



ENGLISH



Tierra

...The experience...

Tierra is about a journey... a sensory journey beyond taste or smell... a journey through all the senses... more than a restaurant, Tierra is a new concept!

Through our culinary art, our music and decoration, we want to transport you to other countries, continents... other spaces, and then feel that our daily lives may not be so far from those cultures, and that we are all the result of a mixture of these experiences and we have a common good ... our Earth!

Our collective mission ... take care of the Earth! Therefore, we try to make the majority of the products at your disposal organics.

Tierra offers you a trip Around the World in 20 Dishes and you can choose where you would most like to go... every day the trips are not the same, so we change the itineraries, but our cooks will always be aware and we will do everything possible to satisfy your wishes.

In the decoration, we use natural materials, recycled and witnesses of travels in time and space. Our crockery, handmade in clay and with natural pigments, is the exclusive design of Studio Santalana for FAC.

We will be open from Thursday to Sunday from 8:00pm to 1:30am, only for reservations at FAC or through the number (+53) 5 5652621; you can also contact our staff if you wish to celebrate a special moment on our Tierra.

Now... fasten your seatbelts, let us take off...

Enjoy of our Tierra!

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STARTERS



MIXED ARAB

(2 PAX)



PITA BREAD

Flat loaf of wheat flour, slightly fermented, consumed especially in the Near East, occasionally cooked on the walls of the oven and reminds the pizza crust.

DJADJIK

Cucumber sauce with yogurt that feeds healthy and light. Very favorable during hot days.

HUMMUS

If there is a popular recipe in the countries of the Middle East is hummus (which literal meaning is chickpea), a pasta made from these grains, lemon and tahini sauce, and usually served with the traditional pita bread as appetizer or as an accompaniment to other dishes.

BABA GHANOUSH

Eggplants are a classic in Arabian foods. In certain occasions, they serve as ingredients, and in others, as is this delicious dish called Mutabal or Baba Ghanoush (eggplant pate), is the protagonist. This dish, in Syria means "sweet and seductive".

Generally, it is eaten with pita bread and as base elements are needed in addition to the eggplants, tahini (sesame paste), garlic, cumin and lemon juice.

TIRADITOS DE PESCADO

The tiradito is a Peruvian dish of fish cut in the form of sashimi. It is a cold and spicy dish with an acid sauce. It reflects the influence of Japanese immigrants on Andean food.

ARGENTINIAN PIE

One of the most consumed dishes in Argentina, notable for its fame are those made in the northwest of the country, where they are practically considered a national heritage. Today we leave you a recipe of one of the most traditional, those made with meat filling

TOSTÓN CON POMADA DE BONIATO Y CHICHARRÓN DE BACON

The patacón, tostón or frito is a dish with flattened pieces of fried green banana. It is a popular dish in several Latin American and Caribbean countries like Cuba, Colombia, Panama, Ecuador, Costa Rica, Dominican Republic, Puerto Rico, Haiti and Venezuela. In our menu the chef offers a gourmet version combined with sweet potato cream and crackling

baby.



SALADS

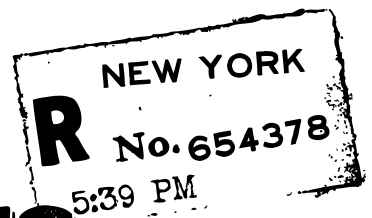
GREEK SALAD

The original recipe is made with tomato, cucumber, pimento, red onion, salt, black pepper and oregano, seasoned with olive oil, adding chunks of feta cheese, capers and kalamatta olives. It is assumed that this summer dish began to prepare in the early twentieth century when the tomato arrives in Greece.

MOROCCAN CHICKPEA SALAD

The warmest days are synonymous of salads! A vegetarian recipe, with an exotic mix of spices, topped with yogurt, pistachios and molasses. The chickpeas are marinated previously in a mixture of paprika, cumin, cinnamon, along with chopped onion and garlic, dried cranberries, canned lemon peel, olive oil, lemon juice and soy sauce. Delicious, substantial, colorful, it is a salad brimming with flavor.

SOUPS & CREAMS



COLD CREAMS DUO

SALMOREJO

Cream served cold. Traditional preparation of Cordoba, Andalusia, which is made by crushing bread crumbs to which also includes: garlic, olive oil, salt, and tomatoes. It is usually served with serrano chips or hard boiled eggs.

