

COFFEE

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| FRENCH PRESS <i>Salvadoran Coffee</i> | 6.50 |
| SINGLE/DOUBLE ESPRESSO | 2.50/3.25 |
| DRIP COFFEE | 4.50 |
| AMERICANO | 3.50 |
| CAPUCCINO | 4.75 |
| LATTE | 5.25 |
| CORTADO | 4.50 |
| CAFÈ DE OLLA <i>Coffee spiced with cinnamon, cloves and panela</i> | 5.50 |
| HORCHATA LATTE <i>Housemade horchata with espresso topped with horchata crema</i> | 6.25 |

FLAVORS +0.50

MILK OPTIONS

VANILLA

CARAMEL

OAT MILK

WHOLE MILK

HONEY LAVENDER

+0.75

NON COFFEE

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| CHOCOLATE CALIENTE | 4.45 |
| HOT TEA/ICED TEA <i>Assorted teas</i> | 4.40 |
| MATCHA LATTE | 5.50 |
| MANGO MULE <i>Fresh mango juice, ginger beer, lime squeeze, mint</i> | 8.00 |
| TAMARINDO SPRITZER <i>Tamarindo, Lime, Agave, Soda, Chamoy Candy</i> | 8.00 |
| SOL DEL CAMPO <i>Apple, carrot, ginger, lemon</i> | 9.50 |
| PIÑA VERDE <i>Pineapple, cucumber, celery, spinach, agave, lemon</i> | 9.50 |



PASTRIES

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| EMPANADAS <i>Carne, Pollo, Jackfruit, Guava & Cheese</i> | 4.75 |
| PLAIN CROISSANT <i>Add nutella + 0.50</i> | 6.00 |
| QUESADILLA SALVADOREÑA | 4.99 |
| HORCHATA CHEESECAKE | 10.00 |
| SEASONAL PAN DULCE | |

TAMALES

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|---|------|
| TAMAL DE POLLO   | 4.50 |
| TAMAL DE ELOTE  | 4.50 |

BOWLS & TOASTS

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|---|-------|
| SALVADORAN BOWL  | 13.50 |
| <i>Chorizo, egg, refried black beans, sweet plantains, queso fresco, avocado, and crispy tortilla triangles</i> | |
| MEXICAN BOWL  | 13.50 |
| <i>Grilled chicken, black beans, charred corn, tortilla strips, pico de gallo, red onion, cilantro, and shredded cheese</i> | |
| STREET CORN AVOCADO CROISSANT  | 12.50 |
| <i>Croissant with smashed avocado, charred corn, queso fresco, crema brava cilantro, and paprika</i> | |
| CHORIZO & AVOCADO CROISSANT | 12.50 |
| <i>Croissant with smashed avocado, crispy chorizo, pickled red onion</i> | |

HEARTY PLATES



DESAYUNO DE LA CASA

Two eggs, fried plantains, rice,
refried beans, sour cream,
queso fresco & two tortillas

13.00

BREAKFAST PUPUSA

15.50

Two pupusas of your choice - topped with refried beans and two sunny side eggs. Served with homefries

BREAKFAST BURRITO

16.50

Spinach or chorizo, scrambled eggs, avocado, cheddar cheese, home-fries. Served with roasted tomatillo salsa and sour cream

CHILAQUILES CON PAPAS

16.00

Corn tortilla strips topped with eggs, roasted tomatillo salsa, crumbled queso, pickled onions, sour cream and cilantro. Served with home-fries

CHORIZO SKILLET

15.50

Home-fries, Salvadoran chorizo, avocado, sweet plantains, topped with two sunny side up eggs

EL VEGANO

17.00

Chilaquiles with spinach, vegan cheese, avocado and fried plantain

ELOTE SALAD CUP

8.00

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

ADD PROTEIN

to any dish

STEAK +9

GRILLED CHICKEN +6.50

CHORIZO +6

SHRIMP +8

JACKFRUIT CARNITAS +7

GROUND BEEF +7



Vegan



Gluten-free



Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Dietary information on this menu is provided by El Tamarindo as a service to our guests. It is based on product information provided by our approved food vendors. El Tamarindo assumes no responsibility for its use and any resulting liability or consequential damages is denied. Products containing gluten, dairy, meats and nuts are produced in our kitchen. Guests are encouraged to consider this information in light of their individual requirements and needs