

PLATILLOS / DINNERS

TAMPIQUEÑA Thick cut skirt steak served with guacamole, grilled baby onions, green peppers and one red cheese enchilada.	\$18.95
CARNE ASADA Skirt steak with grilled baby onions, grilled jalapeno, avocado slices and salad	\$17.95
PLATILLO AZTECA Chicken or Steak with caramelized onion and grilled prickly pear cactus in our smokey azteca sauce.	\$15.95
PLATILLO EN SALSA VERDE O ROJA Get one of your favorites in either house red or green sauces pollo (Chicken) Costillas de puerco (Pork Ribs) Chicharron (Pork Rinds) Lomo (Beef Sirloin) or Lengua (Beef Tongue).	\$15.95
FAJITAS DE POLLO Grilled chicken with grilled green pepper, onions and tomatoes.	\$15.95
FAJITAS DE RES Grilled steak with grilled green pepper, onions and tomatoes.	\$15.95
FAJITAS DE CAMARON Grilled shrimp with grilled green pepper, onions and tomatoes.	\$17.95
FAJITAS VEGETARIANAS Veggie fajitas with grilled green pepper, onions, tomato, mushroom and broccoli.	\$15.95
ENCHILADAS Stuffed with your choice of chicken, ground beef, steak or cheese served in either green, red or mole sauce.	\$15.95
MILANEZA Breaded chicken or steak served with grilled peppers and grilled baby onions.	\$13.95
PICADILLO CON PAPAS Ground beef, carrots and potatoes.	\$12.95
CARNITAS O BARBACOA Our house specialty! Choice of carnitas or barbacoa served with pico de gallo instead of salad.	\$15.95
GUISADO DE PUERCO Pork slowly cooked in a red chile guajillo sauce.	\$15.95
CHILES RELLENOS Two grilled poblano peppers in egg batter, stuffed with chihuahua cheese served with ranchera sauce.	\$15.95
BISTEC Ribeye steak served in one of three ways: *ENCEBOLLADO: with grilled onions. *RANCHERO: with grilled onions and ranchera sauce. *ALA MEXICANA: Onion, tomato and jalapenos in a chile de arbol sauce.	\$15.95
CECINA DINNER Beef marinated and cut butterfly thin.	\$15.95
PECHUGA DE POLLO A LA PLANCHA Grilled chicken breast.	\$17.95
MOLE Traditional highly spiced mexican sauce made with chili peppers and mex. chocolate with chunks of chicken, peanuts, pumpkin seeds, raisins, almonds and sesame seeds. *PLEASE NOTE: MOLE CONTAINS PEANUT PRODUCTS.	\$15.95

ESPECIAL DE LA CASA \$20.99

Choices: Carnitas, barbacoa or guisado de puerco (pork in guajillo sauce)
Includes: rice, beans, tortillas, both salsas and an order of pico de gallo.

KIDS MENU / PARA NIÑOS \$5.95

Choice of meats: Steak, chicken, carnitas Barbacoa, Mexican sausage	Mini Tacos (2) Mini Torta Mini Burrito
Marinated pork, beef tongue	Mini Quesadilla corn tortilla
INCLUDES A 12 OZ. BEVERAGE.	

MARISCOS / SEAFOOD

ALL SEAFOOD ENTREES SERVED WITH RICE, SALAD AND TORTILLAS.

CAMARONES (SHRIMPS)	\$18.95
FILETE (Cattfish Filet)	\$18.99
ESTILOS (STYLE)	
Al a Plancha: Grilled with House spices	A la Ranchera: With Ranchera Sauce
	A la Diabla: Devil Sauce (Very Spicy)
Al Mojo de Ajo: Grill Garlic	A la Mexicana: Tomato chili sauce
Azteca: Azteca sauce w/cactus & onion	Tierra Caliente: In red or green sauce

MAR Y TIERRA Skirt Steak and Shrimp. Large(8-oz steak and 11-pcs shrimp)	\$25.99
Skirt Steak and Shrimp. Small(4-oz steak and 6-pcs shrimp)	\$17.99
CAMARONES EMPANIZADOS 7 Giant breaded shrimp deep fried to perfection served with chipotle sour cream.	\$18.99
COCTEL DE CAMARON Chilled shrimp cocktail.	\$13.99
FAJITAS DE CAMARON Grilled shrimp with green peppers, onions and tomatoes.	\$18.99

