

## *APERITIVOS – APPETIZERS*

<b>Pulpo a la Parrila</b>	<b>25.00</b>
Grilled octopus, peppers, onions, olive oil, celery, potato	
<b>Trio Ceviche</b>	<b>21.95</b>
Tilapia, shrimp, baby clams and mussels in a citrus homemade sauce	
<b>Ceviche de camaron</b>	<b>12.75</b>
Shrimp in lemon sauce with red onions tomato and cilantro	
<b>Mejillones (salsa Blanca/roja)</b>	<b>12.50</b>
Mussels in a white wine or red sauce	
<b>Combo (calamares y camarones )</b>	<b>23.00</b>
Fried calamari and shrimp (breaded, coconut or grilled)	
<b>Calamares fritos</b>	<b>13.00</b>
Fried calamari with marinara sauce	
<b>Camarones al coco</b>	<b>13.00</b>
Coconut Shrimp with pineapple sauce	
<b>Mofongo de Camaron y Cerdo</b>	<b>17.25</b>
Mashed green plantains with shrimp & pork	
<b>Mofongo de Camaron</b>	<b>13.75</b>
Mashed green plantains with shrimp or plain	
<b>Mofongo de Cerdo o Plain</b>	<b>12.75 / 8.00</b>
Mashed green plantains with pork	
<b>Pionono</b>	<b>9.75</b>
Fried sweet plantain with ground beef, green olives & mozzarella cheese.	
<b>Maduro Frito con Queso</b>	<b>5.25</b>
Fried sweet plantain with cheese	
<b>Guacamole con Chips de Plátano</b>	<b>11.00</b>
Guacamole & plantain chips	
<b>Chicharron con arepa</b>	<b>7.00</b>
Fried pork rib & corn meal patty	
<b>Empanada Vegetariana</b>	<b>1.50</b>
Vegetarian Empanada (pepper and mushrooms)	
<b>Empanadas pollo / carne</b>	<b>2.75 / 1.50</b>
Crispy turn over stuffed with chicken or beef	
<b>Empanadas queso / camaron</b>	<b>2.25 / 3.00</b>
Crispy turn over stuffed with cheese or shrimp	
<b>Picada regular</b>	<b>21.00</b>
Bites of: plantains, cassava, steak, pork, chorizo, corn patty, empanada & potato	
<b>Picada Especial</b>	<b>29.50</b>
Bites of: Chicken, shrimp, plantains, cassava, steak, pork, chorizo, corn patty, empanada & potato	
<b>Tamal Colombiano</b>	<b>9.50</b>
Colombian tamale (made with white masa, filled with pork, chicken & vegetables wrap in a banana leave)	
<b>Alitas (plain, buffalo, teriyaki ) -</b>	<b>8.50</b>
Chicken wings	

## *SOPAS – SOUPS & DAILY MEALS*

<b>Plato del día</b> Daily deal (ask your server)	<b>7.50</b>
<b>Sopa del Día o de Pollo</b> Soup of the day, or chicken noodle soup	<b>7.50 / 5.50</b>
<b>Sopa de Frijol Negro</b> Black bean soup	<b>7.50</b>
<b>Sopa de camarones</b> shrimp soup	<b>15.50</b>
<b>Siete potencias</b> Lobster, shrimp mussels, scallops, squid, soup over noodles and green plantains	<b>MKP</b>
<b>Bisque Encocado de mariscos</b> Typical Colombian creamy sea food mix with coconut milk and cheese	<b>MKP</b>

## *ENSALADAS – SALADS*

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

**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*

<b>Paella valenciana para 2 / 1</b>	<b>MKP</b>
Spanish style rice, chicken, chorizo, shrimp, mussels, clams, lobster & seafood mix, for <b>two/one</b>	
<b>Paella Marinera para 2 / 1</b>	<b>MKP</b>
Spanish style rice, shrimp, mussels, clams, lobster & seafood mix for <b>two/one</b>	
<b>Zarzuela de Mariscos</b>	<b>MKP</b>
Half lobster, shrimp, mussels, clams, seafood mixture in red sauce	
<b>Cazuela de Mariscos</b>	<b>MKP</b>
Half lobster, shrimp, mussels, clams, seafood mixture in creamy white sauce	
<b>Arroz con camarones</b>	<b>18.50</b>
Colombian style yellow rice with shrimp, peas & carrots	
<b>Camarones Enchilados</b>	<b>19.75</b>
Shrimp in spicy creole sauce	
<b>Cola de Langosta con camarones al ajillo</b>	<b>46.75</b>
Lobster tail with shrimp in garlic sauce	
<b>Camarones al Ajillo o a la Parrilla</b>	<b>19.75</b>
Garlic shrimp or grill	
<b>Camarones Empanizados</b>	<b>18.50</b>
Breaded fried shrimp	

