



Corazón de mi Tierra



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*Flavors that tell Bolivian
stories*

Starter Dishes

ASADITO

4€



Beef burger prepared with cassava and accompanied by cooked yucca

MASACO DE PLATANO MADURO

4€



Ripe plantain cooked with cheese

MASACO DE YUCA

5€



Cooked yucca with charque - shredded beef

BRAVAS

4,50€



Diced fried potatoes with brava sauce

CROQUETAS

4€



Fried bacon croquette

ENSALADA DE LA CASA

4€



Green leaves with quinoa and goat cheese.

Soups

SOPA DE MANI

10 €

Peanut broth with beef, pasta and vegetables.



CALDO DE PATA

10 €

Beef shank bone broth with rice and potato.



CALDO DE KAWI

10 €

Beef broth made with cooked and fried beef, rice, and potatoes.



PATASCA

10 €

Beef and pork broth with white hominy and boiled yucca.



FRICASE

10 €

Pork broth with white hominy and chuño. (spicy)



To Share

ESCABECHE MIXTO

15 €



Cooked pig's trotters and fried pork pieces, served with potatoes and salad (to share).

PARRILLADA

30 €



Grilled chicken and beef, black pudding and grilled chorizo, French fries (to share).

PIQUE PARA COMPARTIR

18 €



Beef and sausage in chunks accompanied by French fries and fresh vegetables.

PICADA MIXTA

20 €



Fried pork, fried chicken pieces accompanied by fried potatoes and fried yucca.

Carte Dishes

KEPERI

17 €

Baked veal, accompanied by rice with cheese, fried yucca and salad.



PIQUE MACHO

15 €

Beef and sausage in chunks accompanied by French fries and fresh vegetables.



CHARQUEKAN

17 €

Thinly sliced fried beef, accompanied by white hominy, potato, and boiled egg



CHICHARRÓN

16 €

Fried pork, accompanied by white hominy, potato, ripe plantain.



LECHÓN

15 €

Roast pork, served with rice, potatoes and salad.



ESCABECHE

11 €

Chopped pig's trotters, served with potatoes and salad.



SILPANCHO

14 €

Breaded beef, accompanied by fried eggs, rice, potato and salad.



MAJADITO

14 €

Rice with vegetables and thinly sliced beef, fried eggs and ripe plantain.



BROASTED CHICKEN

11 €

Fried chicken served with french fries, rice and a piece of ripe plantain.



PICANTE DE POLLO

14 €

Chicken in spicy sauce, accompanied by rice, pasta, potato, chuño, salad (spicy).



PICANTE DE LENGUA

14 €

Beef tongue, accompanied by rice, pasta, potato, chuño, salad (spicy).



PICANTE MIXTO

16 €

Chicken and beef tongue, served with rice, pasta, potato, chuño (freeze-dried potato), and salad (spicy)



SPECIAL DISH OF THE DAY

Ask him about it.

Extra Servings

RICE WITH CHEESE **4** €

POTATOES **4** €

FRIED YUCCA **5** €

BOILED YUCCA **5** €

SALAD **6** €

LATIN CHEESE WITH CORN **5** €

Drinks

TRADITIONAL SOFT DRINKS



Mocochini... 2,50 €

Traditional Bolivian drink made from dried peaches, lightly sweetened and spiced.



Linasa..... 2,50 €

A natural drink made with boiled flaxseed, slightly sweet and refreshing



Chicha..... 2,50 €

A typical drink from the East, made with ground peanuts and spices.

FRUIT JUICES

Papaya..... 4 €

Peach..... 4 €

Banana..... 4 €

Strawberry..... 4 €

DRINKS

Water..... 2 €

Vichy catalana..... 2 €

Acuarius..... 2 €

Juices..... 2 €

Coke..... 2 €

Fanta..... 2 €

Nestie..... 2 €

COFFEES

Espresso..... 1,30 €

American coffee 1,60 €

Coffee with milk..... 1,80 €

Cut coffee..... 1,50 €

Carajillo..... 2,30 €

Triphasic..... 2,50 €

INFUSIONS

Green tea..... 2 €

Poleomenta..... 2 €

Coca (tradicional boliviano)..... 2 €

Chamomile..... 2 €

Red fruits..... 2 €

BEERS

Caña "stella artois" 2 €

Heineken..... 2,20 €

Estrella galicia..... 2,20 €

Mahou..... 2,50 €

Estrella damm..... 2,20 €

Corona..... 2,80 €

Voll dam..... 2,50 €

OTHERS

Wine bottle..... 8 €

Wine glass..... 2 €

Various shots..... 2 €

Cubata..... 6 €

Traditional Snacks

SALTEÑA MIXTA (VIERNES A DOMINGO).

3 €

Traditional Bolivian baked pastry filled with beef or chicken, vegetables and broth.



HUMINTA AL HORNO

2,50 €

Tender cornmeal cake with cheese, baked until it achieves a soft and sweet texture.



HUMINTA A LA OLLA

3 €

Traditional version steamed in corn husks, with ground corn and cheese. Mild and aromatic.



EMPANADA DE ARROZ

2,50 €

A Bolivian baked pastel with rice flour and cheese, with a mild flavor and spongy texture.



CUÑAPE

2,50 €

Cheese ball, made with cassava starch and fresh cheese. Crispy on the outside and soft on the inside.



EMPANADA ROYAL

2,50 €

Large baked pastel with a cookie-like texture filled with cheese.



TUCUMANA DE POLLO

2,50 €

Golden fried baked pastel filled with chicken, potato, egg, and spices. Crispy and very tasty.

