

ANTOJITOS

Guacamole Preparado a Su Gusto..... \$9.95
Fresh guacamole prepared to your taste, at your table after 3:00 pm.

Sautéed Flor de Calabaza (*Seasonal Item*) \$9.95
Fresh zucchini blossoms stuffed with Oaxaca cheese and topped with a tomato and basil sauce.

Nachos Estilo Tamayo..... \$8.95
Corn and flour tortilla chips with refried beans, Monterey Jack cheese, shredded chicken, slices of jalapeños, fresh guacamole and sour cream.

Quesadillas

Grilled flour tortillas with melted Monterey Jack cheese, fresh guacamole, sour cream and fresh salsa quemada. Choice of:
Chicken \$8.50
Carnitas..... \$8.50
Beef \$8.95

Queso Fundido

Melted Monterey Jack cheese fondue with roasted chiles. Served with hot corn or flour tortillas.
Plain \$7.25
Chorizo \$7.95

Antojitos Surtidos..... \$11.95
An assortment of our most popular appetizers, served with sour cream, fresh guacamole, and fresh salsa quemada.

Mexican Shrimp Cocktail \$11.95
Grilled jumbo shrimp served with chipotle cocktail sauce.

Ceviche..... \$8.50
Chilled scallops marinated in the best blend of spices and lime juices you'll ever taste.

THE TAMAYO STORY

On a cold and misty morning in 1984, TELACU President & CEO David C. Lizárraga looked out of his office window and saw a wrecking crew arrive at the building on the southwest corner of Olympic and Goodrich Boulevards. Concerned that the imposing 1928 Spanish-style architectural landmark had been slated for destruction, he quickly ran across the street and discovered that the only way it could be saved was through acquisition. With the desire that the entire community have opportunity to enjoy the magnificent structure, TELACU decided to convert it into a restaurant. It has become a very popular community gathering place where celebrations of all kinds are held—from birthdays to weddings, anniversaries and political events.

The challenge of naming the restaurant provided an excellent opportunity to further enhance the beauty and cultural impact of the establishment. Remembering the great Maestro Rufino Tamayo, whom he had met a few years earlier, Lizárraga traveled to The Maestro's home in the San Angel District of Mexico City to request permission to name the restaurant Tamayo. A humble Indian from Oaxaca who had become one of the great painters of Mexico—along with his contemporaries Siquieros, Orozco and Diego Rivera—when presented with TELACU's mission of empowering the Latino community through economic development, Maestro Tamayo made a magnanimous gesture. ***"In Mexico City there is a famous restaurant called Picasso, and in East Los Angeles there will be a famous restaurant called 'Tamayo'."*** he responded. He also generously donated many of his famous works now proudly displayed in places of honor within the restaurant.

As the businesswoman of the family and protective guard of her husband's legacy, his wife Olga supported his decisions with one *proviso*: that her Oaxacan recipe for mole always be included on the menu. For many years before his death, The Maestro and Olga would stop by unannounced to taste and verify the integrity of her recipe. To this day, her creation remains one of the restaurant's most popular dishes.

It is our hope that you enjoy our unique combination of regional Mexican flavors, tastes and aromas, as well as contemporary adaptations of traditional Mexican cuisine, surrounded by an impressive display of original artwork, mixographias and tapestries that grace the walls of Tamayo.

SOPAS

- Sopa de Tortilla** \$5.50
 A Mexican delicacy of chicken and tomato broth enhanced with Pasilla chiles, tender chicken and tortilla strips. Topped with avocado and Panela cheese.
- Sopa de Lima** \$5.50
 Fresh lime and chicken stock, with cilantro, Serrano chiles and onions.
- Albondigas** \$5.95
 Meatballs and vegetables in a rich beef broth.
- Soup of the Day** \$5.95
 Please ask your server.

ENSALADAS ESPECIALES

All salads are served with a choice of Ranch, Bleu Cheese, Cilantro, Italian, Vinaigrette, Citrus or Tamayo House Dressing.

- Acapulco Chop Chop** \$10.95
 Grilled chicken breast, papaya, cucumber, tomato, feta, frisee and watercress with Tamayo house dressing or balsamic vinaigrette.
- Grilled Shrimp Salad** \$11.95
 Baby greens, mango, charred Pasilla chiles and citrus vinaigrette.
- Ensalada Chef Sosa**
 Romaine lettuce, fresh spinach, jicama, avocado, tomato, onions and our own herb dressing. Choice of:
 Chicken \$9.95 Beef \$10.95 Bay Shrimp \$11.95 Ceviche \$11.95
- Ensalada Caesar**
 The original Caesar salad with your choice of:
 Chicken \$9.95 Beef \$10.95 Bay Shrimp \$11.95 Ceviche \$11.95
- Tostada Tamayo**
 A traditional favorite with Monterey Jack cheese, black beans, rice, shredded lettuce, tomatoes, fresh guacamole and sour cream. Choice of:
 Chicken..... \$9.95 Carnitas \$9.95 Beef \$10.95
 Bay Shrimp..... \$11.95 Ceviche..... \$11.95
- Ensalada de la Casa** \$4.50
 Mixed greens with tomatoes.