### *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)

<b>Churrasco colombiano con camarones al ajillo</b> Grilled sirloin steak & garlic shrimp	<b>46.00</b>
<b>Churrasco Argentino / Colombiano con cola de langosta</b> Grilled skirt steak or sirloin steak & lobster tail in lemon and butter sauce	<b>58.75</b>
<b>Churrasco argentino con Camarones al ajillo o a la parrilla</b> Grilled skirt steak & garlic shrimp or grilled shrimp	<b>41.00</b>
<b>Churrasco colombiano / Argentino con langosta y camarones al ajillo</b> Grilled sirloin steak or skirt steak lobster & garlic shrimp or grill	<b>71.00</b>
<b>Tierra y mar</b> Generous variety of grilled meats, (Chicken, pork, chorizo, skirt or sirloin steak) seafood mix And whole lobster with authentic homemade sauce.	<b>MKP</b>
<b>Pechuga de Pollo con camarones &amp; broccoli</b> Stuffed chicken breast with cheese & broccoli topped with shrimp in creamy homemade sauce	<b>28.50</b>
<b>Pechuga de Pollo con camarones al ajillo</b> Grilled chicken breast with garlic shrimp	<b>31.70</b>
<b>Pechuga de Pollo con langosta y camarones al ajillo</b> Grilled chicken breast with lobster tail & garlic shrimp	<b>62.00</b>
<b>Pargo Rojo con Camarones al ajillo</b> Red snapper & garlic shrimp	<b>39.75</b>
<b>Salmon con camarones al ajillo</b> Grilled salmon & garlic shrimp	<b>36.50</b>
<b>Chaulafan</b> Ecuadorian fried rice made with vegetables, eggs, shrimp, chicken, pork, beef mixed	<b>20.25</b>

## SIDE DISHES

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

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

**Platanos maduros – tostones – yucca - aguacate o papas fritas**

Sweet or green plantains – cassava – avocado –French fries

## ***BEEF - CARNES***

<b>Ropa vieja</b> Shredded Flank steak in red creole sauce	<b>21.75</b>
<b>Bandeja Paisa / Tipica</b> Authentic Colombian hearty dish (meats, eggs, avocado, rice & beans)	<b>25.00</b>
<b>Bistec encebollado/ Palomilla / salsa criolla</b> Pan seared top round steak with onions or garlic or creole sauce	<b>20.00</b>
<b>Carne asada</b> Pan seared top round steak	<b>20.00</b>
<b>Churrasco Argentino</b> Grilled Argentinian style skirt steak	<b>31.75</b>
<b>Churrasco colombiano</b> Grilled sirloin steak	<b>33.50</b>
<b>Higado Encebollado o en Salsa Criolla</b> Beef liver with Sautéed onions or creole sauce	<b>17.50</b>
<b>Sobrebarriga a la plancha o en salsa</b> Flank steak in creole sauce or pan seared	<b>20.00 / 20.75</b>
<b>Filet mignon</b> Filet mignon in butter and lemon, grilled zucchini and carrots	<b>34.50</b>
<b>Churrasco Ecuatoriano</b> Stewed top round steak, sausage, rice, French fries, fried eggs and salad	<b>21.50</b>
<b>Gallo Pinto</b> White Rice mixed with black beans, eggs, sweet plantains, fried cheese, avocado, and meat	<b>21.00</b>
<b>Casado</b> Costa Rican dish, made up of rice, black beans, protein (breaded fish, stewed steak, pork chops or tilapia filet) vegetables, pasta & potato salad	<b>21.00</b>
<b>Parrillada</b> Sirloin & skirt steak, blood sausage, Chicken breast, or pork chops and Colombian sausage	<b>51.00</b>
<b>Lengua sudada</b> Tongue in a homemade creole sauce	<b>19.75</b>
<b>T-bone steak</b> Grilled T-bone steak	<b>31.50</b>

