



Tullpa

2024 Latino Restaurant Week Menu

Lunch

2 for \$25

Appetizer:

Empanada

Savory pastry filled with seasoned beef fried golden and crispy with pickled onion salad (sarza criolla).

Papa Rellena

Consist of seasoned, mashed potatoe filled with ground beef and veggies, then breaded and deep fried.

Entrée:

Tacu Tacu with Bistec Apanado

Hearty and flavorful Peruvian dish, combines a mix of rice and beans, breaded fried steak, fried plantains and pickled red onion salad.

Tilapia Delight

Flavorful breaded tilapia fillet fried, white rice and crispy fried Tostones (fried green plantain).

Ecuadorian Guatita

Is a traditional ecuadorian dish made primarily from beef tripe in a rich and flavorful peanut sauce with white rice, fried sweet plantain and sarza criolla

An exploration of
LATINO CUISINE

Iowa
Latino
Restaurant Week





Tullpa

2024 Latino Restaurant Week Menu

Dinner

2 for \$50

Tacu Tacu a lo Pobre with Lomo Saltado

Rich and flavorful beef stir-fry place on top of the tacu tacu, fries topped with fried egg and sweet plantains.

Bistec a Caballo

Popular dish in Colombia known for its combination of steak and eggs, serve with white rice, fried sweet plantains and tomatada.

Encebollado de Pescado:

Is a traditional Ecuadorian fish stew known for its rich and tangy flavor cooked with onions, tomatoes and spices creating a savory broth. serve with fried green plantains

DESSERT

Arroz en Leche

Latin american dessert. made from rice with milk, sugar, cinnamon serve warmed. Garnished with cinnamon and raisins.

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