

APERITIVOS – APPETIZERS

Arepa con Chorizo Colombiano	\$ 3.75	Maduro Frito con Queso	\$ 3.75
Colombian sausage with corn meal patty		Fried sweet plantains filled with Tropical cheese	
Aalitas Picantes	\$ 8.00	Mofongo de Camarón	\$ 12.00
Buffalo wings		Mashed green plantains with shrimp	
Arepa (Sola)	\$ 1.00	Mofongo de Cerdo	\$ 11.00
Colombian corn patty		Mashed green plantains with pork	
Arañitas	\$ 4.50	Mofongo Dominicano de Camarón y Cerdo	\$16.00
Shredded fried plantain with garlic sauce		Mashed green plantains with shrimp & pork with creole sauce (Dominican)	
Camarones empanizados con coco	\$ 10.00	Papa Rellena	\$ 2.00
Coconut shrimp with pineapple coulis		Potato ball stuffed with ground beef	
Calamares Fritos	\$10.00	Pionono	\$ 7.50
Fried calamari with roasted tomato marinara sauce		Fried sweet plantain filled with ground beef, green olives and melted Mozzarella cheese.	
Chicharrón (Solo)	\$ 4.50	Pinchos (Shish Kebab) (4/only one shrimp)	\$10.00
Fried pork rib belly		Chicken, Pork & Shrimp	
Croquetas de Jamón o Pollo	\$ 4.50	Picada Especial	\$ 21.00
Ham or chicken sticks		Tierra Colombiana Mixed Platter: Sweet plantains, fried green plantains, cassava, steak, fried pork, Colombian chorizo, ground beef turn over, corn meal patty, chicken, shrimp and potato	
Cocktail de Camarones	\$ 10.50	Picada regular	\$ 13.00
Shrimp cocktail		Tierra Colombiana Mixed Platter: Sweet plantains, fried green plantains, cassava, steak, fried pork, Colombian chorizo, ground beef turn over, corn meal patty and potato	
Chorizo Cubano al Vino Blanco (cubano)	\$8.00	Queso Frito	\$ 3.25
Cuban sausage sautéed in a white wine sauce		Fried cheese	
Empanada de Cangrejo	\$ 3.50	Tamal Colombiano	\$ 7.50
Crispy fried turn over stuffed with seasoned crab meat (made with white corn flour)		Colombian tamale (made with white corn, filled with pork, chicken & vegetables wrap in a banana leave)	
Empanada de Pollo	\$ 1.50	Mejillones en salsa blanca	\$ 12.00
Crispy fried turn over stuffed with shredded chicken		Mussels in a red or white wine sauce	
Empanada de Camarones	\$ 2.50		
Crispy fried turn over stuffed with shrimp			
Empanada de Queso	\$ 1.50		
Crispy turn over stuffed with cheese			
Empanada Caleña	\$ 1.00		
Crispy fried turn over stuffed with ground beef and potato			
Chorizo Colombiano	\$ 3.00		
Colombian sausage			
Guacamole con Chips de Plátano	\$ 8.00		
Guacamole served with plantain chips			

SOPAS – SOUPS

Especial del Día	\$ 11.50	Sopa de Pollo	\$ 5.00 (L) \$ 6.50 (XL)
Today's special (ask your server)		Chicken soup	
Seco	\$ 6.50	Sopa de Frijoles Negros	\$ 5.00 (L) \$ 6.50 (XL)
Today's Special (no soup)		Black bean soup	
Sopa del Día	\$ 5.00 (L) \$ 6.50 (XL)	Sopa de Camarones	\$ 12.00
Soup of the day		Shrimp soup	

ENSALADAS – SALADS

Ensalada de Aguacate y Mango	\$ 9.50	Ensalada de Aguacate	\$ 6.00
Slices of avocado & fresh mango served with spring mix and tossed with honey ginger lime dressing.		Iceberg lettuce topped with avocado.	
Ensalada de Espinaca	\$ 9.75	Ensalada de Pulpo	\$ 17.50
Baby Spinach, feta cheese, roasted pecans and dried cranberries tossed with apple honey vinaigrette		Mixed octopus salad with peppers (red/green), onions (white/red), olive oil, white vinegar, celery & green olives.	
Ensalada Romana regular	\$ 8.50	Ensalada de Camarón	\$ 12.50
Traditional Caesar salad		Spring mixed greens and grilled shrimp tossed with garlic dressing.	
Ensalada Romana con pollo	\$ 13.00		
Traditional Caesar salad with chicken			
Ensalada Mixta	\$ 7.00		
Garden Salad tossed with lime vinaigrette dressing.			

