

Aperitivos - Appetizers

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| Pulpo a la Parrila | 25.00 |
| Grilled octopus, peppers, onions, olive oil, celery, potato | |
| Trio Ceviche | 21.95 |
| Tilapia, shrimp, baby clams and mussels in a citrus homemade sauce | |
| Ceviche de camaron | 12.75 |
| Shrimp in lemon sauce with red onions tomato and cilantro | |
| Mejillones (salsa Blanca/roja) | 12.50 |
| Mussels in a white wine or red sauce | |
| Combo (calamares y camarones) | 23.25 |
| Fried calamari and shrimp (breaded, coconut or grilled) | |
| Calamares fritos | 13.00 |
| Fried calamari with marinara sauce | |
| Camarones al coco | 13.20 |
| Coconut Shrimp with pineapple sauce | |
| Mofongo de Camaron y Cerdo | 17.45 |
| Mashed green plantains with shrimp & pork | |
| Mofongo de Camaron | 13.95 |
| Mashed green plantains with shrimp or plain | |
| Mofongo de Cerdo o Plain | 12.95 / 8.00 |
| Mashed green plantains with pork | |
| Pionono | 9.95 |
| Fried sweet plantain with ground beef, green olives & mozzarella cheese. | |
| Maduro Frito con Queso | 5.45 |
| Fried sweet plantain with cheese | |
| Guacamole con Chips de Plátano | 11.20 |
| Guacamole & plantain chips | |
| Chicharron con arepa | 7.00 |
| Fried pork rib & corn meal patty | |
| Empanada Vegetariana | 1.50 |
| Vegetarian Empanada (pepper and mushrooms) | |
| Empanadas pollo / carne | 2.75 / 2.00 |
| Crispy turn over stuffed with chicken or beef | |
| Empanadas queso / camaron | 2.25 / 3.00 |
| Crispy turn over stuffed with cheese or shrimp | |
| Picada regular | 21.50 |
| Bites of: plantains, cassava, steak, pork, chorizo, corn patty, empanada & potato | |
| Picada Especial | 29.70 |
| Bites of: Chicken, shrimp, plantains, cassava, steak, pork, chorizo, corn patty, empanada & potato | |
| Tamal Colombiano | 12.00 |
| Colombian tamale (made with white masa, filled with pork, chicken & vegetables wrap in a banana leave) | |
| Alitas (plain, buffalo, teriyaki) - Chicken wings | 8.50 |

Sopas - Soups & Daily Meals

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| Plato del día y seco Daily deal (ask your server) | 12.50 |
| Sopa del Día o de Pollo Soup of the day, or chicken noodle soup | 7.50 / 5.50 |
| Sopa de Frijol Negro Black bean soup | 7.50 |
| Sopa de camarones shrimp soup | 15.70 |
| Siete potencias Lobster, shrimp mussels, scallops, squid, soup over noodles and green plantains | MKP |
| Bisque Encocado de mariscos Typical Colombian creamy sea food mix with coconut milk and cheese | MKP |

Ensaladas - Salads

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| Aguacate y Mango Fresh mango & avocado, spring mix with honey ginger lime dressing. | 13.00 |
| Espinaca Baby Spinach, feta cheese, roasted pecans, dried cranberries, apple honey vinaigrette | 12.50 |
| Romana Traditional Caesar salad | 10.25 |
| Mixta Garden Salad with lime vinaigrette dressing. | 8.25 |
| Aguacate Iceberg lettuce & fresh avocado | 8.50 |
| Pulpo Octopus, peppers, onions, olive oil, celery & green olives. | 23.00 |
| Chickpeas & Blue cheese salad Sprint mix, blue cheese, chickpeas, house dressing | 15.00 |
| Add to your salad: Salmon (4oz), Tuna (4oz), Chicken or Grilled shrimp | 10.00 |

