

Peruvian  
at Heart

## TUMI

**T**umi is a Peruvian restaurant in menu and at heart. Walking in, I immediately get the feeling that Tumi is family owned as owner Daniel Ruiz along with his other family members are present and greet everyone who walks through their door. It is a relatively small restaurant with no more than 15 tables, which makes it seem homey and personal, and when it comes to Latin cuisine a sense of home when eating is nothing short of essential. You hear Spanish from neighboring tables, and I even caught a song from Chabuca Granda playing in the background.

Tumi's menu provides a tasty something for every palate and represents Peru's diversity with pride. But Tumi's menu does not overwhelm, it offers the absolute essential and a bit more.

**You can start with ceviches, conchitas a la parmesana, choros a la chalaca, and/or papa a la huancaína – all with color and taste to match the fun you will have trying to pronounce them.**

You may order fish filets “a la Chorrillana” or “a lo Macho.” We tried the latter and it is right up there with a seafood fanatic's dream – broiled corvina filet with an assortment of other creatures of the deep, mainly shrimp, calamari, octopus, clams, and mussels, all laid on top of the filet, swimming (pardon the pun) in a tomato-based sauce – very “a lo Macho!” It should be noted that it is a large dish so I would recommend sharing – unless you want leftovers.

I don't think I would be mistaken if I say that Tumi may very well grill just about anything, and from their “parrilla” we ordered the anticuchos. For those who

do not know what that is, you should try it first, and then say that you just ate some grilled cow heart on a stick. You will see that it sounds way worse than it tastes. Tumi's signature churrasco is a grilled U.S. choice outside skirt steak with some char and a tasty chimichurri sauce. The menu offers more elaborate



“parrilla” options such as bistec “encebollado” and “a lo pobre.” Encebollado translates into onioned up, and “a lo pobre” will give you a steak topped with a fried egg accompanied with fries, sweet plantains, and rice.

Peruvian dishes are known for their overall seasoning and distinct flavor, also known as sazón. If you crave something unique and full of sazón, Tumi does offer a “Lomo Saltado,” which is sautéed beef

## Dear Readers,

This month I am trying something a little different. An associate of mine has always wanted to write a restaurant review. Since he is Latino, and since this is a Peruvian restaurant review, we thought we'd let my globe-trotting and budding food critic friend take a whack at introducing you to Tumi, a wonderful local bistro lovingly watched over by founder and proprietor Daniel Ruiz, his uncle, and his grandmother.

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or chicken strips with fresh tomatoes, onions, and French fries all thrown into a wok. I also have to mention, in case there are any rice and beans fans out there, they have “tacu-tacu,” which is a typical dish of a grilled mix of rice and beans with breaded beef or chicken. To represent Peruvian fusion, they also have “arroz chaufa,” a signature rice dish of the Chifa-style cuisine.

While Peru is recognized for its style of ceviche and considered to have the best, the nation is much more than just ceviche. It is a country filled with history, culture, richness, and sazón! The secret in Peru's gastronomic riches lies in the beauty and wonder of its substantial local ingredients and their unique combinations. Fun times! 🍴

**7926 W Sample Road,  
Pompano Beach  
(954) 510-8000**