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SIDE ORDER

Pechuga de Pollo a la Parrilla Grilled chicken breast	\$ 9.50	Papas fritas French fries	\$ 3.50
Camarones a la Parrilla Grilled shrimp	\$ 10.50	Tostones Fried green plantains	\$ 3.50
Churrasco Argentino Outside skirt steak.	\$ 13.50	Yuca frita o cocida con mojo Fried or boiled cassava with a garlic sauce (mojo)	\$ 4.50
Salmón a la Parrilla Grilled Salmon	\$ 12.00	Maduros Fried sweet plantains	\$ 3.50
Camarones al Ajillo Shrimp in a garlic sauce	\$ 10.50	Chorizo Cured pork sausage	\$ 2.75
Cola de Langosta Lobster tail (8 oz)	\$ 26.00	Morcilla Blood sausage	\$ 3.50
Tuna a la Parrilla Grilled Tuna	\$ 10.00	Aguacate Avocado	\$ 3.50
Ensalada de Pulpo (solo) Octopus Salad (side)	\$ 14.00	Puré de papas Mashed potatoes	\$ 3.50

MENU VEGETARIANO – VEGETARIAN MENU

Plato Vegetariano - \$ 12.00

Arroz amarillo, frijoles negros, brócoli, zanahoria, calabacín, pimientos, aguacate y su selección de maduros, tostones o yuca. Yellow rice, black beans, broccoli, carrots, zucchini, peppers, avocado and your choice of sweet plantains, green plantains or cassava.

Casado Vegetariano - \$ 13.00

Arroz blanco, frijoles negros, ensalada de pasta, picadillo de papa, ensalada de repollo, huevo, maduro y aguacate. (Plato Constaricence)

White rice, black beans, pasta salad, minced potato, cabbage salad, egg, sweet plantains and avocado.
(Costa Rican dish)

SANDUCHES - SANDWICHES

Sánduche de Pollo Grilled chicken sandwich	\$ 7.00	Sánduche Cubano Pork, swiss cheese, mustard, pickles & garlic sauce (Toasted)	\$10.50
Sánduche de Bistec Steak sandwich	\$ 7.50	Sánduche Cubano Especial Cuban sandwich with Cuban sausage added	\$12.50
Sánduche de Pernil Roast pork sandwich	\$ 8.00	Media Noche (Cuban sandwich in a sweet bread) Ham, pork, Swiss cheese, pickles, mustard & garlic sauce on sweet bread	\$ 8.50

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ESPECIALIDADES COLOMBIANAS - COLOMBIAN SPECIALITIES

Arroz con Pollo Colombiano	\$ 13.50
Colombian style yellow rice with chicken, peas, carrots and creole sauce.	
Bistec Encebollado	\$ 16.25
Pan seared top round steak with sautéed white onions	
Bandeja Típica	\$ 17.50
Pan seared top round steak, corn meal patty, fried pork, Colombian sausage, avocado, two eggs, white rice, red beans, ground beef and sweet plantains	
Bistec a Caballo	\$ 16.50
Stewed top round steak with cassava and potatoes in a creole sauce with eggs	
Bistec a la Criolla	\$ 16.50
Stewed top round steak with cassava and potatoes in a creole sauce	
Carne Asada	\$ 15.25
Pan seared seasoned top round steak.	
Churrasco Colombiano con Cola de langosta	\$ 43.00
Grilled sirloin steak (14oz) with lobster tail (8oz)	
Churrasco Colombiano	\$ 25.50
Broiled Colombian style sirloin steak	
Hígado Encebollado o en Salsa	\$ 14.50
Beef liver with sautéed white onions or in a creole sauce	
Lengua Sudada	\$ 17.50
Stewed beef tongue with potatoes and cassava in creole sauce	
Sobrebarriga en Salsa o a la Plancha	\$ 15.50
Flank steak in a creole sauce or pan seared	