## ***SIDE DISHES***

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

## *PESCADOS - FISH*

<b>Salmon</b> Grilled salmon, in butter lemon sauce, peppers and onions	<b>23.75</b>
<b>Salmon en crema de alcaparras</b> Salmon in capers sauce over mashed potato	<b>25.75</b>
<b>Pargo Rojo</b> Fried or broiled red snapper	<b>32.75</b>
<b>Pescado empanizado</b> Fried breaded flounder fillet	<b>17.50</b>
<b>Viudo de pescado</b> Red snapper with green plantains and potato in red sauce	<b>31.00</b>
<b>Filet de tilapia</b> Pan seared tilapia filet served with radish salad	<b>19.75</b>
<b>Pargo rojo en salsa de coco</b> Broiled red snapper in slightly coconut sauce.	<b>32.50</b>
<b>Salmon Dominicano</b> Grilled salmon over slices of sweet plantains, avocado and cheese. With a creamy homemade sauce.	<b>24.75</b>

## *CERDO - PORK*

<b>Pernil</b> Roasted shredded pork shoulder	<b>21.75</b>
<b>Arroz con chorizo Cubano</b> Yellow Rice, chorizo, cooked with a slightly touch of beer	<b>17.75</b>
<b>Chuleta frita, en salsa o empanizada</b> Pork chops, fried , in a creole sauce or breaded	<b>21.50</b>
<b>Montuno Lechon</b> Roasted shredded pork served with moro rice steamed cassava, tamal & sweet plantains	<b>21.75</b>
<b>Hornado</b> Authentic ecuadorian dish, roast pork,white corn, lettuce, potato tortilla, blood sausage, roasted corn	<b>22.25</b>

## *SIDE DISHES*

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

## *POLLO – CHICKEN*

<b>Bistec de Pollo</b>	<b>21.75</b>
Grilled chicken breast with peppers and onions	
<b>Chicharrón de Pollo</b>	<b>17.25</b>
Cuban style fried chicken legs (bone in)	
<b>Pechuga de Pollo en Salsa de Limón y Mantequilla /AJILLO</b>	<b>20.25 / 21.50</b>
Grilled Chicken breast in lemon butter sauce	
<b>Pechuga de Pollo en Salsa Criolla</b>	<b>21.25</b>
Chicken breast with cassava & potatoes in creole sauce	
<b>Pollo Empanizado</b>	<b>20.50</b>
Breaded fried chicken breast	
<b>Pechuga de Pollo a la Parrilla</b>	<b>20.25</b>
Grilled chicken breast	
<b>Arroz con pollo Colombiano</b>	<b>17.75</b>
Colombian style yellow rice, chicken, peas and carrots	
<b>Arroz con pollo Cubano</b>	<b>18.25</b>
Cuban style yellow rice with chicken, sausage, and green olives mixed with domestic beer	
<b>Pechuga de pollo con broccoli</b>	<b>22.50</b>
Chicken breast stuffed with broccoli & cheese with a creamy homemade sauce	

## *PLATOS VEGETARIANOS – VEGETARIAN DISHES*

<b>Paella Vegetariana – Vegetarian paella</b>	<b>23.00</b>
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.	
<b>Casado Vegetariano</b>	<b>18.00</b>
White rice, Black beans, pasta salad, minced potato, cabbage salad, egg, sweet plantains and avocado (costa Rican Dish )	
<b>Spanish Vegetarian</b>	<b>17.00</b>
Yellow rice, Black beans, brócoli, carrots, zucchini, peppers, avocado. Served with sweet plantains, green plantains, or cassava	

## *SANDWICHES*

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

18 % Gratuity **suggested** added to your check.  
Maximum two credit cards per table.  
ID Required

18 % de propina **sugerida**, adicionada a su cuenta.  
Máximo dos tarjetas de crédito por mesa  
Identificacion Requerida

