

Andrea's Chicken

Pollo a la Brasa y mas!!!



Monday thru Thursday 3pm-10pm

Friday 3pm-11pm

Saturday 10am-11pm

Sunday 10am-10pm

Bottomless Brunch

Saturday & Sunday

(929) 295-0003

Complaints and Suggestions call Cynthia at (718) 578-3563

Appetizers

Papa A La Huancaína \$14
Boiled potato in a spicy creamy huancaína sauce sliced of hard-boiled egg and a black olive.

Guacamole and Tostones \$16

Fried Calamari \$18
Crispy tender Calamari served with marinara sauce.

Choritos A La Chalaca \$16
Mussels on half shell mixed with corn, onions, tomatoes, cilantro, and hot pepper, marinated in lime juice.

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

Chicken \$12 Octopus \$16 Shrimp \$14

Palta Rellena with Shrimp \$16
stuffed avocado with homemade mayo, huacatay sauce, onions, and cilantro sauce, topped with guacamole

Anticuchos \$18
2 Grilled Beef heart skewers served with boiled potato and white corn.

Ceviches

Ceviche Mixto \$26
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 \$22
Raw blue snapper, marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato and corn.

Shrimp Ceviche \$24
Shrimps marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato and corn.

Mango Fish Ceviche \$16
Raw blue snapper marinated in fresh lime juice, mixed mango, red onions, cilantro, and hot pepper rocoto served and sweet potato.

Mango Mix Ceviche \$24
Raw blue snapper, shrimps, calamari marinated in fresh lime juice, mixed mango, red onions, cilantro, and hot pepper rocoto and sweet potato.

Passion Fruit Tiradito \$18
Thin slices of raw fish covered with passion fruit and aji Amarillo sauce.

Pollo a La Brasa

(Rotisserie Chicken)

Andrea's Chicken (No Sides) Whole \$24
Half \$12 Marinated with the Most Delicious
Andreas seasoning.

Combo Special (SERVES 1 PERSON) \$20
1/4 of chicken served with yellow rice and
beans or French fries and avocado salad.

Half Chicken Combo \$34
(SERVES 2 PEOPLE)
Half Andrea's Chicken served with yellow
rice & beans or French fries and avocado
salad.

Half chicken with Fried Rice \$18

**Half Chicken with yellow rice &
beans \$16**

Traditional Combo \$40
(SERVES 3 PEOPLE)
Whole Andrea's chicken served with large
French fries, and avocado salad.

Combo Express \$40
(SERVES 3 PEOPLE)
Whole Andrea's chicken served with yellow
rice, beans, and avocado salad.

Andrea's Matador Combo \$50
(SERVES 4 PEOPLE)
Whole Andrea's chicken served with yellow
rice, beans, tostones or maduros,
salchipapas and mix avocado.

Entrees

Lomo Saltado \$32
*Strips of fillet mignon sautéed with onions,
tomatoes, soy sauce served over French
fries and white rice.*

Pollo Saltado \$24
*Chicken sautéed with onions, tomatoes, soy
sauce over French fries, served with white
rice.*

Chicken Breast in Mushroom sauce. \$24
*Chicken breast in creamy mushroom sauce,
sautéed with white wine, asparagus,
shallots served with yellow rice.*

Pechuga A La Parrilla \$22
Grilled chicken breast served yellow rice,
beans, and green salad with honey dressing

16oz NY Striploin Steak (Churrasco) \$35
Grilled steak served with green salad, honey
dressing, yellow Rice & beans, or French
fries.

12oz Skirt Steak (Entraña) \$35
Grilled steak served with green salad, honey
dressing, yellow rice & beans, or French
fries.

16oz Ribeye Steak \$35
Grilled steak served with green salad, honey
dressing, yellow rice & beans, or French
fries.

Bistec A Lo Pobre \$38
Grilled steak served white rice, beans,
French fries, maduros, and fried egg.

Seafood & Fish

Jalea Small (for 1) \$28 | Med(2pp) \$48

Fried mix seafood platter topped with salsa criolla served with fried yuca.

Camarones Cuzco \$26

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

Salmon al Cuzco \$28

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

Corvina A Lo Macho \$34

Fried blue snapper fish filet in spicy creamy sauce, served with seafood and rice.

Arroz con Mariscos \$32

Peruvian seafood Paella

Picante De Camarones \$28

Sautéed shrimps with white wine, garlic, onions in spicy sauce served with quinoa stuffed with spinach and goat cheese.

Picante De Mariscos \$30

Sautéed seafood with white wine, garlic, onions in spicy sauce served with yellow rice.

Corvina Inca \$28

Pan seared blue snapper fish filet in aji Amarillo, garlic, cilantro, asparagus, Dijon mustard and white wine served with mashed yuca.

Fried Rice (Chaufas)

Peruvian style fried rice, mixed with eggs, scallions, red peppers, oyster sauce and soy sauce.

Chicken \$20

Chicken and Shrimp \$24

Beef (Fillet Mignon) \$30

Shrimp \$24

Special Fried Rice \$26

Served with mushrooms, chicken, red pepper, carrots, served with maduros and topped with fried egg.

Pastas

Tallarín A La Huancaína

with NY Steak \$32

Linguine pasta with creamy huancaína sauce.

Tallarín Verde (Linguine al Pesto)

with NY Steak \$32

Linguine pasta with fresh spinach and basil sauce

Chef's Special Pasta

\$24

Linguini in creamy mushroom sauce and asparagus served with shrimp or chicken

Antojitos

Hamburger \$16
Fresh beef burger with onions Swiss cheese American cheese lettuce tomatoes pickles and pink creamy sauce served with French fries.

Salchipapas \$12
French fries with fried sliced beef hot dog.

Leche de Tigre \$16

Side Orders \$7

Saffron Rice - Red Beans - Green Plantains
French Fries - Fried Yucca - Avocado Slices
Maduros - White Rice - Salsa Criolla
Quinoa with spinach

Soups

Pariuela \$30
Seafood soup

Chupe De Camarones \$24
Shrimps' chowder with quinoa, corn, green peas, pouched egg, and fresh cheese.

Salads

Mix Avocado Salad
Sm\$8 Lg\$14
Avocado, tomatoes, lettuce, red cabbage, cucumber, carrots, and our delicious homemade dressing.

Seafood Salad \$24
Shrimp, calamari, octopus, and mussels tossed in an olive oil, lime, onions, spinach, and red pepper.

Grilled Chicken Salad \$18
Grilled chicken breast, avocado, tomatoes lettuce, cucumber, carrots, and homemade honey dressing.