ESPECIALIDADES CUBANAS – CUBAN SPECIALITIES

Arroz con Chorizo	\$ 11.50
Yellow rice and Spanish chorizo.	
Arroz con Pollo Estilo Cubano	\$ 13.50
Cuban style yellow rice with chicken, Cuban sausage and green olives mixed with domestic beer	
Chuleta Frita o en Salsa	\$ 16.50
Pork chops fried or in a creole sauce	
Chuleta Empanizada	\$ 16.50
Breaded boneless pork loin.	
Masas de Cerdo, Moro, Yuca, Tamal Cubano y Maduros	\$ 16.25
Roasted pork chunks served with white rice mixed with black beans, steamed cassava, Cuban tamale and sweet plantains	
Montuno: Lechón, Moro, Yuca, Tamal Cubano y Maduros	\$ 16.50
Sliced roasted pork served with white rice mixed with black beans, steamed cassava, Cuban tamale and sweet plantains	
Pernil	\$ 15.50
Roasted fresh ham (roasted pork)	
Picadillo a la Criolla	\$ 13.25
Cuban style ground beef and green olives	
Ropa Vieja	\$ 15.50
Flank steak shredded in a red Creole sauce with peppers and onions	

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ESPECIALIDADES DEL CHEF – CHEF SPECIALTIES

Filete Miñón en Salsa de Limón y Mantequilla	\$ 29.00
Filet mignon in a lemon and butter sauce over grilled zucchini and carrots.	
Filete Miñón a la Cacerola con Tocino y Papa	\$ 29.00
Filet mignon casserole with bacon and potatoes	
Solomillo con Cola de Langosta	\$ 43.00
Grilled sirloin steak with lobster tail (8oz)	
Solomillo con Camarones al Ajillo	\$ 33.00
Grilled sirloin steak with shrimp & garlic sauce	
Churrasco Argentino con Cola de Langosta	\$ 40.00
Outside skirt steak with a lobster tail (8oz)	
Churrasco Argentino	\$ 22.50
Grilled Argentinean style outside skirt steak	
Churrasco Ecuatoriano	\$ 16.50
Stewed top round steak, served with a Wiener sausage, rice, French fries, two eggs and garden salad	
Salmón en crema de alcaparras	\$ 21.50
Salmon in a capers sauce over mashed potatoes.	
Gallo Pinto (Costaricense): Arroz blanco mezclado con frijoles negros y salsa Lizano, huevos, maduros, queso frito, aguacate y su selección de bistec, pollo, chuleta o Tilapia.	
White rice mixed with Black Beans and lizano sauce, eggs, sweet plantains, fried cheese, avocado & your choice of: top round steak, chicken, pork chop or Tilapia.	\$ 14.00
Casado (Costa Rica): Chuleta, Bistec, Pescado empanizado o Pollo con arroz blanco, frijoles negros, ensalada de pasta, picadillo de papa, ensalada de repollo, huevo, maduro y aguacate.	
Your Choice of: Pork chop, Steak, Fried breaded flounder filet or Chicken with white rice, black beans, pasta salad, potato, minced cabbage salad, egg, sweet plantains and avocado. (Costa Rican dish).	\$ 16.00
Parrillada de Carne: Churrasco Colombiano, Churrasco Argentino, Morcilla, Pechuga de Pollo, Lomo de Cerdo y Chorizo Colombiano servido en una mini parrilla al carbón, acompañado de yuca frita y chimichurri, más su elección de dos adicionales: maduros, aguacate o tostones.	
Colombian sirloin steak, Argentinean outside skirt steak, Blood sausage, Chicken breast, Boneless pork chop & Colombian sausage. Served in miniature grill over hot rocks and accompanied by fried cassava and chimichurri sauce, plus two sides of your choice: sweet plantains, avocado or green plantains.	\$ 35.00

POLLO – CHICKEN

Bistec de Pollo	\$ 16.75
Grilled chicken breast with peppers and onions	
Chicharrón de Pollo	\$ 12.50
Cuban style fried chicken legs (bone in)	
Pechuga de Pollo en Salsa de Limón y Mantequilla	\$17.50
Chicken breast in a lemon and butter sauce	
Pechuga de Pollo en Salsa Criolla	\$ 17.00
Chicken breast with cassava & potatoes in creole sauce	
Bistec de Pollo Empanizado	\$ 15.50
Breaded fried chicken breast	
Pechuga de Pollo a la Parrilla	\$ 16.00
Grilled chicken breast	
Pollo Frito	\$ 11.50
Fried chicken	
Pechuga de Pollo con Camarones al Ajillo	\$28.00
Grilled chicken breast with shrimp & garlic sauce	

