. Your cooperation in providing an accurate guest count is greatly appreciated.

Dietary Restrictions & Special Requests:

- El Tamarindo DC is happy to accommodate dietary restrictions such as gluten-free or vegan options upon request.
- For specific food and alcohol requests, kindly inform us at least 15 business days prior to your event date.
- Please note that a \$3 cake cutting fee will be applied for any outside cakes, cupcakes, or desserts brought to the venue.

Service and Administrative Fee

An admin and operations fee is applicable to food, beverage, delivery, and rental fees. This fee covers essential services necessary for the seamless execution of your event, including staff coordination, event planning, and behind-the-scenes operations. We want to assure you that this fee is transparently applied and enables us to deliver exceptional service and an unforgettable catering experience.

Refund & Cancellation Policy:

- Cancellation received 15 business days or more before the event: Full refund.
- Cancellation received between 8 and 14 business days before the event: 50% refund.
- Cancellation received 7 business days or less before the event: No refund.

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