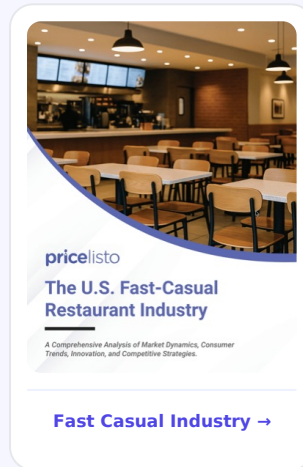




Tumerico

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Entrees

ITEM	PRICE
Ropa Vieja Plate Tumerico vegan carnitas, poblano peppers, onion, & mushrooms sauteed in our garlic cilantro sauce. Beans, rice, salsa, c...	\$15.99
Tumerico Burrito Tumerico vegan carnitas, garlic cilantro sauce, beans, rice, salsa, cashew cream, in a flour tortilla. with spinach sa...	\$14.99
Cuban Tacos 2 tacos, tumerico vegan carnitas, cilantro and garlic sauce, pico de gallo salsa and cashew cream. With rice beans and...	\$15.99
Potato Tacos. 2 crispy corn tacos filled with mashed potato, beans, rice, salsa, cashew crema.	\$15.00
Al Pastor Burrito Tumerico vegan carnitas, spicy adobo chipotle sauce, sauteed pineapple, beans, rice, salsa, cashew cream, in a flour tor...	\$15.99
Al Pastor Tacos 2 tacos, tumerico carnitas, pineapple, house adobo chipotle sauce, cashew cream. With beans, rice and spinach salad. (TH...	\$15.99
Tumerico Veggie Bowl Seasonal veggies sauteed with our sauce of the day, side of beans, rice, salsa, cashew cream, tortillas, and salad.	\$15.99
Huevos Rancheros Choisissez entre tofu ou œufs frais, servis sur des tortillas de maïs croustillantes avec une sauce ranchera piquante. A...	\$15.99
Frida Khalo Tostadas Deux tostadas de maïs garnies de courgettes sautées, champignons, et cuitlacoche, accompagnées d'un pesto de coriandre s...	\$15.99
Soup Of The Day (Small) Small Size. Varies according to season	\$7.00
Tumi Salad Feuilles tendres d'épinards, légumes frais du jour, vinaigrette balsamique maison, guacamole onctueux, salsa piquante et...	\$15.99
Soup Of The Day (Large) Large Size. Varies according to season.	\$11.00

Aguas Frescas

ITEM	PRICE
Horchata House made vegan rice-milk horchata	\$4.00
Turmeric Lemonade Our signature house lemonade made with fresh pressed turmeric juice, fresh pressed ginger juice, & fresh squeezed lime...	\$5.00
Jamaica House Made Hibiscus Flower Tea	\$5.00
Mexican Coca Cola Bottle of Coca Cola from Mexico, made with real sugar	\$4.00
Bottled Water	\$1.50
Ice Tea Un thé noir glacé, infusé sur place pour une fraîcheur maximale.	\$4.00

Coffee & Lattes

ITEM	PRICE
Traditional Latte Double espresso w/ choice of milk, iced or hot	\$4.00

ITEM	PRICE
Prickly Pear Latte House prickly pear cactus syrup, espresso, choice of milk.	\$7.00
Lavender Latte Homemade Lavender Syrup, Espresso, Choice of milk	\$7.00
Chai Latte Scratch made traditional golden milk chai tea, choice of milk	\$7.00
Mesquite Latte Café espresso infusé de farine de haricot mesquite, parfumé à l'huile de noix de coco et réhaussé d'une touche de cannel...	\$7.00
Saffron Latte Saffran infusé, farine de mesquite, curcuma, huile de noix de coco, choix de lait. (sans espresso)	\$7.00
Hot Cocoa Mexican hot chocolate - House special recipe.	\$6.00
Mole Latte House made chocolate mole sauce, espresso, choice of milk	\$7.00
Mazapán Latte Mazapan peanut candy, Choice of milk, espresso	\$7.00
Cardamom Latte Douce saveur de cardamome verte mêlée à un espresso riche, accompagné de votre choix de lait. Parfait pour une pause réc...	\$7.00
Americano Traditional, double espresso with choice of milk or no milk, sugar or no sugar.	\$4.00
Peppermint Mocha Recette maison de chocolat enrichi d'huile essentielle de menthe poivrée, une touche de vanille pure et espresso robuste...	\$7.00
Double Espresso Shot Deux doses d'espresso pour un coup de caféine intense et pur, préparé à partir de grains finement moulus et fraîchement...	\$4.00

Fresh Juice

ITEM	PRICE
Pick Me Up Juiced fresh to order: Beets, Carrots, Fresh Turmeric, Fresh Ginger, Lime.	\$9.00
Sweet Sunrise Juiced fresh to order: Green Apples, Pineapple, Fresh Turmeric, Carrots.	\$9.00

A La Carte + Add Ons

ITEM	PRICE
Single Cuban Taco One single taco: Tumerico jackfruit carnitas, house garlic cilantro sauce, pico de gallo salsa, and cashew crema.	\$5.99
Single Al Pastor Taco Un taco individuel garni de carnitas de jacquier de Tumerico, nappé de sauce adobo chipotle faite maison, avec un ajout...	\$5.99
Side of Rice Basmati rice cooked mexican style with turmeric, mexican spices & veggies. Always Vegan	\$5.99
Side Spinach Salad Side of our spinach salad with housemade balsamic dressing	\$5.99
Side of Beans Perfectly seasoned pinto beans. Always vegan	\$5.99