BEBIDAS / DRINKS

AGUAS	16 oz. \$1.99	32 oz. \$3.59
Horchata (Rice water)	Jamaica (Hibiscus).	
JUGOS	16 oz. \$4.99	32 oz. \$8.59
Zanahoria (Carrot)	Naranja (Orange).	
LICUADOS	16 oz. \$2.99	32 oz. \$4.99
Our house Milkshakes.		
Blueberry (Arándano), Strawberry (fresa) Mango, Banana (plátano).		
Papaya, Chocolate, Coconut (Coco), Oatmeal (avena).		
REFRESCO MEXICANO (16-OZ BOTELLA)	16 oz. \$2.25	
Limon (Lime) Mandarina (Mandarin) Pina (Pineapple)		
Tuti-Fruti (Fruit Punch) Tamarindo (Tamarind) Sidral (Apple)		
Sangria Mineragua (Club Soda) Coca-Cola.		
REFRESCO DE (Maquina/Fountain)	16 oz. \$1.25	32 oz. \$2.50
Pepsi, diet pepsi, sierra mist, orange, fruit punch, Ginger Ale.		
REFRESCO DE LATA	\$1.25	
Cola, diet cola, sprite, orange, Pepsi, Diet Pepsi.		
CALIENTE - HOT		
Chocolate (Hot Cocoa)	\$2.99	
Avena (Oatmeal)	\$2.99	
Coffee or Hot tea	\$1.99	

POSTRES / DESSERTS

PAN DULCE	\$1.50
Mexican bread	
FLAN	\$3.49
Flan	
CHEESECAKE	\$3.49
Cheesecake	

TIERRA CALIENTE RESTAURANT

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POLLO AZTECA



CARNE ASADA



FILETE DE PESCADO AZTECA



CAMARONES EMPANIZADOS



CAMARONES AZTECA



LOMO AZTECA



CHILES RELLENOS



CHEESECAKE



FLAN



POLLO AZTECA

CARNITAS MICHOACANAS

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Desde 1994

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email: admin@tierracalienterestaurant.com

We Deliver!

DESAYUNOS / BREAKFAST

ALL BREAKFAST SERVED WITH RICE, BEANS, POTATOES AND HANDMADE TORTILLAS.

HUEVOS DIVORCIADOS	\$ 6.95
Two sunny side eggs, one served in green sauce, other in red sauce.	
2 HUEVOS	\$ 7.95
Two eggs served sunny side up or scrambled with a side of bacon or jerky.	
HUEVOS RANCHEROS	\$ 7.95
Two over easy eggs over fried tortillas topped with our house ranchero Sauce.	
HUEVOS ALA MEXICANA	\$ 7.95
Scrambled eggs with grill onion, tomato and jalapenos.	
HUEVOS REVUELTOS	\$ 7.95
Two scrambled eggs with choice of chorizo, ham, hot dog sausage or bacon.	
OMELET VEGETARIANO	\$ 7.95
Mushrooms, spinach, bell pepper, onions and tomato (salsa ranchera optional).	
ASADA Y HUEVOS	\$10.95
Skirt steak and your choice of style of eggs with jalapeño peppers and grilled onions.	
MACHACADO	\$ 8.95
Two scrambled eggs mixed with shredded mexican beef jerky. Served with ranchera Sauce.	
Chilaquiles: are served with rice, beans, cheese & sour cream.	
CHILAQUILES	\$ 7.95
Corn chips simmered in green or red sauce until soft and topped with queso fresco.	
CHILAQUILES CON CARNE	\$10.95
MEAT CHOICES: (Cecina or arrachera option).	

BOTANAS / APPETIZERS

NOTE: SEASONAL PRICE (ASK SERVER FOR PRICE)

GUACAMOLE WITH CHIPS	Chico/Sm. \$4.99	Grande/Lg. \$9.75
Traditional guacamole made with fresh avocado, onions, tomato, cilantro and lime juice.		
NACHOS	Chico/Sm. \$5.25	Grande/Lg. \$6.75
Corn chips with melted mozzarella cheese topped with beans, guacamole and sour cream.		
NACHOS CON CARNE	Chico/Sm. \$7.25	Grande/Lg. \$9.75
All of the above topped with steak meat.		
CUERITOS	Reg. \$5.95	
Pickled pork skin with onion, cilantro, limes and tortillas.		
QUESADILLA	Chico/Sm. \$1.95	Medium \$2.95
Flour tortilla with melted mozzarella cheese.		

