MORNING COCKTAILS

Mimosa........ $9.00   Craft .......... $28.00   Caribbean Morning $ 9.00
Champagne with freshly squeezed orange juice.
Try our variations with peach or passion fruit nectar.
Mango Bellini $ 9.00   Bloody Mary $ 9.50
Mango nectar, peach tree & champagne
Clamato, Vodka, Tabasco, lemon, salt & pepper

JUICES

Jugo de Naranja Natural y Zanahoria
Fresh carrot & orange juice $ 5.50 (S) $ 6.50 (L)   Cranberry Juice $ 4.00
Jugo de Naranja Natural
Fresh Squeezed orange juice $ 5.00 (S) $ 6.00 (L)   Morir Soñando.... $ 6.00
Zanahoria...... Fresh carrot juice $ 6.00 (S) $ 7.00 (L)  OJ, evaporated milk, vanilla & sugar
Clamato
Limonada..... Fresh squeezed lemonade $ 4.00   Jugo de Manzana ...... Apple juice $ 3.25
Jugo Combinado de Frutas… $ 6.00
choose two fruit mix juices

BATIDOS DE FRUTAS - FRUIT SHAKES

Guanábana, Mango, Papaya, Tomate de Árbol, Maracuya, Banana, Fresa, Guayaba, Mora, Piña, Tamarindo.

$ 4.50

SOFT DRINKS

Domésticas .....Coke, Diet coke, Pepsi, Diet Pepsi, Sprite, 7UP, $ 1.75
Ginger ale, Sunkist, Malta India and Kola champagne
Peruvian .........Incakola $ 2.00
Ecuatoriana....... Tropical $ 2.00
Colombianas ........Breña, Colombiana, Manzana
and Popular $ 2.00

HOT BEVERAGES

Té (Hot tea) $ 1.75   Doble Espresso $ 4.25
Café Negro $ 1.75   Double Espresso $ 4.50
(Fresh brewed regular or decaf)
Cubanito $ 3.50
Espresso $ 2.00   (A Sweetened shot of Cuban Coffee infused
Café con Leche $ 2.75 (S) $3.25 (L) with our traditional “Tres Leches” mix
with traditional Latin coffee. Steamed milk added to a shot of
Café Latte $ 3.50 espresso)
Cappuccino (Cappuccino) $ 3.95
Café Mocca $ 4.00   (Espresso topped with steamed frothed
(Espresso topped with steamed frothed milk and chocolate)
Chocolate Caliente $ 2.75 (S) $ 3.45 (L) milk and vanilla)
(Chocolate)

Consumption of raw or under cooked 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)
BRUNCH

Colombian Eggs Benedict 13.25
Poached eggs over corn patty and ham, home fries, sautéed spinach, And Hollandaise sauce

Avena con Moras y Mandarina 9.95
Oatmeal, fresh berries and mandarins

Huevos Rancheros 13.25
Eggs any style, over creole sauce, refried beans, guacamole, cheese, tortillas chips. Choice of: Bacon, ham, turkey bacon or sausage

Tierra’s Breakfast 13.25
Shredded beef in creole sauce, black beans, Tropical cheese, Corn patty and Colombian scrambled eggs.

Golden Breakfast 16.50
Skirt steak or Sirloin steak with a Chimichurri sauce, eggs and green mix with home fries.

Protein Dish 18.00
Egg whites, bacon, turkey bacon, chicken breast, skirt steak and home fries

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@TierraColombianaRestaurant @TCRestaurant
PANCAKES & FRENCH TOAST

Pancakes Regular 2/3
Regular pancakes 5.50/6.25

Desayuno con Pancakes (2)
Two eggs any style. Home fries. Choice of: bacon, sausage, turkey bacon or ham. 12.50

Tostadas Francesas
French toast with maple syrup. 11.50

Tostada Francesa con Arándanos, Maduros y Queso Crema
French toast, cream cheese, fresh berries, sweet plantains and maple syrup. 13.00

BREAKFAST SANDWICHES

Queso (Grilled Cheese Sandwich)
American, Swiss, cheddar or mozzarella cheese. White, wheat or hoagie roll 5.25

