

ANTOJITOS | APPETIZERS

Shishito - \$16.95

Fresh Guacamole - \$18.50

Nachos Estilo Tamayo

Red, white and blue corn chips with guacamole, beans, jack cheese, jalapeños & sour cream

Plain - \$13.00 **Chicken** - \$15.00

Beef - \$15.00 **Chorizo** - \$16.00

Quesadillas

Served with fresh guacamole, sour cream & salsa 'quemada'

Plain - \$13.00 **Chicken** - \$15.95

Beef - \$16.95

Queso Fundido

An assortment of melted cheeses with corn or flour tortillas

Plain - \$12.95 **Rajas** - \$14.95

Chorizo - \$16.50

Assorted Appetizers - \$18.95

Chicken quesadilla, chicken flauta, beef taquitos, mini rellenos with guacamole, sour cream, & salsa 'quemada'

Shrimp Cocktail - Tamayo Style - \$25.95

Grilled jumbo shrimp with spices, lime & chipotle sauce

Ceviche - \$22.50

Chilled scallops marinated with limes, tomatoes, onions, cilantro and jalapeños

CALDOS | SOUPS

Sopa de Tortilla - \$10.50

Pasilla chiles, chicken, tomatoes, crispy tortilla strips & Panela cheese

Sopa de Lima - \$10.50

Chicken and lime are the main ingredients for Yucatan's traditional soup

ENSALADAS | SALADS

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

Acapulco Chop Chop - \$24.95

Grilled chicken, papaya, cucumber, tomato, feta cheese, frisee & watercress with Tamayo house dressing or balsamic vinaigrette

Fresh Salmon Fiesta Salad - \$29.95

Romaine lettuce, mixed Greens, red onions, tomatoes, mango & jicama with citrus dressing

Tropical Shrimp Salad - \$28.95

Grilled shrimp, baby greens, mango, charred chile pasilla tossed in citrus vinaigrette

Ensalada Estilo Tamayo

Romaine lettuce, spinach, jicama, avocado, tomatoes, onions with herb dressing

Chicken - \$19.95 **Beef** - \$20.50

Bay Shrimp - \$21.95 **Ceviche** - \$22.95

Fresh Salmon - \$29.95

Ensalada Caesar

Original ceasar salad with your choice of

Regular - \$12.50 **Chicken** - \$19.95

Beef - \$20.50 **Bay Shrimp** - \$21.95

Ceviche - \$22.95

Tostada Tamayo

shredded lettuce, Jack cheese, black beans, rice, tomatoes, guacamole & sour cream

Vegetables- \$16.50 **Chicken** - \$19.95

Beef - \$20.50 **Carnitas** - \$20.50

Bay Shrimp - \$21.95 **Ceviche** - \$22.95

Ensalada de la Casa - \$10.95

Mixed greens & tomatoes

Camarones Costa Azul - \$35.95

MARISCOS | SEAFOOD

Mexican style rice and choice of refried beans or fresh vegetables

Camarones Estilo Tamayo - \$31.00

Jumbo shrimp sautéed with lemon, olive oil, onions, scallions, parsley, cilantro, garlic, coconut milk & chipotle chiles

Chile Relleno de Mariscos - \$30.95

Poblano chile stuffed with shrimp, scallops, white fish, cheese, drizzled with cream sauce

Huachinango Estilo Veracruz - \$29.95

Pacific red snapper smothered with tomatoes, onions, bell peppers, capers, green olives, cilantro & garlic

Seafood Burrito - \$24.95

Jumbo Shrimp Fajitas - \$33.50

CARNES | MEATS

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

Bistec a la Parrilla estilo Guadalajara - \$35.95

Broiled New York steak smothered with bacon, mushrooms, green onions in a Bordelaise sauce

Carne Asada - \$32.95

Grilled New York steak served with cheese enchilada & guacamole

Carnitas - \$23.95

Tender braised pork meat with guacamole & pico de gallo

Cochinita Pibil - \$23.95

Seasoned pork, marinated in achiote sauce served with pickled red onions

Chile Verde - \$23.95

Tasty pork morsels simmered in a mild green tomatillo sauce

Chile Colorado - \$23.95

Tasty beef morsels slowly simmered in a mild red chile sauce

Tacos Mexicanos (2)