ASPARAGUS VICHYSOISE

The vichyssoise is a cold soup world-wide known of French origin. In our case we will prepare it with asparagus.



HOUSE SPECIALTIES

BIFE À PORTUGUESA

One of the most traditional dishes of the exquisite gastronomy of Portugal. The beef steak is marinated well in advance with salt, garlic, pepper; is fried in olive oil and served in a sauce based on the reduction of wine, mustard and spices, and covered with a layer of crispy mountain ham. It is served in a clay dish with thin slices of homemade potato chips. As an option you can serve with a fried egg on horseback.

GRANDMOTHER CARMEN'S CONFIT PORK DOUGH

Dish from the fields of Cuba. Formerly, the “guajiros” cooked with wood all the meat of the pork to simmer, later to keep it in its own fat. This was a way to preserve food. Actually the meat is cooked to very slow fire during a long time, without losing its juices until browning, being fresh and rich in its interior; It is proven that with this procedure what comes out of the meat when cooking is all its fat and therefore this is the healthiest way to eat pork! It is accompanied by bananas and/or other tubers.

CHICKEN TAI (GAI PAD METMAMUANG)

The star ingredients in this recipe are chicken and nuts (cashews, walnuts or peanuts), leaving the meat a little crunchy. Along with the fried nuts is added soy sauce, oyster sauce, sugar and Thai chili paste, leaving the dish with a powerful and delicious touch at the same time.

LAMB MUSSAKA

When talking about the flagship dishes of Greek cuisine, few recipes have reached the popularity and acceptance of this, arguably the most international dish of the Hellenic stoves. This formula is true to the essence of the Mediterranean; the key to its success has no secrets, since it is nothing more than eggplant and mince gratin with béchamel.

FISH AND SHRIMP MOQUECA

It comes from the “Bahian cuisine” of Northeastern Brazil, is a stew, cooked slowly and without adding water, based on fresh prawns seasoned with cilantro, lemon, onion and coconut milk. It can be made with aromatic pepper optional.

FISH & CHIPS

If there is a well-known English recipe is the famed Fish & Chips: crunchy white fish battered with chips and wrapped in brown paper. This is the English name given to a typical fish fry with potatoes from the UK. Although there are several hypotheses about the origin of this combined dish, it is known, however, that Jewish emigrants from Spain and Portugal introduced fried fish to the islands.



SEASONAL SPECIALTIES

STEAK STROGANOFF

Although many people believe that Stroganoff comes from France or Germany, its origins date back to the late 19th century in Russia. It may be that the name of the dish is in honor of a member of the Stroganov family and with the popularization of the dish, his name suffered some variations due to the adaptation to different languages. The recipe consists of strips of cooked beef that are accompanied with mushrooms, onions and a sauce made with sour cream served on a portion of rice or pasta. Their success is so great that it is now considered one of the ten most sold dishes worldwide.

CHIKEN WITH MOLE

The history of the mole goes back to pre-Hispanic times. It is narrated that the Aztecs prepared for the great lords a complex dish called "mulli", which means soup or mixture. One of the most representative dishes of Mexico is the mole, of which we know many varieties, although the best known are the poblano mole and the oaxaqueños moles. The poblano mole is prepared with dark chocolate, chilies, chipotle, tomatoes, almonds, banana, nuts, raisins, sesame, cloves, cinnamon, parsley, pepper, onion, garlic, served with chicken and is usually accompanied by rice.

SEAFOOD CANELLONI WITH A CAVA SAUCE

Cannelloni are a wide rectangular shape paste is usually rolled into a cylinder and filled with minced meat, vegetable or fish and seafood. Traditionally, the cannelloni are bathed in bechamel sauce covered with grated cheese to gratinate in the oven.

Our chef proposes this season a version of Seafood Canelloni, perfumed with a Cava sauce.

VEGETARIAN JAMBALAYA

Jambalaya is a very typical dish of Cajun cuisine, which corresponds to the traditional cuisine of the descendants of displaced French-Canadians, expelled from Acadia after the incorporation of the French territories in Canada to the British Crown, which are mostly in the State of Louisiana. The main base of this dish is rice that can be combined with different ingredients and lots of pepper. In our menu we want to offer you a totally vegetarian Jambalaya.