Jamón y Queso (Grilled Ham & Cheese)
American, Swiss, cheddar or mozzarella cheese. White, wheat or hoagie roll 7.25

huevo y queso
American, Swiss, cheddar or mozzarella cheese White, wheat or hoagie roll 6.75

Huevo, Tocino, Salchicha o Jamón
Egg sandwich with choice of bacon, sausage or ham. 8.25

Cubano (Cuban Sandwich)
Grilled ham, pork, Swiss cheese, mustard & garlic sauce. 11.50

Cubano Especial (Special Cuban Sandwich)
Cuban sandwich, chorizo, ham, pork, pickles, mustard, garlic sauce and Swiss cheese 13.50

18% Gratuity suggested added to your check.
18% propina sugerida adicionada
Maximum two credit cards per table
Maximo dos tarjetas por mesa
ID Required.
se require identificacion.
**SPECIAL**

Two eggs, bacon, home fries, bread and coffee  **$9.50**  Monday thru Friday  8–10 am

**EVERYDAY**  8 am -12

Ham, eggs  10.25
Italian Sausage, eggs  10.50  Turkey bacon, eggs  9.95
Colombian sausage, eggs  9.25  Sirloin steak, eggs  21.95

*Sides: Home fries, French fries, sweet or green plantains.*

**HOUSE BREAKFAST**

Arepa con Queso y maduros  6.50
Cheese corn patty and sweet plantains

Arepa Rellena con Carne Desmechada  9.95
Stuffed corn patty stuffed with shredded beef

Calentado (Arroz, Frijoles, Carne Asada, Huevo, Maduro y Arepa)  12.75
White rice, red beans, top round steak, corn meal patty, eggs, sweet plantains.

Gallo Pinto (Costaricense)  15.50
White rice mixed with Black Beans, eggs, sweet plantains, fried cheese, avocado & choice of:
Top round steak, ham, bacon or sausage.

Huevos pericos  9.25
Rice, scrambled eggs with scallions, tomatoes & corn patty

Desayuno Americano  9.25
Two eggs, bacon, turkey bacon or sausage, with your choice of home fries or fries.
**OMELETTES**

<table>
<thead>
<tr>
<th>Omelet</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vegetarian Frittata</strong></td>
<td>10.25</td>
<td>Eggs, broccoli, peppers, cherry tomatoes, spinach, arepa and citrus salad</td>
</tr>
<tr>
<td><strong>Spanish omelet</strong></td>
<td>9.75</td>
<td>Potato, white onions, over creole sauce, sprinkled with Spanish cheese</td>
</tr>
<tr>
<td><strong>Smoked salmon frittata</strong></td>
<td>11.75</td>
<td>Eggs, smoked salmon, quinoa, green onions, avocado, cream cheese, fried arepa and garden salad</td>
</tr>
<tr>
<td><strong>Western omelet</strong></td>
<td>9.50</td>
<td>Peppers, onions and ham.</td>
</tr>
<tr>
<td><strong>El Diablo omelet</strong></td>
<td>10.25</td>
<td>Tomato, peppers, onions, jalapeño and cheddar cheese.</td>
</tr>
<tr>
<td><strong>Heart Healthy omelet</strong></td>
<td>10.75</td>
<td>Spinach, tomatoes, white onions, quinoa and mushrooms</td>
</tr>
<tr>
<td><strong>Avocado omelet</strong></td>
<td>11.00</td>
<td>Scallions, mushrooms, peppers, tomatoes and bacon</td>
</tr>
<tr>
<td><strong>Farmers Omelet</strong></td>
<td>11.75</td>
<td>Three eggs, diced ham, peppers, tomatoes, potatoes, onions and sausage</td>
</tr>
<tr>
<td><strong>Cheese omelet</strong></td>
<td>9.75</td>
<td>American, Swiss cheddar mozzarella or goat cheese</td>
</tr>
</tbody>
</table>

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**Sides:**

*Home fries, French fries, sweet or green plantains.*

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