

# Chicken

## POLLO



**Pollo en Mole** 16.00  
Chicken pieces simmered and served in mole sauce.



• **Pechuga de pollo a la Tampiqueña** 18.50  
Chicken breast Tampiqueña style

• **Pollo Mi Tierra** 18.00  
Charbroiled chicken breast smothered with your choice of mole or ranchera sauce then topped with melted cheese.

• **Milanesa de Pollo** 18.00  
Beef loin or chicken breast with delicious light breading.

• **Pechuga de Pollo al Chipotle** 18.00  
Chicken breast with chipotle sauce.

• **Pechuga Pasilla** 18.00  
Charbroiled chicken breast smothered in our sauce made with Chile and sautéed mushrooms, accompanied with two quesadillas, white rice and fried beans.

• **Pollo con Queso y Rajas** 15.50  
Strips of chicken breast with poblano peppers, onion, cheese and bits of bacon.



\*Consumer Advisory: The Illinois State Department of Health advises that eating raw or under cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

# Mexican TRADICIONALES

Include rice, beans and salad



- \* Cecina Jalisco 18.00**  
 Delicious portion of flank steak perfectly seasoned covered by melted cheese and Mi Tierra mild sauce.  
 One of our chef dishes favorites!



- Albondigas Zamora (3) 16.00**  
 Homemade beef meat-balls.  
 We bring to you one of the most popular dishes from south to north Mexican borders.  
 But we choose the best... Michoacán Style!

- Tacos (3) Dinner 15.00**  
 Your choice of corn or flour tortillas filled with your choice of meat.  
**TACOS INDIVIDUALLY**  
 Ground beef, Chicken, Pastor (pork)... 4.00ea  
 Steak .... 4.50 ea



- \* Chuletas Chilangas (2) 16.00**  
 An ancient Mexico City recipe!  
 2 smoked pork chops, carefully cooked in a chipotle sauce made with traditional spices recipe used since Aztecs!



- \* Cecina Minera 18.00**  
 "Guajuato Style"  
 Grilled strips of thin flank steak stripes, with two cheese enchiladas dipped in our guajillo sauce. Garnish with pico de gallo, Avocado slices and beans.  
 Exquisitely guaranteed!!!



- \* Cecina Guerrero 17.00**  
 "A Classic"  
 Grilled strips of thin flank steak stripes, garnish with pico de gallo, guacamole and a side of beans.

- Enchiladas Mi Tierra (3) 15.00**  
 Cheese enchiladas with your choice of sauce Green, Mole, Ranchera or Guajillo sauce.

- Tamales Mi Tierra (3) 11.00**  
 Homemade pork tamales served in their corn husk.

- Chiles Rellenos (2) 15.00**  
 Two Homemade stuffed Poblano peppers covered with our special tomato sauce, and sprinkled "fresco" cheese.

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15% Gratuity will be charged on groups of 5 or more





# Steak CARNES

Served with rice, beans and salad.

- \* **Costillas Mi Tierra 28.00**  
Charbroiled beef ribs served with rice, beans and a garnish salad.
- \* **Costillitas de Res (18 Oz) 19.00**  
Charbroiled beef ribs served with rice, beans and a garnish salad.
- \* **Fajitas de Camarón 19.50**  
Shrimp grilled with onion, tomato and green pepper.
- \* **Bistec con Queso y Rojas 18.00**  
Stripes of ribeye steak with poblano peppers, onions and cheese.
- \* **Combinación Mi Tierra 21.00**  
Charbroiled skirt steak with one Chile Relleno.
- \* **Super Diablo 20.00**  
Stripes of ribeye steak simmered in very hot Chile de árbol sauce, accompanied with two delicious corn quesadillas, rice and beans.
- \* **Milanesa de Res 18.00**  
Beef loin or chicken breast with delicious light breading.
- \* **Carne Asada 24.00**  
A strip of tender charbroiled skirt steak served with rice, beans and garnish salad.
- \* **Carne Asada a la Tampiqueña 28.00**  
A strip of tender charbroiled skirt steak served with a mole anchilado, rice, guacamole, beans and garnish salad.
- \* **Mar y Tierra 27.00**  
Our version of surf and turf - two giant shrimp smothered with fresh garlic sautéed in butter and served with our delicious carne asada steak which is butterflied, and smothered with a delicious mixture of bell pepper, onion, tomato, cilantro, fresh garlic and jalapeño peppers.

- \* **Fajitas 17.00**  
Steak, pollo o combinados  
Stripes of steak, tender chicken, or both grilled with onion, tomatoes and green peppers.

- \* **Fajitas Mi Tierra 19.00**  
Stripes of steak, tender chicken and shrimp grilled with onion, tomato and green pepper.



- \* **Lomo de Res a la Parrilla 24.00**  
(10 Oz) Ribeye on the grill.

- \* **Bistec a la Mexicana 18.00**  
Delicious beef tenderloin with Mexican sauce.



- \* **T Bone Steak 26.00**  
T-bone steak on the grill.



- \* **T Bone Steak y Camarón 29.50**  
T-bone steak on the grill and giant shrimp at your choice.

**Seafood extra items:**  
Shrimp: 4.50 ea  
Prawn: 4.50 ea  
Mussel: 2.50 ea

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