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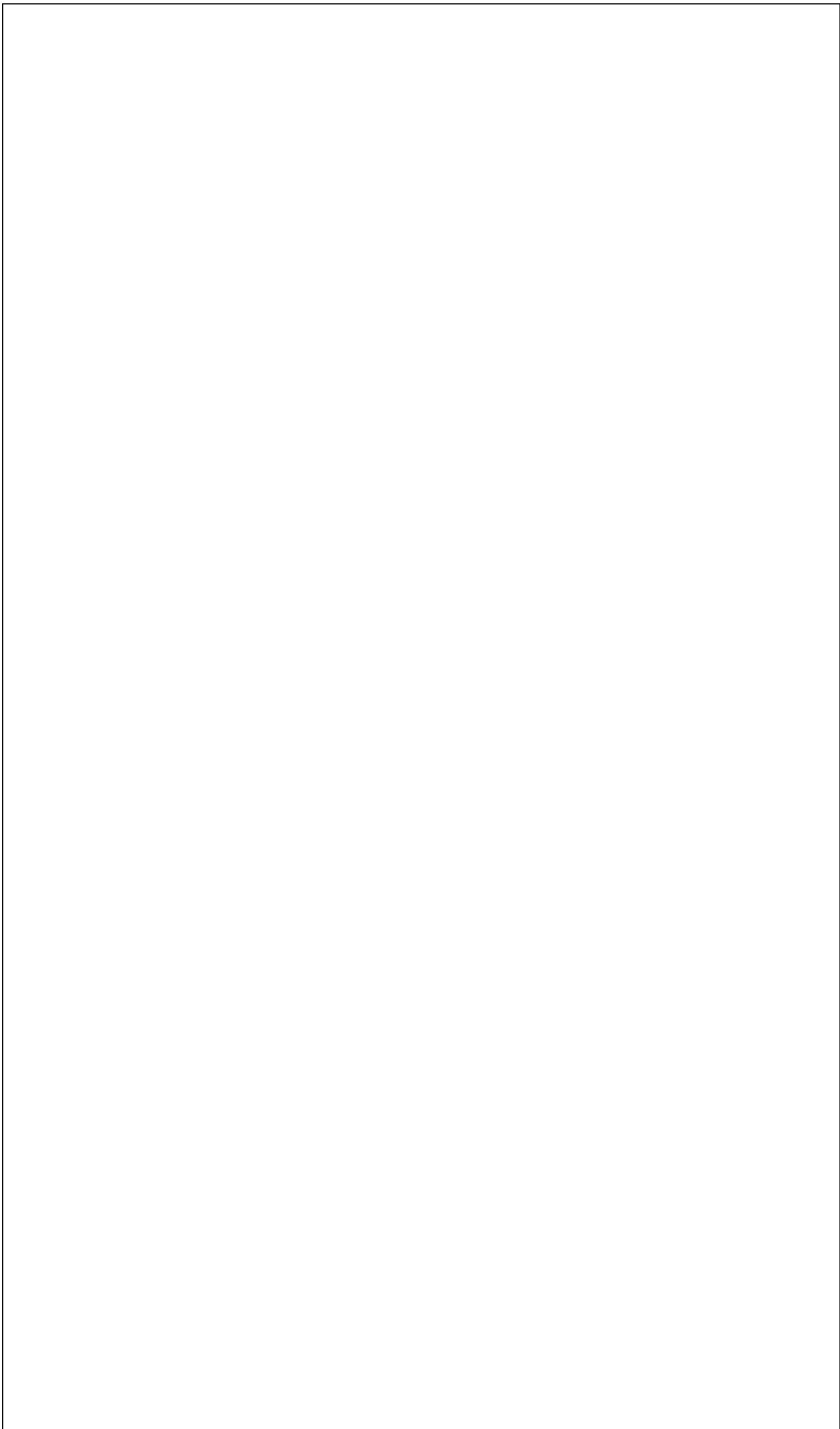