Chicken - \$19.50 **Carnitas** - \$20.50

Beef - \$20.50 **Fish** - \$20.50

Bay Shrimp - \$21.95

POLLO | CHICKEN

Served with Mexican style rice and refried beans

Pollo Yucatán - \$19.95

Chicken drizzled with green tomatillo sauce

Pollo Con Mole Poblano - \$25.95

Half baked chicken with traditional mole sauce

½ Roasted Chicken - \$23.95

With oregano, oranges, and champagne

ENCHILADAS

Served with Mexican style rice and refried beans

Crabmeat Enchiladas - \$25.95

Crabmeat enchiladas smothered with white cream sauce

Enchiladas de Mariscos - \$27.95

A variety of seafood and cheese in a cream sauce

Enchiladas de Camarones - \$27.95

Bay shrimp and cheese in a white cream sauce

Enchiladas de Mole Poblano - \$26.95

Shredded chicken simmered in traditional mole sauce

Enchiladas de Pollo - \$20.50

Shredded chicken simmered in a green chile sauce

Enchiladas de Chile Colorado - \$23.95

Tender beef simmered in a mild red chile sauce

Enchiladas de Chile Verde - \$21.95

Pork in a mild green chile sauce

Enchiladas de Carnitas - \$21.95

Pork chunks in a mild green chile sauce

Enchiladas de Espinaca - \$21.50

Spinach, jack cheese, tomatillo sauce, avocado & sour cream

Ribeye 12oz. - \$37.95

COMBINACIONES TRADICIONALES

Create your own combination

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

One Item - \$15.95

Two Items - \$17.95

Three Items - \$20.95

BURRITOS

Topped with Salsa Ranchera and served with Mexican style rice and refried beans

Chicken - \$15.95

Carnitas - \$16.95

Beef - \$16.95

Chile Verde - \$20.95

Chile Colorado - \$20.95

Spinach & Cheese - \$18.50

Veggie Burrito - \$14.50

Bean & Cheese - \$11.50

Huevos Peribiche - \$16.95

Chicken, Beef & Carnitas Combo - \$23.95

FAJITAS NORTEÑAS

Sizzling peppers, tomatoes, onions, served with guacamole, pico de gallo, refried beans & all the tortillas you can eat

Chicken - \$20.95

Beef - \$22.95

Beef & Chicken - \$24.50

Jumbo Shrimp, Chicken & Beef - \$33.50

POSTRE | DESSERT

Flan de la Casa - \$6.50

Deep Fried Ice Cream - \$12.95

Flourless Chocolate Cake - \$12.95

Mango Mascarpone - \$16.00

Combo Chocolate Cake / Mascarpone - \$16.95

A LA CARTA

Chicken Taco - \$6.50

Beef Taquitos (3) - \$6.75

Beef Taco - \$6.50

Black Beans - \$5.25

Refried Beans - \$5.25

Chile Relleno - \$11.50

Mexican Rice - \$5.25

Chicken Flautas (2) - \$6.25

Jalapeños (3) - \$5.00

Cheese Enchilada - \$5.00

Side of Guacamole - \$10.25

Chicken Enchilada - \$8.95

Side of Sour Cream - \$5.50

Beef Enchilada - \$10.50

Side of Cheese - \$3.75

Huevos (1) - \$2.50

Tortillas (3) - \$3.50

Camarones - \$9.95 each

Pico de Gallo - \$5.75

Salsa: Black - \$6.00, Red - \$4.25

TAMAYO'S FAMOUS MARGARITAS

Original - \$12.00

Original Double - \$19.50

Margopeña - \$15.50 **Cadillac** - \$15.50

Prickly Pear - \$16.50

Traditional - \$16.00

Traditional Double - \$29.00

Strawberry - \$14.00 **Peach** - \$14.00

Mango - \$14.00

Sandia - \$14.00 **Fruit Double** - \$18.00

VINO | WINE

House Wine, Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel - by the Glass - \$13.00

Premium Wine - Chardonnay, Cabernet Sauvignon, Merlot - by the glass - \$17.00

CERVEZA | BEER

Imported - \$8.00
Corona, Negra Modelo, Modelo Especial, Tecate, Dos XX, Pacifico, Heineken, Kaliber

Domestic - \$7.50
Budweiser, Bud Light, Coors Light, Miller Lite

BEBIDAS | BEVERAGES

Jamaica - \$6.50 **Tamarindo** - \$6.50

Horchata - \$6.50 **Sandia** - \$6.50

Lemonade - \$5.00

Strawberry Lemonade - \$6.00

Coffee - \$5.00 **Espresso** - \$5.95

Cappuccino - \$6.95

Banquet Facilities Available

Sales tax 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.



5300 E. Olympic Blvd.
Los Angeles, CA 90022

323.260.4700

Monday-Friday 10:30 am - 5:00 pm

Lunch • Dinner

Dine In • Takeout

Tamayo-la.com