**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 - Seafood

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| Paella valenciana para 2 / 1 | MKP |
| Spanish style rice, chicken, chorizo, shrimp, mussels, clams, lobster & seafood mix, for two/one | |
| Paella Marinera para 2 / 1 | MKP |
| Spanish style rice, shrimp, mussels, clams, lobster & seafood mix for two/one | |
| Zarzuela de Mariscos | MKP |
| Half lobster, shrimp, mussels, clams, seafood mixture in red sauce | |
| Cazuela de Mariscos | MKP |
| Half lobster, shrimp, mussels, clams, seafood mixture in creamy white sauce | |
| Arroz con camarones | 18.70 |
| Colombian style yellow rice with shrimp, peas & carrots | |
| Camarones Enchilados | 19.95 |
| Shrimp in spicy creole sauce | |
| Cola de Langosta con camarones al ajillo | 48.95 |
| Lobster tail with shrimp in garlic sauce | |
| Camarones al Ajillo | 20.95 |
| Garlic shrimp or grill | |
| Camarones Empanizados | 18.70 |
| Breaded fried shrimp | |
| Camarones a la Parrilla | 19.95 |
| Grilled Shimp | |

SIDE DISHES

Arroz: blanco – Amarillo – moro –gandules **Frijol:** rojo – negro

Rice: white – yellow – brown – pigeon peas **Beans:** red - black

Plátanos maduros – tostones – yuca - aguacate o papas fritas

Sweet or green plantains – cassava – avocado –French fries

Combinaciones (Combinations)

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| Churrasco colombiano con camarones al ajillo Grilled sirloin steak & garlic shrimp | 46.00 |
| Churrasco Argentino / Colombiano con cola de langosta Grilled skirt steak or sirloin steak & lobster tail in lemon and butter sauce | 62.00 |
| Churrasco argentino con Camarones al ajillo o a la parrilla Grilled skirt steak & garlic shrimp or grilled shrimp | 41.00 |
| Churrasco colombiano / Argentino con langosta y camarones al ajillo Grilled sirloin steak or skirt steak lobster & garlic shrimp or grill | 75.00 |
| Tierra y mar Generous variety of grilled meats, (Chicken, pork, chorizo, skirt or sirloin steak) seafood mix And whole lobster with authentic homemade sauce. | MKP |
| Pechuga de Pollo con camarones & broccoli Stuffed chicken breast with cheese & broccoli topped with shrimp in creamy homemade sauce | 31.75 |
| Pechuga de Pollo con camarones al ajillo Grilled chicken breast with garlic shrimp | 31.70 |
| Pechuga de Pollo con langosta y camarones al ajillo Grilled chicken breast with lobster tail & garlic shrimp | 62.20 |
| Pargo Rojo con Camarones al ajillo Red snapper & garlic shrimp | 39.95 |
| Salmon con camarones al ajillo Grilled salmon & garlic shrimp | 36.70 |
| Chaulafan Ecuadorian fried rice made with vegetables, eggs, shrimp, chicken, pork, beef mixed | 20.45 |

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Platanos maduros – tostones – yucca - aguacate o papas fritas

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Carnes - Beef

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| Ropa vieja Shredded Flank steak in red creole sauce | 24.75 |
| Bandeja Paisa / Tipica Authentic Colombian hearty dish (meats, eggs, avocado, rice & beans) | 25.00 |
| Bistec encebollado/ Palomilla / salsa criolla Pan seared top round steak with onions or garlic or creole sauce | 22.00 |
| Carne asada Pan seared top round steak | 21.00 |
| Churrasco Argentino Grilled Argentinian style skirt steak | 35.00 |
| Churrasco colombiano Grilled sirloin steak | 37.75 |
| Higado Encebollado o en Salsa Criolla Beef liver with Sautéed onions or creole sauce | 17.50/18.50 |
| Sobrebarriga a la plancha o en salsa Flank steak in creole sauce or pan seared | 23.25 / 24.75 |
| Filet mignon Filet mignon in butter and lemon, grilled zucchini and carrots | 38.25 |
| Churrasco Ecuatoriano Stewed top round steak, sausage, rice, French fries, fried eggs and salad | 22.50 |
| Gallo Pinto White Rice mixed with black beans, eggs, sweet plantains, fried cheese, avocado, and meat | 21.00 |
| Casado Costa Rican dish, made up of rice, black beans, protein (breaded fish, stewed steak, pork chops or tilapia filet) vegetables, pasta & potato salad | 21.00 |
| Parrillada Sirloin & skirt steak, blood sausage, Chicken breast, or pork chops and Colombian sausage | 51.50 |
| Lengua sudada Tongue in a homemade creole sauce | 24.25 |
| T-bone steak Grilled T-bone steak | 32.75 |

