

Mi Tierra

Authentic Mexican Cuisine in Alexandria

Dips

Queso Fundido \$13.30

Melted queso topped with our homemade chorizo, grilled onions and bell peppers. Served with chips or soft corn or flour tortilla.

Queso \$5.30+

Our signature house queso, smooth and perfectly seasoned. Best chips-and-dip in Alexandria, hands down.

Queso con Carne \$6.65+

Classic queso loaded with seasoned ground beef. A heartier dip for the whole table.

Guacamole \$5.30+

Freshly prepared guacamole — creamy, chunky, and perfectly seasoned. Reviewers say it's "excellent."

Pico de Gallo \$5.30

Fresh-chopped tomato, onion, jalapeño, cilantro, and lime. House-made daily, bright and bold.

Appetizers

Mama's Award Winning Tamale \$9.30+

The dish that started it all. 15 years of perfected homemade tamales, just like Mama made them. The best in Central Louisiana — guests drive from hours away for these.

Elote Callejero \$10.65

Woodfire grilled corn topped with Mexican-inspired flavor. Street corn done exactly right — smoky, creamy, and packed with seasoning.

Traditional Nachos \$13.30

Individually prepared chips topped with beans, melted cheese, pico de gallo and your choice of grilled chicken or fajita steak. Served with sour cream and guacamole.

Empanadas \$10.65

Two flour tortillas filled with seasoned ground beef and served with house sauce. Golden, crispy, and deeply satisfying.

Mi Tierra Flatbread \$13.30

Topped with our southwest sauce, shredded beef, pico de gallo, sliced avocado and queso fresco. A signature starter you won't find anywhere else.

Nachos

Cheese Nacho \$5.99+

Our delicious chips loaded with nothing but melted cheese. Simple and totally addictive.

Ground Beef Nacho \$6.65+

Crispy chips topped with seasoned ground beef and melted cheese. A hearty, satisfying classic.

Veggie Nacho \$6.65+

Zucchini, squash, carrots, mushrooms, grilled onions, bell peppers, tomatoes, lettuce, jalapeños & cheese. Colorful and delicious.

Fajita Style Nachos \$8.65+

Topped with fajita steak, grilled onions, bell peppers & cheese. The sizzle flavor of a fajita, on chips.

Supreme Nacho **\$8.65+**

You can't go wrong — refried beans, lettuce, tomatoes, melted cheese, sour cream, jalapeño and ground beef. The full works.

Soups & Salads

Poblano Soup **\$5.30+**

Roasted poblano pepper made into a creamy soup, topped with cheese and sour cream. A unique and warming bowl.

Mexican Burger **\$15.99**

Housemade chorizo, cheese, bacon, salchicha, lettuce, tomatoes, avocado & jalapeño. Served with fries. A serious burger.

Mi Tierra House Salad **\$10.65**

Mixed greens, cabbage, tomatoes, sliced carrots, sliced avocado and jicama. Add grilled chicken for an upcharge.

Chili **\$5.30+**

Hearty, deeply seasoned chili made in-house. Warming, bold, and satisfying.

Charro Beans **\$5.30+**

Traditional Mexican charro beans — smoky, brothy, and full of flavor. Try them with a side of rice.

Chicken Tortilla Soup **\$5.30+**

Classic Mexican chicken tortilla soup — bold, rich broth with crispy strips, chicken, and the works.

Traditional Burger **\$13.30**

Homemade burger with lettuce, tomatoes, cheese, pickles, mustard, mayo & ketchup. Served with fries.

Torta Cubana **\$15.99+**

A classic Cuban sandwich pressed to perfection with Swiss cheese, mustard and pickles. Served with fried plantain. Unique and outstanding.

Classics

Street Tacos **\$11.99**

3 tacos made with your choice of meat served with flour or corn tortilla. Simple, authentic, and absolutely delicious.

Quesadilla **\$11.99+**

A grilled flour tortilla filled with your choice of meat and melted cheese. Classic comfort, done beautifully.

Chimichanga **\$11.99+**

A flour tortilla fried with your choice of veggies, chicken, beef or shrimp. Topped with cheese sauce.

Pressed Burrito **\$11.99+**

Loaded with beans, guacamole, lettuce, tomatoes, cheese and your choice of meat. Pressed golden and crispy.

Tostada Plate **\$11.99**

Two tostadas topped with beans, lettuce, pico and cheese with your choice of meat.

Enchiladas **\$11.99+**

Topped with our homemade enchilada sauce and queso. Part of the legendary Mi Tierra plate combo.

