

FISH & SEAFOOD

<i>Ceviche</i>	\$16
Fresh flounder filet strips marinated and cooked with lime, cilantro and onions	
<i>Ceviche Mixto</i>	\$18
Combination of fish strips, shrimp, jumbo mussels, calamari rings and scallops marinated and cook with lime, cilantro and onions	
<i>Jalea</i>	\$22
Fried seafood mix and fish, served with yucca and salsa criolla	
<i>Papa Toño</i> (combination)	\$18
A popular request, great combination of fish ceviche and fish jalea at the same dish, served with "salsa criolla" and tartar sauce	
<i>Pescado a lo Macho</i>	\$18
Tete's most popular dish, sauteed fish filet with "a lo macho" seafood sauce, served with rice	
<i>Sudado de Pescado Special</i>	\$18
Sauteed fish filet with peruvian spices and seafood mix, served with rice	
<i>Picante de Mariscos</i>	\$18
Aji panca pepper creamy spicy sauce with seafood mix, served with rice	
<i>Mariscada</i>	\$18
Shrimp, jumbo mussels, scallops, calamari with onions and tomatoes in a corn cider broth	
<i>Arroz con Mariscos</i>	\$18
Peruvian "paella", calamari, mussels, shrimp and scallops	

ROTISSERIE CHICKEN & CHICKEN DISHES

<i>Pollo a la Brasa Combo</i>	
Peruvian famous rotisserie chicken served with three side orders Choose from: home-made fries, salad, beans, white rice, plantains, yuca, tostones or yellow rice	
	Whole \$20
1/2	Chicken (2 side orders) \$16
1/4	Chicken (2 side orders) \$12

<i>Aji de Gallina</i>	\$16
Aji Amarillo creamy sauce, mixed with shredded chicken, pecans and parmesan cheese	
<i>Milanesa de Pollo</i>	\$16
Pounded chicken breast served with French fries and garden salad	

<i>Super Combo Tete's</i>	\$32.95
<ul style="list-style-type: none"> • Whole rotisserie chicken • Homemade french fries • Salad • Plantains 	<ul style="list-style-type: none"> • Rice • Beans • Salchipapas

BEEF & PORK

<i>Tete's Lomito Saltado</i>	\$18
Sauteed skirt steak, onions and tomatoes mixed with french fries	
<i>Bisteck a lo Pobre</i>	\$18
Sirloin Steak, French fries, plantains, fried eggs and rice	
<i>Chuleta Pura Vida</i>	\$16
Pork chop served with Costa Rican "gallo pinto" rice & beans, fried egg, plantains	
<i>Skirt Steak Tacu Tacu</i>	\$18
Popular Afro-Peruvian dish of pan-seared skirt steak topped with escabeche onions, fried egg and served with seasoned canario beans & rice	

MEAT LOVERS

<i>Parrillada Personal</i>	\$25
Grilled mix meat, pork chop (1), skirt steak (1) and anticucho (1) served with french fries	
<i>Parrillada Familiar</i>	\$48
Mixed Grilled meat Skirt steak(1) Pork chops (2) Anticuchos(2) Sirloin(1) Chorizo (1) Rotisserie Chicken (1/4) served with french fries	

VEGETARIAN DISHES

<i>El Chaufita</i>	\$16
Chinese-Peruvian fusion; fried rice with a "kion-ajo" (ginger & garlic) mix, scrambled eggs, scallions, soy sauce and sesame oil served with mix vegetables	
<i>Lomo sin Lomo</i>	\$16
Peruvian vegetarian stir-fry of fresh tomatoes, red onions, peppers, green beans, celery and snow peas mixed with French fries and served with rice	
<i>Tallarín Saltado de Vegetales</i>	\$16
Smoked sauteed vegetables served with fettuccini pasta	

