

# *Julio's* Gluten Free Menu

SOME OF THESE MENU ITEMS HAVE BEEN ESPECIALLY ALTERED FOR YOU. ALWAYS INFORM YOUR SERVER OF YOUR FOOD ALLERGIES. WE ARE NOT A GLUTEN FREE KITCHEN BUT ARE CONCERNED WITH YOUR DIETARY RESTRICTIONS.

**\*Organic Gluten Free Chips**  
and Julio's homemade salsa / 2.75

## **\*Mejllones**

Prince Edward Island Mussels,  
steamed in white wine, onion,  
garlic, tomato and cilantro / 10.00

## **\*Gaucamole**

avocado dip with jalapeno, onion, cilantro / 8.00

## **\*Ceviche Mixto**

A South American fish cocktail  
with shrimp, calamari, scallops,  
pulpo, tomatoes, onions, cilantro,  
chiles and fresh lime juice / 11.00

## **Steak Calamari**

dusted with rice flour and sauteed to  
golden, tender perfection,  
served with julienne vegetables and  
lobster-guajillo sauce / 10.00

## **Shrimp Avocado Salad**

over mixed greens with sliced avocado,  
mango cream sauce, lime vinaigrette / 14.00 chico / 10.00

## **\*\*Mixed Vegetable Platter**

cajun seasoned Julienne and grilled vegetables over  
Spanish rice with parmesan-tomato crown and red wine  
reduction / 14.00 add chicken / 17.00 add shrimp / 18.00

## **Goat Cheese Spinach Salad**

applewood smoked bacon, mandarin oranges,  
toasted pecans, sweet and spicy vinaigrette / 11.75

## **Ensalada de la Casa**

mixed greens, lime vinaigrette,  
carrot curls, cucumber / 4.75 with entree / 3.00

\*DAIRY FREE \*\*CAN BE MADE DAIRY FREE