Tacos Al Carbon **\$11.99**

Marinated steak topped with fresh cilantro and onions, with your choice of flour or corn tortilla. The real deal.

Taco Salad **\$11.99+**

A homemade crisp taco bowl filled with chopped lettuce, beans, shredded cheese, tomato, sour cream, jalapeños and your choice of meat.

Chile Relleno **\$11.99+**

A large poblano pepper stuffed with your choice of meat, topped with homemade ranchero sauce or queso sauce.

Entrees

Mi Tierra

\$13.30

The ultimate combo: 1 of Mama's award-winning tamales, 1 house enchilada and your choice of 1 crispy or soft taco. Served with pico de gallo and sour cream.

Pescado A La Veracruzana

\$23.95

Red snapper cooked in a traditional Veracruz sauce, served with veggies and special white rice. An authentic regional Mexican masterpiece.

Pollo a La Agustina

\$17.29

2 marinated chicken breasts topped with sautéed onions, mushrooms and pepper jack cheese. Served with lettuce, tomato wedge and sour cream.

Mole

\$15.99

One of Mexico's most traditional dishes — several chiles, spices and a hint of chocolate served over sliced chicken breast with lettuce, rice and tortilla.

La Dona

\$11.99

3 of our award-winning tamales. For the tamale lover who doesn't want to share. Reviewers say these are "bomb."

Fajita Skillet

Chicken Fajita

\$18.65

Traditional chicken fajitas, served with rice, beans, side salad, sour cream, shredded cheese and your choice of tortillas.

Jumbo Fajitas

\$33.25+

A perfect split for two — massive fajita portion served with rice, beans, side salad, sour cream, shredded cheese and your choice of tortillas.

Martinez Fajitas

\$25.29

Our combination fajitas with ALL three meats — chicken, beef and shrimp. Served with all the sides. The full experience.

Rodriguez Fajita

\$25.29

Thin-sliced flank steak, served with rice, beans, side salad, sour cream, shredded cheese and your choice of tortillas.

Don Chevo

\$13.30+

3 fajita-style enchiladas garnished with grilled onions and bell peppers, topped with enchilada sauce and drizzled with queso.

Flautas

\$13.30

Your choice of beef or chicken flautas garnished with chopped lettuce, diced tomatoes and shredded cheese. Served with sour cream and guacamole.

Fried Avocado Tacos

\$13.30

2 fried avocado tacos topped with green and purple cabbage, pico de gallo, jalapeño ranch and a lime wedge. Creative and delicious.

Fajita Bowl

\$13.30+

A combination of rice, grilled veggies, and your choice of meat. All the fajita flavor in a bowl.

Combo Fajita

\$22.60+

Combination fajitas with two meats, served with rice, beans, side salad, sour cream, shredded cheese and your choice of tortillas.

Beef Fajita

\$19.95

Traditional steak fajitas, served with rice, beans, side salad, sour cream, shredded cheese and your choice of tortillas.

Shrimp Fajita

\$21.29

Traditional shrimp fajitas, served with rice, beans, side salad, sour cream, shredded cheese and your choice of tortillas.

Kids

Kid's Cheese Quesadilla **\$3.99+**

A perfectly simple grilled cheese quesadilla for the little ones. Mild and melty.

Kid's Enchilada **\$7.99**

A kid-sized enchilada with homemade sauce. Introducing young palates to authentic Mexican flavor.

Kid's Taco **\$7.99**

Your choice of 1 crispy or soft taco. Kid-friendly and delicious.

Kid's Chicken Strips **\$7.99**

Crispy, tender chicken strips — a guaranteed crowd-pleaser for younger diners.

Kid's Hamburger **\$9.30**

A classic junior-sized burger for the little ones who want to keep it simple.

Rice & Beans **\$6.65**

A simple and satisfying side plate of rice and beans. Great for kids or as an add-on.

Sides

Chips & Salsa Dinner **\$5.30+**

House-made chips and homemade salsa. Reviewers say the salsa is "AMAZING" — even non-salsa lovers are converted.

Homemade Salsa **\$2.65+**

The house salsa that gets all the rave reviews. Made fresh, bold, and unique.

Grilled Veggies **\$5.32**

Zucchini, carrots, onions, bell peppers and mushrooms — grilled and seasoned beautifully.

Fried Plantains **\$5.32**

Sweet and golden fried plantains. The perfect side to complement any plate.

Rice **\$3.99**

Flavorful Mexican rice — reviewers specifically call it out as exceptional compared to other Mexican restaurants.

Beans **\$3.99**

House refried beans or black beans — slow cooked and deeply seasoned.

