



Tierra del Sol Catering Menu

Oaxacan Cuisine



Phone: 503.744.2522 ☎ Email: info@tierradelsolpdx.com

Taco Bar

¡Not your average street taco!

We deliver make-your-own tacos with our handmade organic blue corn tortillas. Your choice of meat, onion, cilantro, salsa verde and roja, lime wedges and radish slices.

Meat choices: *Steak, Carnitas, Chicken, Al Pastor, Chorizo OR Veggie Stew*

2 tacos per person \$6.00 | 2 tacos + rice and beans \$10.00

Add extra taco \$3.00

Tamales

Medium sized tamales wrapped in a corn husk.

Tamales are made with organic blue corn. Sour cream, fresh cheese, green (mild) and red (spicy) salsas on the side.

Filling Options: *Chicken or Pork in salsa verde or roja, Vegetarian with bell peppers and cheese OR Vegan tamales with bell pepper and spinach*

2 tamales per person \$8.00 | 2 tamales + rice and beans \$12.00

Mole Enchiladas

Fresh organic blue corn tortillas filled with shredded chicken breast or veggie stew. Topped with our delicious (vegan) mole sauce.

Lettuce, queso fresco and sour cream on the side.

2 enchiladas per person \$7.00

2 enchiladas + rice and beans \$11.00

Add extra enchilada \$3.50

Tetelas

A thick handmade organic blue corn tortilla filled with homemade black beans cooked in avocado leaves and chile. Sour cream, fresh cheese, red and green sauce on the side.

2 tetelas per person \$8.00 | 2 tetelas + rice and beans \$12.00

Tlayuda

¡Traditional Oaxacan dish!

A 14-inch diameter crispy corn tortilla topped with *Asiento* (lard/chicharron bits), black beans, Oaxacan cheese, queso fresco, cabbage, tomatoes, red onion, cilantro, radish and avocado.

Meat choices: *Steak, Carnitas, Chicken, Al Pastor OR Chorizo.*

Extra veggie choices: *Sauteed Mushrooms OR Nopalitos (Cactus)*

Vegetarian \$15.50 | Meat \$18.50 | Extra Veggies \$18.50

Sides

Guacamole	\$20.00	Cactus Salad	\$20.00
Pico de Gallo	\$16.00	Chips	\$20.00

Guacamole, Cactus Salad and Pico de Gallo (2 lbs)

All sides enough for 18-20 people

Beans and Rice

Homemade vegetarian black beans and/or homemade Mexican rice. Great addition to any meal.

Half tray (4 lbs) enough for 16 to 20 people \$32.00

Full tray (8 lbs) enough for 32 to 40 people \$64.00

Aguas Frescas

Jamaica, horchata, mango-pineapple, watermelon, fresa con chia, cucumber and lime, and other seasonal fruits!

\$25.00 per gallon

Ask us about mixing tacos, tamales and enchiladas in your order!

\$25 delivery fee. Minimum order: 20 people. Please order at least one week in advance.

“Tierra del Sol”—in Spanish—means “land of the sun.” This phrase is a nostalgic lyric from a famous Oaxacan song called *Canción Mixteca*. **Tierra del Sol is where you can feel the longing of being so far away from home.** The feeling of wanting to return home is why our family started this business.

Tierra del Sol Cuisine brings **authentic Mexican-Oaxacan style food**, straight from homemade recipes that have been passed down from generations to you. We stay true to our roots by sharing the true flavors of our culture, by keeping fresh ingredients and organic blue corn in our kitchen.

All the dishes are traditional. The menu consists of food for all diets (**vegan options with a 100% gluten-free kitchen**) and is for all cultures. Specializing in moles, made with the spices from the Mixteca region of Oaxaca, you can find dishes ranging from enchiladas and tlayudas to empanadas de amarillo and tetelas. Even the tacos are renowned across Portland, being **voted the best tacos in PDX** on National Taco day in 2017.

Choose Tierra del Sol for your next catering event! We see you as family. Let us welcome you home.



Catering Menu



Our TLAYUDA

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