



Christmas Day at Tule Café

Green Salad and Turrialba Cheese

Local grilled cheese served with baby greens, toasted cashews, avocado, cherry tomatoes and a mango vinaigrette

Your choice of

Pumpkin Cream Soup

Slow oven roasted pumpkin cream served with grilled apples and feta cheese

Pulled Pork Taquitos

Served in traditional sweet corn tortilla, slow cooked for 12 hours pulled-pork, topped with pickled red onions, radish aioli and mexican tomatillo salsa

Mahi-Mahi Tiradito

Sashimi cut fresh mahi-mahi marinated in lime juice, yellow Aji pepper and a light Cilantro and jalapeno Pesto accompanied with sweet potato chips

Main Courses

Oven-Roasted Chicken

Lightly marinated in achiote (annato) oven-roasted chicken breast, served over a wild mushroom and sundried tomato white bean ragout

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Pan Seared Mahi-Mahi

Pan seared fresh pacific mahi-mahi served on top of a carrot puree with sauteed cherry tomatoes and a mango marmalade

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Skirt Steak

Grilled skirt steak, served over a roasted cream of garlic mashed potatoes and accompanied with house-made demi-glace and mushroom sauce

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Eggplant Parmesan

Parmesan breaded and oven baked eggplant topped with pomodoro sauce and mozzarella cheese, served over polenta and sauteed vegetables

Dessert

Dulce de Leche Flan

A Latin American traditional recipe, caramel flan with local papaya caramelized cashew's and cantuccini crackers

\$45



13% sales tax and 10% service will be added to your bill

