

## ANTOJITOS | APPETIZERS

### "Sudden Cravings"

**Fresh Guacamole** "just for you" ..... \$ 12.95  
Ripe avocados, onion, tomatoes, lime and cilantro prepared at your table after 3:00 pm

#### Tama-Chiles

Fresh Shishito Peppers sautéed in virgin olive oil with Kikkoman soy sauce, garlic clove, sea salt and fresh squeezed California lemon. Great for any occasion! Shishito is the Japanese cousin to the Spanish Patron...to die for! ...\$11.95

#### Nachos a la Veloso

Red, white and blue corn tortillas smothered with Chile Verde sauce, Monterey jack cheese, black beans and jalapeño toreados. Taste the best nachos in East Los Angeles!

Plain..... \$ 9.95    Chicken..... \$ 10.95    Beef..... \$ 11.95    Chorizo..... \$11.95

#### Nachos Estilo Tamayo

Red, white and blue corn tortilla chips served with fresh guacamole, refried beans, Monterey Jack cheese, jalapeño slices and sour cream

Plain..... \$ 10.95    Chicken..... \$ 11.95    Beef..... \$ 12.95    Chorizo..... \$11.95

#### Quesadillas

Grilled flour tortillas filled with Monterey Jack cheese, served with fresh guacamole, sour cream, and fresh salsa 'quemada'

Plain..... \$ 9.95    Chicken..... \$ 11.95    Beef..... \$ 12.95

#### Queso Fundido

An assortment of mouth-watering melted cheeses, served with corn or flour tortillas

Plain..... \$10.95    Rajas..... \$10.95    Chorizo..... \$ 12.95

**Antojitos Surtidos** ..... \$ 15.95

Can't decide? Try an assortment of tasty appetizers, 1/2 chicken quesadilla, 1 chicken flauta, 2 beef taquitos, 4 mini rellenos served with fresh guacamole, sour cream, and fresh salsa 'quemada'

**Shrimp Cocktail - Tamayo Style** ..... \$ 17.95

Grilled jumbo shrimp smothered with spices, lime and a delicious chipotle sauce, absolutely recommended

**Ceviche** ..... \$ 15.95

A house specialty. Chilled scallops marinated with fresh limes, special spices, fresh tomatoes, onions, cilantro and jalapeños

*¡Bienvenidos!*



*Restaurant, Art Gallery, T Bar & Lounge*

An explosion of flavors and colors nestled in a Hacienda style building built in 1928 surrounded by original artwork and sculptures making it a perfect restaurant for any occasion. Enjoy a fresh and authentic menu that takes you straight to the heart of Mexico or try our new and exciting creations infused with tantalizing flavors that are beautifully prepared in our kitchen, which is open for our guests to visit, *¡Mi Casa es Su Casa!*

Tamayo's is open Monday to Thursday 10:30 am to 9:00 pm, Friday 10:30 am to 10:00 pm and Saturday 5:00 pm to 10:00 pm. We hope you enjoy your visit and return often.

*La Cantina* features our immense collection of Tequilas, wine and spirits. With a relaxing ambience, our guests can savor a variety of appetizers, casual conversations, lots of laughter and the best signature Margaritas in Los Angeles. We are committed to serve great food with only fresh ingredients. We follow authentic recipes while also creating new and exciting dishes. We always provide exceptional service. Designed to accommodate casual elegance dining, our restaurant is the choice for casual meetings, business luncheons, group gatherings and special occasions.

Celebrate life at Tamayo's! ¡Buen Provecho!

*Humberto Veloso*

## CALDOS | SOUPS

- Sopa de Tortilla**..... \$7.95  
Traditional flavors and textures; Pasilla chiles, tender chicken, tomatoes, crispy tortilla strips and Panela cheese
- Sopa de Lima**..... \$7.95  
A fragrant soup with fresh lime, chicken, cilantro, Serrano chile and onion
- Albóndigas**..... \$10.95  
A hearty meatball soup with fresh vegetables

## ENSALADAS | SALADS

*Choice of Ranch, Bleu Cheese, Cilantro, Italian, Vinaigrette, Citrus or Tamayo House Dressing*

- Acapulco Chop Chop**..... \$16.95  
Grilled chicken breast, papaya, cucumber, tomato, feta, frisee and watercress with Tamayo house dressing or balsamic vinaigrette

- Fresh Salmon Fiesta Salad**..... \$20.95  
Romaine and mixed Greens, red onions, tomatoes, fresh mango and jicama tossed with citrus dressing.