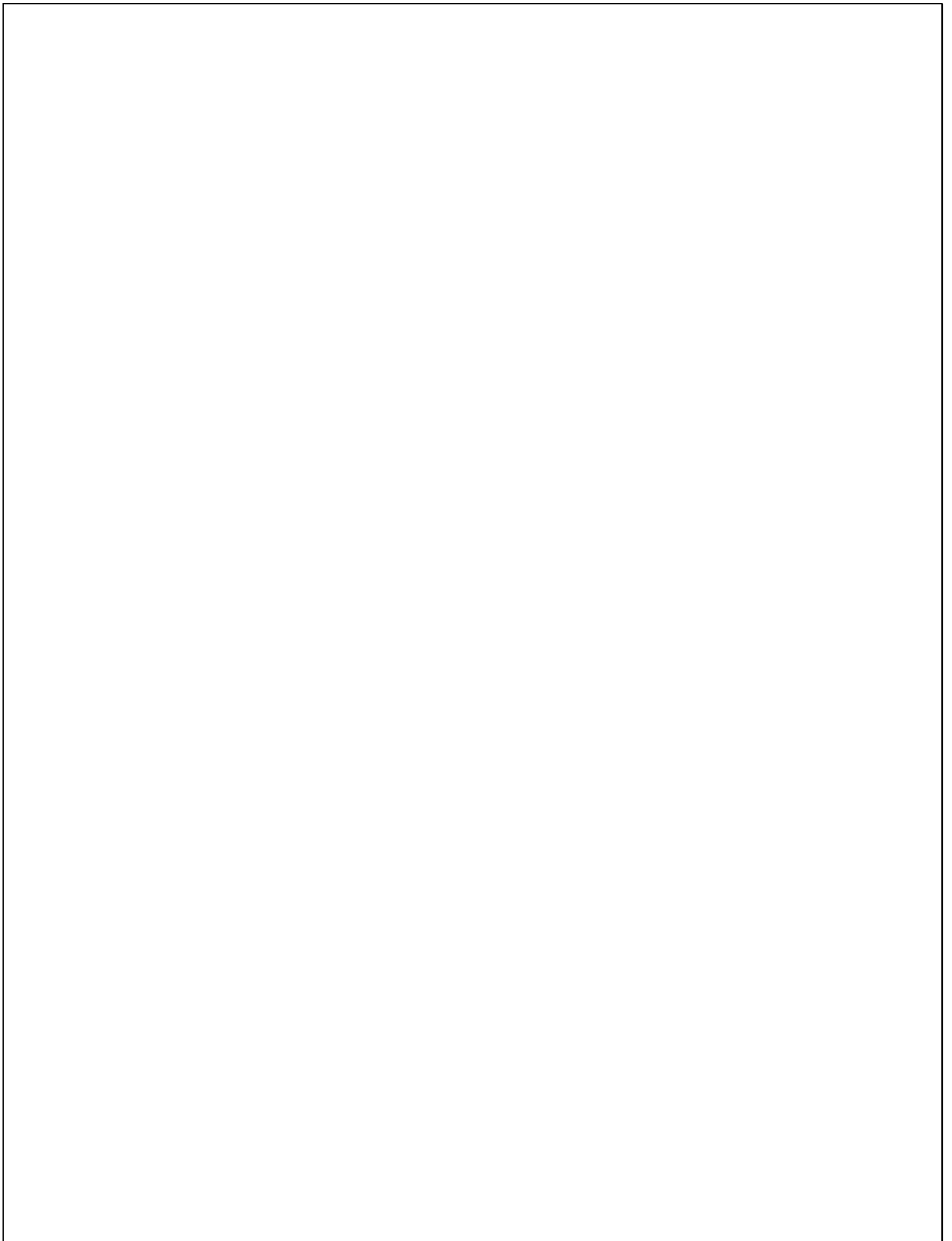
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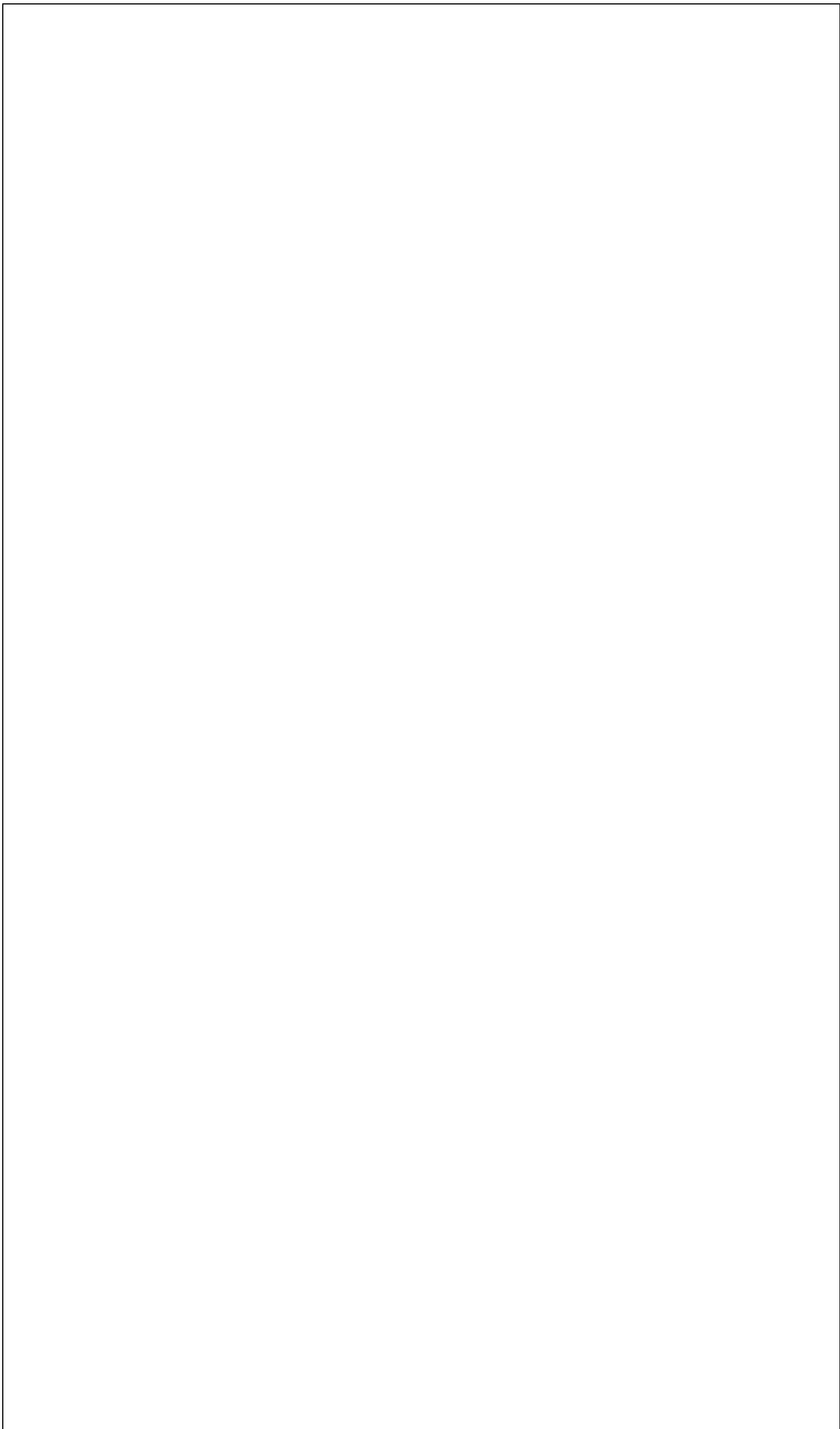


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## **MERENGADAS – MILKSHAKES**

**Milkshakes** (Oreo, Strawberry, Vanilla or Chocolate)

**\$ 6.00**

## **SODAS**

**Domesticas:** Coke, diet coke Pepsi, diet pepsi, sprite, Ginger ale  
malta india, Kola champagne, Sunkist

**IMPORTADAS:** Tropical, Colombiana, manzana, bretaña

**15% gratuity automatically added to your check.  
Minimum charge of \$15 on all credit cards and two credit cards per table.  
Suggested tip 15% - 18%**

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**15% de propina será añadido a su cuenta automáticamente.  
Cargo mínimo de \$ 15 en todas las tarjetas de crédito  
y dos tarjetas de crédito por mesa.  
Propina sugerida 15% - 18%**

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## **BANQUET ROOM (2nd floor)**

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*See a Manager for details or visit us at*

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