RICE & PASTA

<i>Arroz Chaufa</i>	\$16
Rice with scrambled eggs, scallions, soy sauce and sesame oil, served with chicken or beef	
<i>Arroz Chaufa Combo</i>	\$18
Add Shrimp or mix seafood to your chicken or beef chaufa	
<i>Arroz Chaufa Special</i>	\$20
Chaufa rice with chicken, beef, shrimp and seafood	
<i>Tallarín Saltado</i>	\$16
Smoked beef or chicken strips, onions and tomatoes served with linguini pasta	
<i>Tallarín Saltado Combo</i>	\$18
Add Shrimp or mix seafood to your chicken or beef tallarín saltado	
<i>Tallarín Saltado Special</i>	\$20
Tallarín saltado with chicken, beef, shrimp and seafood	

APPETIZERS

- Empanadas* \$8
Deep fried pastry filled with chicken or beef
- Tiradito* \$10
Peruvian dish of thinly sliced marinated fish in lite spicy "aji amarillo" sauce
- Mussels "A la Chalaca"* \$10
Mussels marinated in lime juice with cilantro, onions, tomatoes and corn
- Papa a la Huancaína* \$8
Chilled and sliced potatoes a topped with "huancaína sauce" (yellow pepper cheese sauce) botija black olives and hard boiled eggs
- Yucca a la Huancaína* \$9
Boiled and fried Yucca sticks , served with Huancaína sauce on the side, black olives and hard boiled egg
- Anticuchos* \$10
Tender beef heart skewer with golden potato, corn and green sauce

SALADS \$12

Add \$4 for fish, chicken or shrimp

- Peruvian Cobb Salad*
Iceberg lettuce, hard boiled egg, bacon, tomato, goat cheese, avocado, cancha (fried corn)
- Tete's Original Salad*
Baby organic mix, avocados , tomatoes, goat cheese and pecans with homemade balsamic vinaigrette
- Pollo a la Brasa Salad*
Mix lettuce, fresh tomatoes, cucumbers, avocados, radish, and carrots served with boneless pulled rotisserie chicken
- La Peruana Salad*
Mixed lettuce , fresh tomatoes, cucumbers, radish, carrots and ripe avocados tossed in lime vinaigrette

KIDS MENU \$8

- Salchipapa*
Homemade French fries with hot dogs
- Rotisserie Chicken*
Pulled rotisserie chicken with French fries
- Pasta with Chicken*
Pasta with butter with chicken
- Classic Burger*
Served with lettuce, tomatoes and French fries

SOUPS \$13

- Chupe de Camarones*
Creamy seafood chowder with corn, potatoes, rice, green peas and poached eggs
- Sopa a la Minuta*
Beef strips, onions, tomatoes in a creamy "aji panca" pepper base
- Aguadito de Mariscos*
Classic Peruvian soup, cilantro and rice mix, with seafood, potatoes and peppers

BEVERAGES

- Domestic Soda* \$3
Coke, Diet Coke, Fanta, Sprite and sweet ice tea
- Inka Kola* \$2
Peruvian soda
- Tropical Juices* \$5
Pineapple, strawberry, orange, papaya & guanabana
- Chicha Morada* \$4
Purple corn drink with pineapple and cinnamon
- Pellegrino Water* \$4
- Coffee* \$4
Colombian coffee
- Hot Tea* \$3
Cinnamon, chamomile or lemon grass

SIDES \$5

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| <i>Plantains</i> | <i>Sautee Vegetables</i> |
| <i>Yuca</i> | <i>Tostones</i> |
| <i>Rice</i> | <i>Tacu- Tacu</i> |
| <i>Salad</i> | <i>Huancaína Sauce</i> |
| <i>Yellow Rice</i> | <i>Avocado</i> |
| <i>Beans</i> | <i>Cancha</i> |
| <i>French Fries</i> | |

HOMEMADE DESSERTS

- Churros* \$8
Served with Vanilla Ice Cream
- Homemade Flan* \$6
Creamy sweet custard
- Tres Leches Cake* \$6
Delicious cake soaked in three different kinds of milk
- Picarones* \$8
Doughnut made from squash and sweet potato, covered with fig syrup



Two Credit Cards Limited per table
\$15 Minimum