GARNISHS

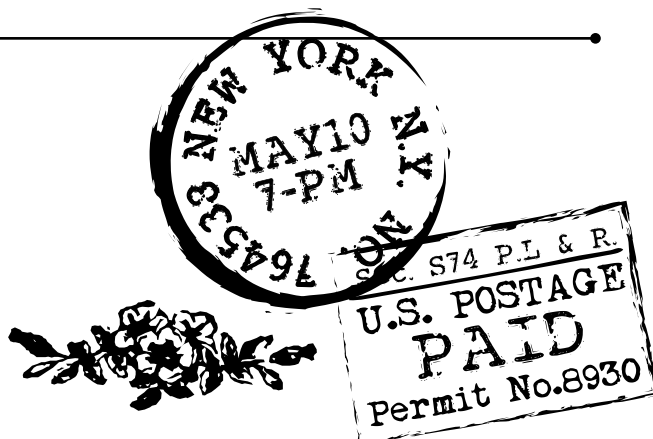
BAGUETTE BREAD WITH 3 DRESSINGS

RICE WITH FINE HERBS

FRIED SWEET POTATO

VEGETABLE SALAD

SAUTEED VEGETABLES



DESSERTS

CHOCOLATE MOUSSE

Chocolate Mousse almost perfectly combines the taste of chocolate with a creamy and spongy texture, giving this dessert the popularity it deserves. The origin of this dessert is French, the word “mousse” means foam.

FROST LEMON PIE

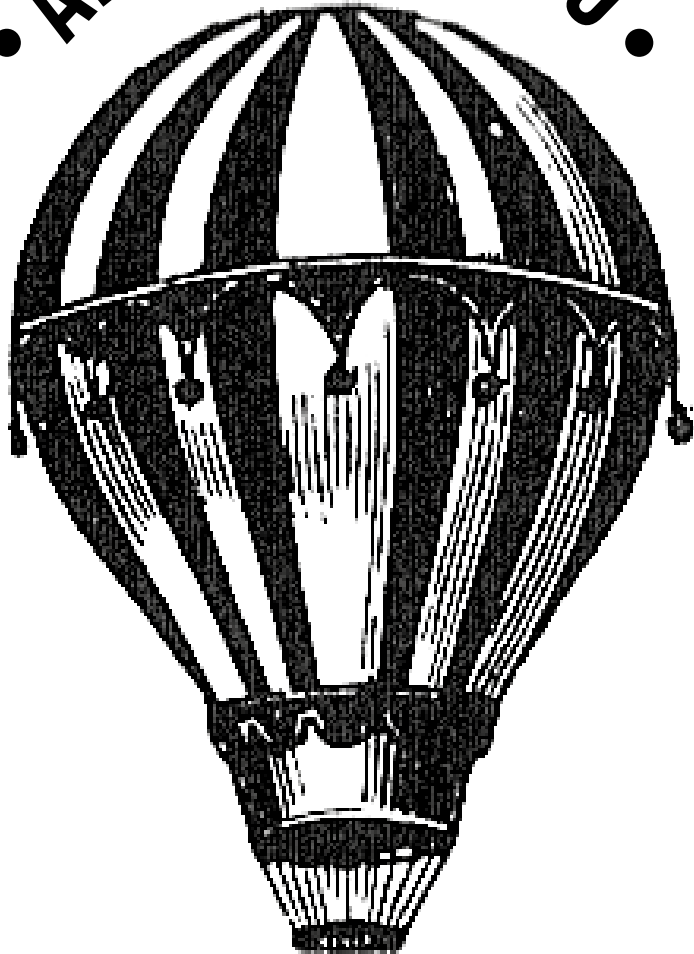
Spanish dessert that has been mentioned since the decade of the sixties. Lemon ice cake, light and spring. Recipe that does not need baking. It is an ideal dessert for hot days, filling our palate with freshness and sweetness. The combination of the cold, the citrus of the lemon and the crunchiness of the cookie, endow this cake with texture and flavor.

TORREJAS

Torrijas is a dessert created by the Romans although it has been the Spanish chefs who have given it its popularity. This dish was prepared by poor people who reused their old bread to cut it on wheels, pass it through milk and egg and then fry it, and then bathed in honey or sugar syrup. In our menu we propose a versión of Torrijas dipped in whipped cream and cream cheese.



• ARTE CULINARIO. •



**LA VUELTA
AL MUNDO
EN 20
PLATOS**