CALDOS / SOUPS

ALL SOUPS: SERVED WITH A SIDE OF ONIONS, CILANTRO, LIME, CHILE DE ARBOL AND HANDMADE TORTILLAS * POZOLE SERVED WITH CHIPS /NO CILANTRO

7 MARES	\$15.99
A delicious soup medley of shrimp, crab, cuttlefish, octopus, swai, mussels and oysters & vegetables.	
CALDO DE CAMARON	\$14.99
Shrimp soup with potatoes, carrots and zucchini in a savory veggie stock.	
CALDO DE PESCADO	\$14.99
Caffish, chile guajillo, tomato, roasted onion, garlic, potatoes, carrots and zucchini.	
CALDO DE RES	\$ 9.99
Beef stew in our house stock served with potatoes, carrots and zucchini, cabbage, chayote and corn.	
CALDO DE POLLO	\$ 9.99
Our house chicken soup served with potatoes, carrots, zucchini, celery, chayote, corn and chunks of chicken.	
MENUDO (WEEKEND ONLY)	\$ 9.99
Spicy guajillo soup with mixed beef belly, honeycomb, reed, flat and book tripe.	
CARNE EN SU JUGO	\$13.95
Beans, bacon, skirt steak braised in a tomatillo broth with vegetables with avocado and radishes.	
*POZOLE	\$ 9.99
Guajillo base hominy soup served with fresh cabbage, radish slices, onion, lime and chips.	

ANTOJITOS / COMFORT FOOD

TACOS (1)	\$2.59
Corn tortilla served with onion and cilantro.	
Hand made tortilla or flour tortilla	\$3.59

ANTOJITOS • MEATS CHOICES:

Asada (steak) Al Pastor (Marinated Pork) Pollo (Chicken) Lengua (Beef Tongue)
Carnitas (Roasted Pork) Picadillo (Ground beef) Barbacoa (Slow braised beef) Tripas (Tripe)
Cecina (Beef Jerky) Chorizo (Mexican Sausage) Nopales (Cactus)
Chicharron en Salsa Verde (Fried Pork Belly in green sauce) Rajas (Poblano Pepper)
Guisado de Puerco (Pork slowly cooked in a red chile guajillo sauce)

TACOS DE CECINA CON FRIJOLAS	\$2.99
One thin slice of steak served with beans, onions and cilantro.	
TACOS DE CHILE RELLENO (2)	\$5.99
Two cheese stuffed poblano peppers tacos.	
TACOS DE CAMARON (3)	\$8.99
Three grilled shrimp tacos.	
TACOS DE PESCADO (3)	\$8.99
Three steam fish tacos.	
TACO DE POLLO AZTECA	\$2.99
Chicken in our smokey aztec sauce.	
TACO DE ASADA AZTECA	\$2.99
Steak taco meat in our smokey aztec sauce.	
BURRITO	\$7.49
Loaded with your choice of meat, beans, lettuce, cheese and sour cream.	
BURRITO SUIZO	\$8.99
with all the above with Melted mozzarella cheese on top.	
BURRITO BOWL	\$7.99
Loaded with your choice of meat, beans, lettuce, tomato, cheese and sour cream (No tortilla).	
GORDITA	\$3.59
Handmade corn dough sandwich stuffed with your choice of meat or veggie beans, onions, cilantro and cheese.	
HUARACHE	\$7.49
Sopes bigger cousin your choice of meat topped with beans, lettuce, tomato, onion, sour cream and crumbled queso fresco.	
QUESADILLA	\$7.49
Giant corn or flour tortilla filled with your choice of meat and melted mozzarella served with a side of lettuce, tomato and sour cream.	
QUESADILLA ESPECIAL	\$8.49
Huitlacoche (Corn Truffle), Flour de Calabaza (Pumpkin flower) or Hongos (Mushrooms).	
FLAT BURRITO	\$7.49
All the goodness of a burrito filled with melted mozzarella cheese, beans and on the inside crispy outside and flat like a quesadilla. The best of both worlds.	
SOPE	\$3.99
Thick deep fried corn dough base with your choice of meat topped with beans, lettuce, tomato, cheese and sour cream.	
TOSTADA	\$3.49
Thin toasted tortilla with your choice of meat topped with beans, lettuce, tomato cheese and sour cream.	
TAMALES	\$1.59
Our house handmade tamales comes in two varieties. Pork in red sauce or chicken in green sauce.	