**Todos los platos Colombianos y Cubanos se sirven con arroz blanco, moro o amarillo, frijoles rojos o negros y su preferencia entre maduros, tostones, yuca, aguacate o papas.*

**All Colombian & Cuban dishes are served with white rice, black or yellow rice, red or black beans and your choice of sweet or green plantains, cassava, avocado or fries.*

*Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness.
(El consumo de comidas de origen animal crudas o baja cocción puede aumentar el riesgo de transmisión de enfermedades)*

COMIDA DE MAR CUBANA – CUBAN SEAFOOD

Carnaval de Mariscos	\$ 65.00
Excellent combination of all grilled seafood included whole lobster with our tasty homemade sauce, with Side dish of yellow rice, white rice or rice with pigeon peas	
Tierra Y Mar (Surf and Turf)	\$ 79.00
Great combination of all sea food includes whole lobster, plus a high quality of meats (chicken breast, pork loin, sirloin steak or skirt steak) and Colombian chorizo with our special homemade sauce.	
Tuna a la Parrilla	\$ 18.50
Grilled tuna with sautéed spinach	
Bacalao a la Vizcaína	\$ 16.75
Spanish style stewed cod fish and green olives in a red sauce	
Arroz con Camarones	\$ 15.00
Colombian style yellow rice with shrimp, peas, carrots and creole sauce.	
Pescado Empanizado	\$ 14.25
Fried breaded flounder filet with radish salad.	
Salmón a la Parrilla	\$ 18.00
Grilled salmon (8 oz) with your choice of white rice or mashed potatoes.	
Zarzuela de Mariscos	\$ 35.00
Lobster tail, shrimp, mussels, clams, sea food mixture & squid in a red sauce	
Cola de Langosta con Camarones al Ajillo	\$ 43.00
Lobster tail (8oz) with shrimp & garlic sauce	
Paella Valenciana (para dos)	\$ 45.00
Rice, chicken, Spanish chorizo, shrimp, lobster, clams, mussels, and squid. (for two)	
Para uno - For one \$28.00	
Paella Marinera (para dos)	\$ 42.00
Rice, shrimp, lobster, clams, mussels and squid. (For two)	
Para uno - For one \$28.00	
Cola de Langosta al Horno	\$ 32.00
Broiled lobster tail.	
Salmón con Camarones al Ajillo	\$ 28.00
Grilled salmon with shrimps in garlic sauce	
Pollo relleno de Camarones	\$ 21.00
Chicken breast stuffed with shrimp cheese and vegetables with our creamy Tony Quesada sauce.	
Pechuga de Pollo con Salsa de Mariscos	\$ 35.00
Boneless chicken breast over huge seafood combination in a homemade creole sauce	
Pargo Rojo con Camarones al Ajillo	\$ 33.00
Red snapper with shrimp in a garlic sauce	
Camarones Empanizados	\$ 15.00
Fried breaded shrimp	
Viudo de Pescado	\$ 23.50
Red snapper with green plantains and potato in a red sauce	
Camarones al Ajillo	\$ 16.50
Shrimp in a garlic sauce	
Pargo Rojo: Frito o al Horno	\$ 23.50
Red Snapper fried or broiled	
Cazuela de Mariscos	\$ 35.00
Lobster, clams, seafood mix and mussels in a mushroom creamy sauce	
Sopa de Langosta	\$ 30.00
Lobster bisque with rice and vegetables	
Ceviche de Camarón	\$ 15.95
Shrimp in lemon sauce with red onions, tomatoes and cilantro	
Camarones Enchilados	\$ 15.95
Shrimp in a spicy red Creole sauce	

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ESPECIALIDADES ECUATORIANAS

ECUADORIAN SPECIALTIES



Hornado

\$ 18.50

Cerdo al horno, maíz blanco pelado (Mote), tortilla de papa majada (llapingachos), encebollado con lechuga, maíz tostado y morcilla negra.

Baked pork, White corn (Mote), potato tortilla (llapingachos) and blood sausage with onions, lettuce and toasted corn.



Chaulafan

\$ 16.00

Arroz, huevo revuelto, cebolla paiteña, zanahoria, arvejas, camarón, carne de cerdo picada, pechuga de pollo, jamón, pimiento rojo y pimiento verde, salsa inglesa, salsa de soya.

