

# T U M I

## PRIMERO / PRIMI

**ASPARAGUS PROSCIUTTO**, wrapped asparagus with prosciutto, wood grilled artichokes, Asiago cheese, white balsamic vinaigrette **13.99**

**OYSTERS FLORENTINE**, 6 Baked oysters with garlic, spinach, pecorino romano cheese **GF 18.99**

**LAMB LOLLIPOPS**, Wood grilled lamb lollipops, marinated with Andean spices, served with sautéed spinach, grilled fingerling, choclo and crispy pancetta **(3) GF 20.99**

**ANTICUCHOS DE POLLO**, (From streets of Peru) Wood grilled 4 chicken thighs skewers, marinated with Andean spices, choclo, potatoes, Peruvian sauce **GF 15.99**

**FRIED CALAMARI**, Served with aji Amarillo aioli **16.99**

**MUSSELS**, Lemon butter, crispy pancetta, pecorino crisp **15.99**

**ANDEAN CRAB CAKES**, Incrusted quinoa crab cakes, crispy choclo, arugula, ceviche mayo sauce **15.99**

**EGGPLANT ROLLATINI**, Fried eggplant rolled with spinach, ricotta cheese, topped with marinara and mozzarella cheese **13.99**

**CAUSA DUO**, Golden Peruvian potato salad with shrimp, salmon salad, crispy quinoa, avocado, aji Amarillo sauce **GF 15.99**

**PERUVIAN EMPANADAS**, Homemade empanadas, stuffed with chicken, Peruvian spices **(1) 8.99 (2) 14.99**

**ROCOTO RELLENO**, Peruvian style, stuffed peppers with ground meat, aji panca, raisins, mozzarella cheese, boiled egg, marinara sauce **GF (1) 11.99 (2) 18.99**

**ANDEAN OCTOPUS**, Wood grilled Spanish octopus, huacatay sauce (Peruvian black mint), roasted potatoes, arugula onion salad **GF 19.99**

**WOOD GRILLED SWEET CORN**, Lime mayonnaise, parmesan cheese **GF 10.99**

## ENSALADA / INSALATA

**CAESAR**, White anchovy dressing, focaccia croutons, shaved pecorino romano cheese **12.99**

**ARUGULA**, Wood grilled peaches, lemon caper vinaigrette, crispy pancetta, cherry tomatoes, asiago crisp **13.99**

**SPINACH**, Roasted mushrooms, artichokes, goat cheese, white balsamic dressing, sundried cranberries **12.99**

**BEET**, Mesclun greens, roasted beet, caramelized pecans, white balsamic vinaigrette, feta cheese **13.99**

### *Add to your salad*

Wood grilled salmon **15**

Wood grilled shrimp **(3) 10**

Wood grilled chicken breast **9**

## SOPA/ ZUPPA

### *Soup of the day*

(Ask your server for today's offerings)

## CONTORNI

Wood grilled Asparagus **9**

**Homemade Pasta 12**

**Parmesan Risotto 9**

**Tacu- Tacu 8**

**Tostones 9**

(Served with cucumber aioli )

**Sweet plantains 9**

(Served with cucumber aioli)

**Yuquita Frita(Fried Cassava) 9**

*Before placing your order, please inform your server if anyone*

*In your party has a food allergy*

*\*Consuming raw or undercook meats, poultry, seafood, Shellfish or eggs may increase your risk of foodborne illness.*

*Menu is subject to change.*

## CEVICHEs

*(All ceviches served with cancha, choclo, sweet potato, leche de tigre, and cilantro)*

<b>TUNA</b> , Fresh lime juice, cucumber, arugula, onions <b>GF</b>	<b>15.99</b>
<b>TRADITIONAL</b> , Fresh fish of the day, onions, fresh lime juice <b>GF</b>	<b>14.99</b>
<b>SHRIMP</b> , Fried artichokes, onions, fresh lime juice	<b>15.99</b>
<b>MIXTO</b> , Shrimp, fish of the day, octopus, mussels, fresh lime juice, onions, fried yucca	<b>18.99</b>
<b>SALMON</b> , Mango, red pepper, onions, fried yucca	<b>15.99</b>
<b>VEGETARIAN</b> , Fresh vegetables, onions, fresh lime juice, avocado, crispy yucca	<b>12.99</b>