NOTES: Ask about 1/2 dozen or dozen orders • 1/2 Dozena \$7.99 Una Dozena \$15.99

OPCIONES VEGETARIANAS INCLUYE: Frijoles, arroz, lechuga, tomate, cebolla, cilantro, queso, crema y aguacate.
Veggie options: Comes with beans, rice, lettuce, tomato, onion, cilantro, cheese, sour cream and avocado.

MAKE A DINNER

SERVED WITH RICE, BEANS.

TACO DINNER (3)	\$10.95	SOPES DINNER (2)	\$10.49
TORTA DINNER (1)	\$ 9.49	GORDITAS DINNER (2)	\$10.49
BURRITO DINNER (1)	\$10.49	TAMAL DINNER (3)	\$ 7.95
TOSTADA DINNER (2)	\$ 9.49	QUESADILLAS DINNER (1)	\$10.49

TORTAS

TORTA	\$6.49
Telera bread with your choice of meat, lettuce, tomato, beans, cheese and sour cream.	
CUBANA	\$8.99
Everything all in one bun! The cubana has milaneza, ham, salchicha (sliced hot dogs) Bacon and egg. Beans, lettuce, tomato, avocado, cheese and mayo, red onion.	
HAWAIIANA	\$8.99
Grilled ham and grilled pineapple slices with melted cheese, lettuce, tomato, red onion, beans, avocado and mayo. Sweet and savory in a perfect balance.	
TIERRA CALIENTE	\$8.99
Thin chicken breast marinated in our house smokey azteca sauce. Red onion, avocado, beans, lettuce, tomato, cheese and Mayo.	
CARNITAS	\$6.49
Mouthwatering slow braised lean pork. Served with beans, lettuce, tomato, cheese and sour cream.	
PAMBAZO	\$6.99
Telera bread dipped in chile guajillo sauce. Your choice of meat, lettuce, tomato cheese and sour cream. Try it with picadillo (ground beef potatoes and carrots), or with chorizo and potatoes.	
VEGGIE	\$6.99
Rice, beans, lettuce, onion, cilantro, tomato, sour cream, avocado and cheese.	

TORTAS MEATS CHOICES:

Asada (steak) Al Pastor (Marinated Pork) Pollo (Chicken) Lengua (Beef Tongue)
Carnitas (Roasted Pork) Milaneza (Breaded steak or Chicken) Jamon (Ham)
Salchicha (Hot Dogs) Cecina (Beef Jerky) Chorizo (Mexican Sausage)

ENSALADAS / SALADS

ENSALADA VEGETARIANA	\$ 7.99
Lettuce, red onion, tomato, avocado, cucumber, orange, carrots, bell pepper and lime.	
ENSALADA DE PECHUGA DE POLLO	\$ 8.99
Salad with grilled chicken breast.	
ENSALADA DE ASADA	\$10.99
Salad with grilled skirt steak.	
ENSALADA DE POLLO AZTECA	\$ 8.99
Salad with chicken in our smokey Aztec Sauce.	
ENSALADA DE CAMARON	\$11.99
Salad with shrimp (7 pieces).	

ORDENES EXTRA / SIDE ORDERS

ARROZ Rice	8 oz. \$1.99	16oz. \$3.95
FRIJOLAS Beans	8 oz. \$1.99	16oz. \$3.95
ENSALADA DE NOPALES Cactus Sala	\$6.99	Per pound
CREMA Sour Cream	8 oz. \$2.99	16oz. \$5.95
PICO DE GALLO Pico de Gallo	8 oz. \$1.99	16oz. \$3.95
SALSA VERDE O ROJA Salsa Green or Red	8 oz. \$1.99	16oz. \$3.95
SALSA DIABLA Salsa Diabla	8 oz. \$4.95	16oz. \$9.45
SALSA AZTECA Salsa Azteca	8 oz. \$4.95	16oz. \$9.45
1/2 AGUACATE Half Avocado (price may change)	\$1.99	
CEBOLLITAS Grilled Onions	\$1.99	
CHILES TOREADOS Chiles Toreados	\$1.99	
CHIPS CHIPS (Small Bag)	\$1.99	
TORTILLAS DE MAIZ Corn Tortillas (12-pcs.) ..	\$.99	
TORILLAS DE HARINA Flour Tortillas (4-pcs.) .	\$1.99	
A MANO Handmade Tortillas (4-pcs.)	\$1.99	
PAPAS FRITAS French fries	\$2.50	