



TULECAFE
RESTAURANT



Dinner

Appetizers



TICO "STYLE" CEVICHE \$10.00

A traditional Costa Rican dish, fresh fish cooked in a citrus vinaigrette, mixed with red onion, bell pepper and cilantro, and accompanied with plantain chips.

TUNA POKE \$10.00

Fresh yellow fin tuna marinated with soy & wasabi, served over sushi rice and topped with locally grown pineapple chutney and a special sauce.

TUNA TARTAR \$11.00

Yellow fin tuna crude marinated with soy sauce, served with a handle mango and oyster sauce, accompanied with local avocado and served with flour tortillas chips.

TEMPURA SHRIMP, CALAMARI AND VEGETABLES \$11.00

Baby shrimp, calamari and vegetables marinated with lime and garlic, tempura battered fried served tomato marinara sauce.

BACON, CHEESE AND FRIES \$7.00

For the french fry lover, basket of french fries topped with cheddar cheese sauce, bacon bits and scallions.

BUENA VISTA SLIDERS TRIO \$15.00

Beef slider with caramelized red onion and blue cheese, pulled pork bbq beef with mozzarella cheese and guacamole and chicken breast with herbs and roasted garlic parmesan.

"MEXICAN" NACHOS BASKET \$9.00

Crispy flour tortilla basket stuffed with re-fried beans, melted mozzarella cheese, lettuce, pico de gallo, guacamole and jalapeños topped with sour cream.

Add chicken \$5 - Shrimp \$8 – Beef \$7



Soups and Salads



SEAFOOD BISQUE \$9.00

A classic tomato cream base bisque, prepared with our blend of local pacific seafood and lightly scented with basil and accompanied with house croutons.

MIXED GREEN SALAD \$8.00

A delicious blend of local tomatoes, sweet roasted beets, cucumber, Costa Rican hearth of palm and crispy plantain topped with feta Chesse.

Add chicken \$5 Or Shrimp \$8

CAESAR SALAD \$8.00

Crisp romaine lettuce, house croutons, shaved parmesan cheese and crispy bacon bits accompanied with house made dressing (lime, anchovies, and parmesan cheese).

Add chicken \$5 Or Shrimp \$8

CAPRESA SALAD \$9.00

Fresh mozzarella chesse, diced tomatoes, fresh basil and homemade pesto accompanied with house bread roll.

FRIED CALAMARI WITH FINE HERB DRESSING SALAD \$9.00

Crispy fried calamari served over a bed of mixed lettuce, chopped tomatoes and cucumber sliced.



Main Courses



Fish & Seafood

FRESH FISH OF THE DAY \$20.00

Local & fresh grilled fish accompanied with orange chipotle sauce (please ask your server for our fish selection of the day).

PACIFIC FISH AND SEAFOOD CASSEROLE \$27.00

Our house signature of Local grilled fish served with roasted tomato cream base seafood sauce (calamari – mussel – baby shrimp).

CARIBBEAN BLACKEND TUNA \$23.00

Seared Fresh Yellow fin Tuna, with a crust of toasted coriander and cummin seeds and served with a blend of radish, cucumber and coconut milk.

GRILLED PACIFIC JUMBO SHRIMP \$28.00

Grilled to perfection, jumbo pacific shrimp with a Pineapple and coconut marinated.

PACIFIC LOBSTER \$45.00

Fresh from the pacific whole lobster served with roasted garlic cream sauce.

BABY PACIFIC SHRIMP & LIME CREAM PASTA \$21.00

Baby Shrimp served over an angel hair pasta prepared in a lime parmesan cream sauce (your choice to substitute the parmesan cream for fresh tomato and basil sauce)



Main Courses



Chicken, Beef & Pork

GRILLED ARGENTINIAN CHURRASCO \$28.00

12 oz Classic Churrasco steak grilled to perfection and served with chimichurri salsa (parsley, olive oil & garlic).

GRILLED BEEF TENDERLOIN \$23.00

200 grams of Costa Rican Beef Tenderloin served with Homemade "demi-galce" sauce.

BBQ RIBS \$20.00

8 hours slow cooked fork tender baby back ribs prepared with house barbecue sauce.

SURF & TURF \$40.00

200 grams of Costa Rican Beef tenderloin, served with 3 jumbo pacific shrimp kebab and served with demi- glace sauce and light garlic butter.

Add Lobster for additional \$20

TULEMAR SPECIAL 6,0OZ BEEF BURGUER \$16.00

Grilled premium beef, served with danish blue cheese roasted portobello mushroom, tomato a rucula and caramelized red onion in our house baked bun with sesame seeds, accompanied by house fries.

BEEF RAVIOLI \$16.00

House beef Ravioli served with our Italian homemade roasted tomato sauce.

JUICY CHICKEN PARMESAN \$16.00

Chicken breast marinated with fine herbs, tenderized, battered & breaded and deep fried and topped with our pomodoro sauce and gratin mozzarella cheese.

CHICKEN AND PENNE PASTA \$16.00

Grilled Chicken breast served over a bed of penne pasta sautéed with house pesto.



Pizza



BACK TO HAWAII \$14.00

In our house pizza dough, serve with tomatoes garlic and basil pizza sauce, melted mozzarella cheese and local pineapple

HOUSE GARDEN PIZZA \$13.00

A vegetarian special, local fresh daily vegetarian & Mushrooms grilled and topped of our melted mozzarella cheese with fresh Basil

MARGARITA & FRESH MOZARELLA \$14.00

A Combination of fresh mozzarella cheese and our melted mozzarella gatin , served with local tomatoes and fresh house pesto

GREEK MUSHROOM HAM \$15.00

Our Mediterranean combination of Wild Mushrooms and Portobello, grilled with fine herbs, served over an our house pizza crust, with ham, melted mozzarella, crumbled feta cheese and a rucula.

PEPPERONI LOVER \$15.00

Delicious roasted pizza sauce with garlic and basil, with melted mozzarella cheese and Italian pepperoni, served with basil pesto.

BABY SHRIMP & PARMESAN \$17.00

Fresh from the pacific sauteed baby shrimp with cream and garlic sauce, with our melted mozzarella cheese and parmesan with toasted almonds

BUENA VISTA MEAT LOVER SPECIAL \$16.00

A combination of crispy bacon, ground beef, ham and Italian pepperoni with onion and bell pepper, topped with fresh basil.



Vegetarian



PORTOBELLO AU GRATIN \$15.00

Portobello mushroom stufed with sauteed vegetables with garlic and soy sauce, topped with parmesan cheese and pesto sauce, served with guacamole parisian.

VEGETABLES & RICE "STIR FRY" \$14.00

Thin Sliced vegetables sauteed with garlic, ginger, soy sauce and sesame oil, served over white rice and black sesame seeds topped with water crest, and porcini mushroom honey & soy emulsion.

TRIO OF MUSHROOM & PARMESAN RISOTTO \$19.00

Sauteed portobello , wild mushroom and porccini mushrooms with arborio rice cook in creamy parmesan chesse sauce.

EGGPLANT " PARM " STYLE \$13.00

Eggplant sliced, marinated with kosher salt & herbs, oven baked mozzarella chesse and our roasted tomato pomodoro sauce.

VEGETARIAN SANDWICH \$16.00

In our black sesame seed bun, grilled portobello and vegetables with crumbled feta, and caramelized red onion, with grill tomato and a rucula.

