

Peru

Appetizers

Papa A La Huancaína 12
Boiled potato in a spicy creamy huancaína sauce sliced hard-boiled egg and a black olive.

Fried Calamari 18
Crispy tender Calamari served with marinara sauce.

Choritos A La Chalaca 14
Mussels on half shell mixed with corn, onions, tomatoes, cilantro, and hot pepper, marinated in lime juice.

Shrimp Causa Rellena 14
Layered cold mashed potato with homemade mayo, onions, cilantro, avocado, and olive.

Octopus Anticucho 24
Grilled octopus marinated in aji panca sauce with potato huancaína sauce, pickled onion, radish, and purslane.

Ceviches

Ceviche Mixto 22
Raw blue snapper, shrimps, octopus, calamari, mussels marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato and corn.

Fish Ceviche 20
Raw blue snapper, marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato and corn.

Mango Salmon Ceviche 20
Salmon marinated in fresh lime juice, mixed red onions, cilantro, mango, and hot pepper rocoto served with sweet potato and corn.

Leche de Tigre 14
Tiger's Milk the citrus based spicy marinade used to cure the fish in classic Peruvian ceviche.

Pastas

Tallarín A La Huancaína
with NY Steak 32
Fettuccine pasta with creamy huancaína sauce.

Tallarín Verde (Fettuccine al Pesto)
with NY Steak 32
Fettuccine pasta with fresh spinach and basil sauce

Entrees

Lomo Saltado 32
Strips of fillet mignon sautéed with onions, cherry tomatoes, soy sauce served over potatoe fries and white rice.

On the Grill 35

Grilled steak served with green salad, honey dressing, yellow Rice & beans.
Ribeye Steak / NY Striploin / Skirt Steak

Grilled Chicken 22

Seafood & Fish

Jalea (for 1) 24
Fried fish, calamari, mussels, shrimp, topped with salsa criolla served with fried yucca.

Camarones Cuzco 24
Sautéed shrimps in aji Amarillo, garlic, cilantro, and white wine, served with rice and salsa criolla.

Salmon al Cuzco 26
Pan seared salmon in aji Amarillo, garlic, cilantro, and white wine Served with yellow rice, and salsa criolla.

Corvina A Lo Macho 28
Fried blue snapper fish filet in spicy creamy a lo macho sauce, seafood, and rice.

Arroz con Mariscos 28
Peruvian style seafood Paella

Fried Rice (Chaufas)

Peruvian style fried rice, mixed with eggs, scallions, red peppers, bean sprouts, peas, and soy sauce.

Chicken 18 *Beef (sirloin)* 22
Chicken and Shrimp 22

Soups

Pariuela 24
Spicy Seafood soup: fish, shrimp, octopus, mussels, calamari, marinated with panca sauce and chicha de jora.

Chupe De Camarones 22
Shrimps' chowder with quinoa, corn, green peas, pouched egg, and fresh goat cheese.

Pollo a La Brasa

(Rotisserie Chicken)

Andrea's Chicken **Whole 20** **Half 10**
Marinated with the Most Delicious Andreas seasoning.

Combo Special **18**
1/4 of chicken served with yellow rice and beans or French fries and avocado salad.

Side Orders 7

Yellow Rice - Red Beans - Green Plantains
French Fries - Fried Yucca - Avocado Slices
Maduros - White Rice - Salsa Criolla
Plain fried rice 8
Mix avocado salad 6 - 12

Traditional Combo (for 2 ppl) **40**
Whole Andrea's chicken served with large French fries, and avocado salad.

Combo Express (for 2 ppl) **40**
Whole Andrea's chicken served with yellow rice, beans, and avocado salad.

Andrea's Matador Combo (for 4 ppl) **50**
Whole Andrea's chicken served with yellow rice, beans, tostones or maduros, salchipapas and mix avocado salad.

Mexico

Appetizers

Guacamole and Chips or Tostones **16**
Fresh smash avocado, cilantro, onion, serrano pepper, lime and freshly made tostada chips or tostones

Elote **10**
Fresh whole corn, mayo, cotija cheese and chili tajin

Albondigas **18**
(3) Beef meatballs garlic onion mint filled with boiled egg in pipian sauce, topped with green salad served with tortillas.

Shrimp Carpaccio **18**
Agua Chile style, cucumber, onion, lime, serrano pepper, cilantro.

Tuna Tostadas (3) **20**
Raw Tuna fish, chili oil, lime zest, serrano pepper, and guacamole.

Tinga Tostadas (3) **16**
Shredded chicken, refried beans, avocado, sour cream, pickled onion.

Quesabirria (3) **16**
Slow cooked marinated beef, cheese served with consome

Entrees

Short Ribs Birria **24**
Slow cooked short ribs, spices, dry Mexican chilis and hummus, topped with green salad served with tortillas

Chile Relleno **18**
Poblano pepper stuffed with cheese, tomato sauce oregano, sour cream and cotija cheese served with rice and tortillas.

Enchilada de Mole Amarillo **22**
Chicken enchiladas, zucchini, Mexican chilis, sour cream, cotija cheese, and zucchini flower, topped with green salad.

Chicken Chilaquiles **15**
Shredded chicken, green salsa, sour cream, cotija

Fish Tacos (3) **16**
Tempura fish, cabbage pickles, chipotle mayo, crispy shallots

Tinga Tacos (2) **10**
Shredded chicken, tomato, chipotle sauce, onion, garlic, sliced avocado and pickle onion.

Birria Tacos (2) **15**
Slow cooked marinated beef, pickled onion, cilantro served with consome

Soups

Tortilla Soup **14**
Mexican tomato base soup, shredded chicken, avocado, sour cream, and tortilla chips.