Rice, scrambled egg, onions, carrots, peas, pork, shrimp, chicken breast, ham, red peppers, Worcestershire sauce and soy sauce.

ESPECIALIDADES DOMINICANAS

DOMINICAN SPECIALTIES



Salmón a la parrilla (Estilo Dominicano) – Grilled Salmon (Dominican Style) \$ 19.50

Servido con rodajas de maduro, rodajas de aguacate y queso parmesano en salsa Tony Quesada. Served with slices of sweet plantains, topped with fresh avocado and parmesan cheese in a Tony Quesada sauce.



Pechuga de pollo rellena – Loaded Chicken breast

\$ 18.00

Pechuga de pollo rellena de brócoli y queso mozzarella en salsa Tony Quesada, acompañado de arroz, frijoles y maduros. Chicken breast filled with broccoli and cheese with Tony Quesada sauce, served with rice, beans and sweet plantains.



Las 7 Potencias – The 7 Powers

\$ 35.00

Sopa de mariscos con pasta y plátano verde. Seafood soup with shrimp, lobster, clams, scallops, mussels, squid, pasta and green plantains served with your choice of: sweet or green plantains.



Ceviche Mixto – Mixto Ceviche

\$ 19.00

Ceviche de mariscos en salsa de limón, cilantro, tomate y cebolla, servido con chifles. Mixed seafood ceviche in a lemon sauce with onions, tomato and cilantro, served with plantain chips.

Pescado Rojo en Salsa de Coco – Red Snapper in a Coconut Sauce

\$ 23.50

Con su preferencia de arroz blanco, moro, amarillo o gandules, frijoles rojos o negros, maduros, tostones, aguacate o yuca. With your choice of yellow rice, White, moro or yellow rice mixed with pigeon beans, red or black beans, sweet plantains, green plantains, avocado or cassava.

Filete de Tilapia – Tilapia Filet

\$ 16.00

Filete de Tilapia servido con ensalada de rábano. Tilapia filet served with radish salad.

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SODAS

DomésticasCoke, Diet coke, Pepsi, Diet Pepsi, Sprite, 7UP, Ginger ale, Sunkist, Malta India and Kola Champagne	\$ 1.25
Ecuatoriana Tropical	\$ 1.75
Jarritos Mexicanos Limón, Mandarina, Tamarindo, Piña y Tutti-frutti.	\$ 1.75
Colombianas Bretaña, Colombiana and Manzana.	\$ 1.75

CERVEZA – BEER

Dos XX (Mexicana)	\$ 5.50
Corona (Mexicana)	\$ 5.50
Presidente (Dominican Republic)	\$ 5.50
Heineken (Germany)	\$ 5.50
Imperial (Costa Rica)	\$ 5.50
Negra Modelo (Mexica)	\$ 5.50
Coors Light (Domestic)	\$ 4.50
Aguila (Colombia)	\$ 5.50

BATIDAS DE FRUTAS – FRUIT SHAKES

CurubaMolly Fruit	\$ 4.75
GuanábanaSoursop	\$ 4.75
Mango	\$ 4.75
Papaya	\$ 4.75
Tomate de Árbol Tomatillo	\$ 4.75
MaracuyáPassion Fruit	\$ 4.75
Banana	\$ 4.75
Frutilla Strawberry	\$ 4.75
GuayabaGuava	\$ 4.75
MoraBlackberry	\$ 4.75
PiñaPineapple	\$ 4.75
Mamey Zapote	\$ 4.75
TamarindoTamarind	\$ 4.75
Lulo Naranjilla pulp	\$ 4.75
Batido de TrigoWheat, milk, vanilla & sugar	\$ 4.75
Jugo de Naranja Natural y Zanahoria Fresh orange juice & carrot	\$ 5.00 (L) \$ 6.00 (XL)
Jugo de Naranja NaturalFresh orange juice	\$ 5.00 (L) \$ 6.00 (XL)
Zanahoria Fresh carrot juice	\$ 5.00 (L) \$ 6.00 (XL)
Limonada Fresh squeezed lemonade	\$ 4.00
Jugo Combinado de Frutas Fruit mix shakes	\$ 6.00
Morir Soñando OJ, milk, vanilla & Sugar	\$ 6.00
Clamato	\$ 3.00

- **El 15% de propina será incluido en su cuenta**
- **A 15% of tip will be added to your check**

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Seats 350 people

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