COMBINACIONES TRADICIONALES MEXICANAS

Create your own combination from the following items.

- Chicken Taco, Chicken Tamale, Beef Taco, Beef Taquitos, Cheese Enchilada, Chicken Flauta, Chile Relleno, Mini Chile Poppers
- One Item \$7.95 Two Items \$9.95 Three Items \$12.95

BURRITOS

All of our delicious burritos are topped with Salsa Ranchera and served with Mexican rice and refried beans.

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|---------------------------|---|------------------------------|
| Chicken.....9.95 | Carnitas \$9.95 | Vegetable \$8.95 |
| Beef \$10.95 | Seafood \$13.95 | Chile Colorado \$10.95 |
| Chile Verde \$10.95 | Combination of Chicken, Beef and Carnitas \$13.95 | |

FAJITAS NORTEÑAS

*Tamayo's famous fajitas are brought to your table sizzling with fresh peppers, tomatoes, onions and spices.
 Served with fresh guacamole, pico de gallo, refried beans and all the fresh hot tortillas you can eat.*

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|--|--------------------|---|
| Chicken..... \$11.95 | Beef \$12.95 | Combination of Beef and Chicken \$13.95 |
| Fajitas Supremas – Jumbo Shrimp, Chicken and Beef..... \$19.00 | | Jumbo Shrimp..... \$19.95 |

ENCHILADAS ESPECIALES

All served with Mexican rice and refried beans.

Enchiladas de Mariscos \$14.95
Filled with a variety of seafood and cheese in a white cream sauce.

Enchiladas de Camarones \$12.50
Filled with bay shrimp and cheese in a white cream sauce.

Enchiladas de Espinaca \$11.95
Filled with spinach, Monterey Jack cheese, and topped with sour cream, green chile sauce and avocado.

Enchiladas de Mole Poblano \$13.95
Filled with chicken in a homemade mole sauce.

Enchiladas de Pollo \$9.95
Filled with chicken in a green chile sauce.

Enchiladas Chile Colorado \$10.95
Filled with tasty morsels of beef simmered in a mild red chile sauce.

Enchiladas Chile Verde \$10.95
Filled with tasty morsels of pork simmered in a mild green chile sauce.

Enchiladas de Carnitas \$10.95
Filled with fresh pork in a mild green chile sauce.

ESPECIALIDADES DE POLLO

All served with Mexican rice and refried beans.

Pollo Yucatán \$12.95
Grilled breast of chicken with fresh green tomatillo sauce.

Pollo Mole Poblano \$14.95
Half chicken baked with our own mole sauce.

Pollo Tamayo \$12.95
Half chicken baked with fresh rosemary, lemon, butter and white wine.

ESPECIALIDADES DE LA CASA

All served with Mexican rice, and your choice of refried beans or fresh vegetables.

Bistec a la Parrilla Estilo Guadalajara \$18.95
Broiled New York steak smothered with bacon, mushrooms, parsley and green onions in a Bordelaise sauce.

Carne Asada \$17.95
New York steak marinated and grilled to perfection, served with a cheese enchilada and fresh guacamole.

Carnitas \$12.95
Tender braised pork meat, served with fresh guacamole and pico de gallo.

Chile Colorado \$12.95
Tasty morsels of beef simmered in a mild red chile sauce.

Chile Verde \$11.95
Tasty morsels of pork simmered in a mild green sauce.

Tacos Mexicanos

Fresh-made corn tortillas filled with your choice of:

Beef \$12.95

Chicken \$10.95

Carnitas \$10.95

Fish \$12.95

Bay Shrimp \$12.95

Grilled Peppered Salmon \$20.00
Served with mango, pearl onions and oranges.

ESPECIALIDADES DE LA CASA (CONTINUED)

All served with Mexican rice, and your choice of refried beans or fresh vegetables.

Camarones Estilo Tamayo \$19.95
Jumbo shrimp sautéed with lemon, olive oil, onions, scallions, parsley, cilantro, garlic, coconut milk and chipotle chiles.
Extremely spicy.

Camarones Costa Azul \$19.95
Baked jumbo shrimp stuffed with sliced jalapeños, ham and Monterey Jack cheese, wrapped with bacon and topped with roasted tomatillo, cherry tomato and chipotle chile sauce.