- Tropical Shrimp Salad**..... \$21.95  
Grilled shrimp, baby greens, diced mango, charred chile pasilla tossed in citrus vinaigrette

### **Ensalada Estilo Chef Alfonso Rolon**

Romaine lettuce, fresh spinach, jicama, avocado, tomatoes, onions and our own herb dressing.  
Choice of:

Chicken..... \$13.95 Beef..... \$14.95 Bay Shrimp..... \$15.95 Ceviche..... \$15.95 Fresh Salmon..... \$20.95

### **Ensalada Caesar**

The original Caesar salad with your choice of:

Regular..... \$10.95 Chicken..... \$13.95 Beef..... \$14.95 Bay Shrimp..... \$15.95 Ceviche..... \$16.95

### **Tostada Tamayo**

A traditional favorite with Monterey Jack cheese, black beans, rice, shredded lettuce, tomatoes, fresh guacamole and sour cream. Choice of:

Chicken..... \$13.95 Carnitas..... \$14.95 Beef..... \$14.95 Bay Shrimp..... \$15.95 Ceviche..... \$16.95

### **Wedge Salad**

1/2 iceberg lettuce with chopped tomatoes, bacon, red onions, bleu cheese crumbles and bleu cheese dressing... \$9.95

- Ensalada de la Casa**..... \$8.95

Mixed greens with tomatoes and your choice of salad dressing

## MARISCOS | SEAFOOD

*Served with Mexican style rice and choice of refried beans or fresh vegetables*

- Camarones Estilo Tamayo**..... \$23.95  
Jumbo shrimp sautéed with lemon, olive oil, onions, scallions, parsley, cilantro, garlic, coconut milk and chipotle chiles, extremely spicy

- Camarones Costa Azul**..... \$26.95  
Baked jumbo shrimp stuffed with sliced jalapeños, ham and Monterey jack cheese, wrapped with bacon and topped with roasted tomatillo, cherry tomato and chipotle sauce

- Chile Relleno de Mariscos**..... \$23.95  
Lightly battered Poblano chile stuffed with shrimp, scallops, white fish and cheese, in a white cream sauce

- Huachinango Estilo Veracruz**..... \$22.95  
Pacific red snapper sautéed in olive oil and smothered with tomatoes, onions, bell peppers, capers, green olives, cilantro and garlic

## CARNES | MEATS

*Choice of fresh Mexican rice, fresh vegetables, refried or black beans*

- Bone in Ribeye** ..... \$31.95  
12oz of outstanding USDA Ribeye at its best and well marbled for peak flavor topped with chipotle garlic butter
- Bistec a la Parrilla estilo Guadalajara**..... \$26.95  
Broiled New York steak smothered with bacon, mushrooms, parsley and green onions in a Bordelaise sauce
- Carne Asada**..... \$26.95  
New York steak marinated and grilled to perfection, served with 1 cheese enchilada and fresh guacamole
- Carnitas**..... \$16.95  
Tender braised pork meat, served with fresh guacamole and pico de gallo
- Cochinita Pibil**..... \$18.95  
Seasoned pork, marinated in achiote sauce and slow cooked in banana leaves, served with pickled red onions
- Chile Colorado**..... \$18.95  
Tasty beef morsels slowly simmered in a mild red chile sauce
- Chile Verde**..... \$17.95  
Tasty pork morsels simmered in a mild green sauce
- Tacos Mexicanos (2)**  
Fresh-made corn tortillas filled with your choice of:
- Beef..... \$14.95    Chicken..... \$13.95    Carnitas..... \$13.95    Fish..... \$15.95    Bay Shrimp..... \$15.95

## POLLO | CHICKEN

*Served with Mexican style rice and refried beans*

- Pollo Yucatán**..... \$16.95  
Grilled breast of chicken with fresh green tomatillo sauce
- Pollo Con Mole Poblano** ..... \$18.95  
Half baked chicken with our traditional freshly made mole sauce containing more than 52 ingredients
- Pollo Tamayo**..... \$16.95  
Half baked chicken with fresh rosemary, lemon, butter and white wine

## ENCHILADAS

*Served with Mexican style rice and refried beans*

- Enchiladas de Mariscos**..... \$22.95  
Filled with a variety of seafood and cheese in a white cream sauce
- Enchiladas de Camarones**..... \$22.95  
Filled with bay shrimp and cheese in a white cream sauce
- Enchiladas de Mole Poblano**..... \$18.95  
Tender shredded chicken blended with our traditional freshly made mole sauce
- Enchiladas de Pollo**..... \$13.95  
Tender shredded chicken in a green chile sauce
- Enchiladas de Chile Colorado**..... \$17.95  
Filled with tasty beef simmered in a mild red chile sauce
- Enchiladas de Chile Verde**..... \$17.95  
Filled with tasty pork simmered in a mild green chile sauce
- Enchiladas de Carnitas**..... \$14.95  
Filled with fresh pork in a mild green chile sauce
- Enchiladas de Espinaca**..... \$15.95  
Spinach, Monterey jack cheese covered with tomatillo chile sauce, avocado and sour cream

## COMBINACIONES TRADICIONALES

Create your own combination from the following items:

Chicken Taco, Chicken Tamale, Beef Taco, Beef Taquitos (3),  
Cheese Enchilada, Chicken Flautas (2), Chile Relleno, Mini Chile Poppers

One Item..... \$11.95    Two Items..... \$13.95    Three Items..... \$15.95

## BURRITOS

Burritos are topped with Salsa Ranchera and served with Mexican style rice and refried beans

Chicken.....	\$11.95	Carnitas.....	\$14.95	Beef.....	\$12.95
Chile Verde.....	\$14.95	Seafood.....	\$19.95	Chile Colorado.....	\$14.95
Veggie Burrito....	\$ 9.95	Bean & Cheese....	\$ 9.95	Spinach & Cheese....	\$14.95
				Huevos Peribiche.....	\$13.95

Combination of Chicken, Beef & Carnitas..... \$17.95

## FAJITAS NORTEÑAS

Sizzling with fresh peppers, tomatoes, onions and spices, served with fresh guacamole, pico de gallo,  
Refried beans and all the hot tortillas you can eat!

Chicken.....\$15.95    Beef.....\$16.95    Combination of Beef and Chicken.....\$17.95

Fajitas Supremas- Jumbo Shrimp, Chicken and Beef..... \$25.95

Jumbo Shrimp..... \$26.95

## POSTRE | DESSERT

**Flan de la Casa**..... \$6.00  
Egg custard with a signature caramel sauce

**Arroz con Leche**..... \$8.25  
Homemade rice pudding flavored with cinnamon and cloves

**Deep Fried Ice Cream**..... \$10.25  
A scoop of chocolate chip ice cream rolled in cornflakes, deep fried and topped with whipped cream

**Flourless Chocolate Cake**..... \$10.95

**Mango Mascarpone**..... \$10.95  
Mango sorbet with Macarpone and cream cheese filling, topped with passion fruit sauce

**Combo Chocolate/Mascarpone**..... \$12.95

**Vanilla or Chocolate Chip Ice Cream**..... \$5.50

## A LA CARTA

Chicken Taco.....	\$5.00	Beef Taquitos (3).....	\$5.25
Beef Taco.....	\$5.25	Black Beans.....	\$4.25
Chicken Tamales.....	\$5.50	Refried Beans.....	\$4.25
Chile Relleno.....	\$7.95	Mexican Rice.....	\$4.00
Chicken Flautas (2)....	\$5.25	Jalapeños (3).....	\$3.25
Cheese Enchilada.....	\$5.00	Side of Guacamole....	\$6.95
Chicken Enchilada....	\$5.50	Side of Sour Cream....	\$2.50
Beef Enchilada.....	\$5.50	Side of Cheese.....	\$2.00
Huevos (1).....	\$1.50	Tortillas (2).....	\$1.50
Camarones.....	\$5.50	Pico de Gallo.....	\$3.50

## TAMAYO'S FAMOUS MARGARITAS

Original \$7.50	Original Double \$14.00	Margopeña \$12.00	Cadillac \$12.00	Prickly Pear \$10.00
Traditional \$9.50	Traditional Double \$16.00	Strawberry \$8.50	Peach \$8.50	Mango \$8.50
	Sandia \$8.50	Fruit Double \$14.00		

## VINO | WINE

*A selection of House Wine, Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel by the Glass.....\$8.95*

### Premium wine by the Glass

Chardonnay, Cabernet Sauvignon, Merlot .... \$13.95 per glass

### Tamayo Private Label

Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel.....\$30.95 per bottle

## BEER | CERVEZA

### Imported.....\$6.25

Corona, Negra Modelo, Modelo Especial, Tecate, Dos XX, Pacifico, Heineken, Kaliber

### Domestic.....\$5.75

Budweiser, Bud Light, Coors Light, Miller Lite,

## BEVERAGES | BEBIDAS

Jamaica.....\$4.25 Tamarindo.....\$4.25 Horchata.....\$4.95 Sandia.....\$4.25

Lemonade.....\$3.25 Strawberry Lemonade....\$3.95 & \$4.95 Coffee.....\$3.95 Espresso.....\$4.50 Cappuccino.....\$4.95



## *Restaurant, Art Gallery, T Bar & Lounge*

Hours of operation:

Monday – Thursday 10:30 a.m. to 9:00 p.m.

Friday – 10:30 a.m. to 10:00 p.m.

Saturday – 5:00 p.m. to 10:00 p.m.

Closed on Sunday

We offer 3 banquet facilities which accommodate 50 to 240 people.

*Coming soon.....Breakfast, Monday to Friday and Sunday Brunch with Classical, Blues and Jazz*

All major credit cards acknowledged. No personal checks accepted.

Sales tax and gratuity will be added to all food and beverage items.

We cannot be responsible for lost or stolen articles. We reserve the right to refuse service to anyone.