## OUR RAW BAR

*Served with cocktail sauce*

**OYSTERS ON THE HALF SHELL** (6) **18.99** (12) **30.99**

## WRAPS, BURGERS & SANDWICHES FROM OUR WOOD GRILLED

*Served with french fries or house salad or Caesar salad or a cup of soup*

### WRAPS: *Plain wrap, whole wheat*

<b>SALMON WRAP</b> , Wood grilled salmon, avocado, grilled asparagus, pesto mayo, lettuce	<b>17.99</b>
<b>VEGETARIAN WRAP</b> , Vegetables, organic quinoa, greens, avocado, mozzarella cheese	<b>15.99</b>
<b>CHICKEN AND SCALLOPS WRAP</b> , Wood grilled scallops, chicken, roasted mushrooms, arugula, cherry tomatoes, pesto and asiago cheese	<b>17.99</b>
<b>CHEESE &amp; BACON BURGER</b> , 10 Oz. Wood grilled Angus burger, American cheese, bacon	<b>15.99</b>
<b>TUMI'S BURGER</b> , 10 Oz. Wood grilled Angus burger, fried onions, American cheese, roasted garlic pesto mayo	<b>16.99</b>
<b>PAN CON CHICHARRON SANDWICH</b> , slow oven roasted crispy pork shoulder, salsa criolla, fried sweet potato, aji amarillo aioli housemade sourdough bread	<b>16.99</b>
<b>CHICKEN PARM SANDWICH</b> , Breaded chicken cutlet, marinara sauce, mozzarella cheese, housemade sourdough bread	<b>15.99</b>
<b>ANDEAN CHICKEN SANDWICH</b> , Wood grilled marinated chicken breast, Andean spices, mozzarella cheese, fried onion rings, tomato, aji Amarillo, sour dough bread	<b>16.99</b>

*For parties of six or more, a gratuity of 18% will be added to the bill*

## PASTAS E RISOTTOS

(All our pastas are homemade)

**FETTUCCINE CARBONARA**, Homemade fettuccine, pancetta, parmigiano- reggiano cream sauce **20.99**

*Add chicken: \$5*

*Add shrimp (3): \$6*

**QUINOASOTTO**, Vegetables, organic quinoa, wood grilled asparagus, roasted mushrooms, choclo **GF 19.99**

**LOBSTER RISOTTO**, Wood Grilled 1/2 lobster, spinach, roasted shiitake mushrooms, pecorino romano **GF 25.99**

**FETTUCCINE A LA HUANCAYNA**, Homemade fettuccine, pancetta, aji Amarillo cream sauce, parmegiano-reggiano **20.99**

*Add chicken: \$5*

*Add shrimp (3): \$6*

**CHICKEN TUSCAN**, Sautéed chicken breast, Kalamata olives, capers, red peppers, artichokes, white wine butter sauce, homemade linguini **23.99**

**SHRIMP SCAMPI OR FRA DIABLO**, Sautéed shrimp, tomatoes, white wine lemon sauce, served with homemade linguini **23.99**

**YUCCA GNOCCHI**, Homemade spinach and ricotta yucca gnocchi, mushrooms, aji panca cream **21.99**

**FETTUCCINE BOLOGNESE**, Hearty meat sauce with herbs and spices **23.99**

## ENTRADA / SECONDI

**GRILLED SALMON ANDINO**, Wood grilled salmon fillet, Peruvian tacu tacu (caramelized rice and lentils), sautéed grapes, red wine vinaigrette reduction **GF 25.99**

**STEAK TIPS ANDINO**, Marinated with Andean spices, roasted potatoes, wood grilled asparagus, chimichurri sauce **GF 26.99**

**LAMB OSSO BUCCO**, Peruvian style, braised lamb shank with aji amarillo, Peruvian beer, vegetables, cilantro, served with shiitake mushrooms risotto, white kidney beans **30.99**

**PERUVIAN PAELLA**, Shrimp, scallops, clams, mussels, calamari, jazmin rice, aji panca, romesco pepper **GF 28.99**

**FRUTTA DEL PESCADOR**, Shrimp, mussels, scallops, clams, calamari, light marinara sauce served over homemade linguini **29.99**

**LOMO SALTADO**, Sautéed beef sirloin, tomatoes, onions, aji amarillo, served with roasted garlic rice, skinny fries **22.99**

**CHICKEN/VEAL SALTIMBOCA**, Layered with prosciutto, spinach, asiago cheese, sage marsala demi-glaze, fingerling potatoes, asparagus **23.99 /25.99**

**CHICKEN/VEAL PARMESAN**, Breaded, pan fried topped with marinara, mozzarella cheese served with homemade linguini **22.99/24.99**

**AJI DE GALLINA**, (Peruvian classic), shredded chicken, cooked in aji Amarillo sauce, served with rice and boiled egg **GF 20.99**

## CHILDREN'S MENU (UNDER 11) \$12

### CHICKEN TENDERDS WITH FRIES

**HOMEMADE PASTA**, Choice of Alfredo sauce, butter or marinara

**KIDS CHICKEN PARM**, Breaded, pan fried topped with marinara, mozzarella cheese served with penne pasta

**GRILLED CHICKEN WITH ROASTED GARLIC RICE**