

A FUSION OF NORTHERN AND SOUTHERN MEXICAN CUISINE

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

TACOS \$3.75

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

GORDITAS \$4

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

QUESADILLAS \$4

A handmade tortilla folded over melted Asadero cheese, fresh onion, cilantro, and salsa. Add your choice filling for \$0.5

BURRITOS \$9

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

TORTAS \$10

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.

CHIPS AND SALSA SAMPLER

<u>\$6</u>

Try all four of our homemade salsas: Casera, Chipotle, Avocado Jalapeño, and Mango Habanero. Served with homemade tortilla chips.

CHIPS & GUACAMOLE \$7

Homemade guacamole served with our crunchy tortilla chips.

FILLINGS

Chicken

Pollo Asado (Grilled Chicken) – Paired with Avocado salsa.

Pollo Adobado (Chicken Adobo) – Topped with pineapple and paired with Mango Habanero salsa.

> Pork

Carnitas (Tender Pulled Pork) – Paired with Chipotle Salsa.

Al Pastor (Marinated Pork Steak). Topped with pineapple and paired with Mango Habanero salsa.

Costilla (Barbecue Pork Rib) – Topped with barbecue sauce and paired with Mango Habanero Salsa.

Pancita (Smoked Pork Belly) – Topped with pickled red onions and jalapeños. Paired with Mango Habanero Salsa.

Chorizo (Mexican Style Pork Sausage) – Paired with Chipotle Salsa.

Beef

Suadero (Low & Slow Smoked Brisket) - Paired with Avocado Salsa.

Barbacoa +\$.50 (Tender Oven Roasted Cheek Meat) + Paired with Chipotle Salsa.

Lengua +\$1 (Tender Oven Roasted Tongue Meat) - Paired with Avocado Salsa.

Seafood

Baja Fish Taco +\$0.5 – Topped with slaw and jalapeño cilantro crema.

Camarones a la Parrilla +\$0.5 (Grilled Shrimp) – Topped with slaw and jalapeño cilantro crema.

> Veggie

Vegetales Salteados (Stir Fry Veggies) – Paired with Avocado Salsa.

Rajas con Crema (Poblanos with Crema) – Roasted Poblano peppers topped with Mexican Crema.

PLATES

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

ENCHILADA PLATE \$12

Two cheese enchiladas with cheese in a red or green sauce.
Add chicken, shrimp, or smoked brisket for \$1.50. Mole sauce \$1. Free veggie option.

2-TACO PLATE \$11

Your choice of any two tacos.

SMOTHERED BURRITO PLATE \$13.5

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

COMBINATION PLATE \$15.75

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

MOLE PLATE \$13.5

Available for dinner only.

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





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BREAKFAST BURRITOS \$8

Your choice filling below, plus local free-range eggs, hash browns, and asadero cheese, all wrapped in a 12" flour tortilla, or served in a GF bowl.

Smother Option \$1: Green Sauce, Red Sauce, or Christmas Style.

Topped with Mexican sour cream, Cotija cheese, and chives.

- > SMOKEHOUSE BACON. All-natural pork belly smoked to perfection.
- HOMEMADE PORK CHORIZO. All-natural ground Boston Butt, cured in vinegar, red chiles, and spices.
- > TIERRA Y FUEGO. Our signature burrito with both our smokehouse bacon and homemade chorizo.
- > New! CHICHARRONES IN RED CHILE
- > New! SMOKED BRISKET GREEN CHILE
- > New! PULLED CHICKEN GREEN CHILE

VEGETARIAN OPTIONS

- New! CHILAQUILES BURRITO. Corn tortilla chips smothered in a red or green sauce, black beans, and your choice of scrambled or fried eggs*, cotija cheese, sour cream, and cilantro.
- > STIRFRY VEGGIE. Zucchini, yellow squash, and sweet lunchbox peppers.

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



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