Chile Relleno de Mariscos \$17.95
A lightly battered chile stuffed with shrimp, scallops, white fish and cheese, topped with a white cream sauce.

Huachinango Estilo Veracruz \$14.25
Pacific red snapper sautéed in olive oil and smothered with tomatoes, onions, bell peppers, capers, green olives, cilantro and garlic.

A LA CARTA

Chicken Taco.....	\$3.00	Beef Taquitos (2)	\$3.00
Beef Taco	\$3.00	Black Beans	\$3.00
Chicken Tamale	\$3.00	Refried Beans	\$3.00
Chile Relleno.....	\$3.00	Mexican Rice	\$3.00
Chicken Flautas (2).....	\$3.00	Jalapeños	\$2.00
Cheese Enchilada	\$3.00	Side of Guacamole	\$4.95
Chicken Enchilada	\$3.00	Side of Sour Cream.....	\$2.00
Beef Enchilada.....	\$3.00	Tortillas (2).....	\$1.25

POSTRES

Flan de la Casa \$4.50
Egg custard topped with a light caramel sauce.

Arroz con Leche \$4.50
Homemade rice pudding flavored with cinnamon and cloves.

Deep Fried Ice Cream \$5.50
A scoop of chocolate chip ice cream rolled in cornflakes, deep fried and topped with whipped cream.

Flourless Chocolate Cake \$5.95

Mango Mascarpone \$5.95
Mango sorbet with a Mascarpone and cream cheese filling, topped with a passion fruit sauce.

TAMAYO HOUSE WINE

A selection of Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel

Glass.....\$5.50 Bottle.....\$18.95

CERVEZA

Assorted Imported and Domestic bottled beers. Please ask your server.

Imported.....\$5.00 Domestic.....\$4.00

TAMAYO SPECIALTY MARGARITAS

Tamayo Premium Margarita	\$10.00
Penca Azul Reposado Tequila, Sweet & Sour mix and Cointreau.	
Original Margarita	\$5.50
House Tequila, Sweet & Sour mix and Triple Sec.	
Margarita Tradicional	\$10.00
Penca Azul Tequila, Sweet & Sour mix, Triple Sec and Gran Marnier.	
Fruit Margaritas	\$6.00
Assorted fruit flavors. Please ask your server.	
Cactus Flower Margarita	\$7.00
Sauza Hacienda Tequila, Sweet & Sour mix, Triple Sec and Cactus Flower Juice.	

AGUAS FRESCAS

Try one of our fresh Mexican drinks.

Horchata – cold and creamy, with the flavor of rice pudding	\$3.00
Jamaica – sweet and fresh, made from the Hibiscus flower	\$3.00
Tamarindo – slightly tart, made from the Tamarind fruit	\$3.00
Fresh Watermelon	\$3.00

OTHER BEVERAGES

Soft Drinks	\$2.00
Milk	\$2.25
Iced Tea	\$2.00
Hot Tea or Tamayo's Premium Blend Coffee (<i>Regular or Decaf</i>)	\$1.75
Cappuccino	\$2.50
Espresso	\$2.50



ESPECIALIDADES DE CHEF ALONZO

- Pollo con Pipian Verde**\$14.95
Grilled tender chicken breast topped with green Pipian sauce. Served with julienne vegetables.
- Medallones Estilo Puebla**\$19.95
Tender medallions of filet mignon grilled to perfection and smothered with our succulent Cuitlacoche cream sauce. Served with rice and vegetables.
- New York Steak and Shrimp**\$24.95
New York steak broiled to perfection with two jumbo shrimp stuffed with sliced jalapeño, ham and cheese. Wrapped with bacon and topped with roasted tomatillo, cherry tomato and chipotle chile sauce. Served with rice and vegetables.
- Parillada de Carnes**\$29.95
An excellent dish for meat lovers. Filet of beef, pork loin, chorizo (Mexican sausage) and chicken breast with grilled cheese, nopales (green cactus), black beans and salsa quemada.
- Our Daily Buffet** \$9.95

**Tamayo Restaurant is available for your special event!
Please inquire about our banquet facilities and catering.
Please ask your server for details.**

*We accept Visa, MasterCard, American Express, and Diners Club.
A 15% service charge will be added for parties of ten or more.*

HOURS OF OPERATION

Monday	11 am – 10 pm
Tuesday	11 am – 10 pm
Wednesday	11 am – 10 pm
Thursday	11 am – 10 pm
Friday	11 am – 10 pm
Saturday	5 pm – 10 pm
Sunday	Closed (available for private functions)