



TIERRA Y FUEGO

taqueria

A FUSION OF NORTHERN AND SOUTHERN MEXICAN CUISINE

4550 Broadway St Unit C-3A, Boulder CO Phone: 720-454-5475 Order Online: www.tierrayfuegotakeria.com

TACOS \$3.25

Your choice filling on a handmade tortilla. Topped with fresh onion, cilantro, and salsa.

GORDITAS \$3.50

A corn flatbread stuffed with your choice filling, onion, cilantro, shredded asadero cheese, and salsa.

QUESADILLAS \$3.50

A handmade tortilla folded over melted Asadero cheese, fresh onion, cilantro, and salsa. Add your choice filling for \$.50

BURRITOS \$8

Your choice filling, beans, rice, sour cream, onion, cilantro, asadero cheese, lettuce, and salsa. All wrapped in a soft wheat flour tortilla.

TORTAS \$9

Your choice filling in a Mexican style sandwich, with beans, guacamole, cheese, lettuce, mayo, and mustard. Grilled onions and jalapeños on the side.

CHIPS AND SALSA \$4

Crunchy homemade tortilla chips served with our salsa casera.

GUACAMOLE & CHIPS \$6

Homemade guacamole served with our crunchy tortilla chips.

FILLINGS

➤ **Chicken**

Pollo Asado (Grilled Chicken) – Topped with Avocado salsa

Pollo Adobado (Chicken Adobo) – Topped with Pineapple and Mango Habanero salsa

➤ **Pork**

Carnitas (Tender Pulled Pork) – Topped with Chipotle Salsa

Al Pastor (Marinated Pork Steak). Topped with Pineapple and Mango Habanero Salsa

Costilla (Barbecue Pork Rib) – Topped with Mango Habanero Salsa and Barbecue Sauce

Chorizo (Mexican Style Pork Sausage) – Ground Pork Cured in Vinegar, Chilis and Spices.

➤ **Beef**

Suadero (Slowly Smoked Brisket) – Topped with Avocado Salsa

Barbacoa +\$.50 (Slowly Stewed Cheek Meat) – Topped with Chipotle Salsa

Lengua +\$.50 (Tender Tongue Meat) – Topped with Avocado Salsa

➤ **Seafood**

Camarones a la Parrilla +\$.75, +\$1.5 in Burritos (Grilled Shrimp) – Topped with Creamy Jalapeño Lime Slaw.

➤ **Veggie**

Vegetales Salteados (Stir Fry Veggies) – Topped with Avocado Salsa

Rajas con Crema (Poblanos with Cream) – Roasted Poblano peppers smothered in Mexican Sour Cream.

PLATES

All plates served with Mexican rice and black beans topped with cheese

2-TACO PLATE \$9.5

Your choice of two tacos.

SMOTHERED BURRITO PLATE \$11

Your choice burrito smothered with a mild red or green sauce.

MOLE PLATE \$12

Tender roasted chicken pulled and smothered in a dark red mole sauce.

COMBINATION PLATE \$13

Taco, Gordita, and Quesadilla. Each with your choice filling.

HOUSE DRINKS \$3

- Horchata (Spiced Rice and Oat Milk)
- Sangria (non-alcoholic)
- Seasonal Fruit Agua Fresca

IN JOY CHA \$6

Local Probiotic Herbal Kombucha. Scan QR Code on back for flavors.

SIDES

Rice 8oz \$3, Beans 8oz \$3, Sour Cream \$.50, Salsa \$.50, Guacamole 2oz \$1, 8oz \$4

CANNED DRINKS \$1

LaCroix Sparkling Water. Ask server for available flavors.

BOTTLE DRINKS \$2

Mexican Coca Cola, Fanta, Mineral Water, Sangria, Jarritos (ask for flavors).





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BREAKFAST BURRITOS \$7

➤ **BACON**

House Bacon and Eggs. Rolled in a flour tortilla with hash browns, and cheese.

➤ **CHORIZO**

House Chorizo and Eggs. Rolled in a flour tortilla with, hash browns, and cheese.

➤ **TIERRA Y FUEGO**

House Bacon, Chorizo and Eggs. Rolled in a flour tortilla with hash browns, and cheese.

➤ **VEGGIE**

Stir-Fried Veggies and Eggs. Rolled in a flour tortilla with hash browns, and cheese.

➤ **GLUTEN-FREE BURRITO BOWL**

Your choice burrito served in a bowl.



➤ **SALSAS**

One free, additional \$0.75

Hot – Mango Habanero

Medium – Avocado Jalapeño

Mild – Chipotle

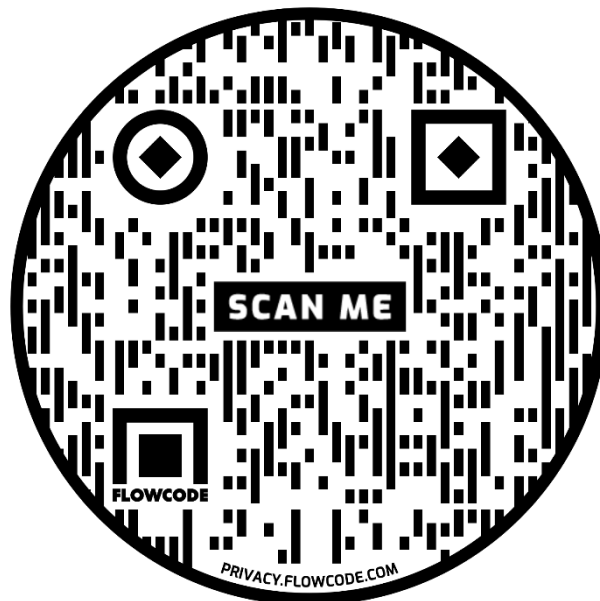


Silver Canyon Coffee

Locally roasted in Boulder.

12 oz \$2.50

16 oz \$3.25



NOTICE

Gratuity amounts (tips) are evenly split between all servers and kitchen employees. Owners and managers are excluded from the tip pool and do not claim any ownership over gratuity amounts.