SIDE DISHES

| | |
|--|-----------------------------|
| Arroz: blanco - Amarillo - moro -gandules | Frijol: rojo - negro |
| Rice: white - yellow - brown - pigeon pea | Beans: red - black |
| Platanos maduros - tostones - yucca - aguacate o papas fritas | |
| Sweet or green plantains - cassava - avocado -French fries | |

Pescados - Fish

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| Salmon | 23.95 |
| Grilled salmon, in butter lemon sauce, peppers and onions | |
| Salmon en crema de alcaparras | 25.95 |
| Salmon in capers sauce over mashed potato | |
| Pargo Rojo | 34.75 |
| Fried or broiled red snapper | |
| Pescado empanizado | 19.95 |
| Fried breaded flounder fillet | |
| Viudo de pescado | 38.75 |
| Red snapper with green plantains and potato in red sauce | |
| Filet de tilapia | 19.95 |
| Pan seared tilapia filet served with radish salad | |
| Pargo rojo en salsa de coco | 39.25 |
| Broiled red snapper in slightly coconut sauce. | |
| Salmon Dominicano | 27.75 |
| Grilled salmon over slices of sweet plantains, avocado and cheese. With a creamy homemade sauce. | |

Cerdo - Pork

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| Pernil | 21.85 |
| Roasted shredded pork shoulder | |
| Arroz con chorizo Cubano | 19.95 |
| Yellow Rice, chorizo, cooked with a slightly touch of beer | |
| Chuleta frita, en salsa o empanizada | 22.75 / 21.50 |
| Pork chops, fried , in a creole sauce or breaded | |
| Hornado | 22.45 |
| Authentic ecuadorian dish, roast pork,white corn, lettuce, potato tortilla, blood sausage, roasted corn | |

SIDE DISHES

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|---|-----------------------------|
| Arroz: blanco - Amarillo - moro -gandules- pinto | Frijol: rojo - negro |
| Rice: white - yellow - brown - pigeon peas | Beans: red - black |
| Platanos maduros - tostones - yuca - aguacate o papas fritas | |
| Sweet or green plantains - cassava - avocado -French fries | |

Pollo - Chicken

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| Bistec de Pollo | 21.95 |
| Grilled chicken breast with peppers and onions | |
| Chicharrón de Pollo | 18.25 |
| Cuban style fried chicken legs (bone in) | |
| Pechuga de Pollo en Salsa de Limón y Mantequilla /Ajillo | 22.95 / 22.95 |
| Grilled Chicken breast in lemon butter sauce | |
| Pechuga de Pollo en Salsa Criolla | 21.45 |
| Chicken breast with cassava & potatoes in creole sauce | |
| Pollo Empanizado | 22.50 |
| Breaded fried chicken breast | |
| Pechuga de Pollo a la Parrilla | 20.95 |
| Grilled chicken breast | |
| Arroz con pollo Colombiano | 18.75 |
| Colombian style yellow rice, chicken, peas and carrots | |
| Arroz con pollo Cubano | 19.45 |
| Cuban style yellow rice with chicken, sausage, and green olives mixed with domestic beer | |
| Pechuga de pollo con broccoli | 26.50 |
| Chicken breast stuffed with broccoli & cheese with a creamy homemade sauce | |

Platos Vegetarianos - Vegetarian Dishes

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| Paella Vegetariana – Vegetarian paella | 23.20 |
| Saffron broth, rice, chickpeas, Green peas, carrots, zucchini, shitake mushrooms, plum tomatoes Broccoli and asparagus served with avocado. Served with White or yellow rice and black or red beans. | |
| Casado Vegetariano | 18.20 |
| White rice, Black beans, pasta salad, minced potato, cabbage salad, egg, sweet plantains and avocado (costa Rican Dish) | |
| Spanish Vegetarian | 17.20 |
| Yellow rice, Black beans, brócoli, carrots, zucchini, peppers, avocado. Served with sweet plantains, green plantains, or cassava | |

Sandwiches

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| Sandwich de pollo Grilled Chicken sandwich on a hoagie roll | 11.50 |
| Sándwich de Bistec Steak sandwich | 10.50 |
| Sandwich de pernil Roast pork sandwich | 10.50 |
| Sandwich Cubano Pork, Swiss cheese, pickles mustard & garlic sauce on a hoagie roll | 12.50 |
| Sandwich Cubano Especial Pork, Swiss cheese, Spanish chorizo | 14.50 |

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