



Audres
Carne de
Res

MIAMI

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Audres
by Audres Carne de Res



STOP

BY THE

SOUVENIR STORE



PÁSATE POR EL ALMACÉN

AND IF YOU SPOTTED SOMETHING THAT CAUGHT YOUR EYE, DON'T BE SHY—ASK FOR IT!



Quidres
Carne de
Res

MIAMI

WELCOME TO THE

Tropical Paradise

V4



TO START, SNACK & SHARE

PARA EMPEZAR ACOMPAÑAR Y COMPARTIR



CHICHARRONES PORK BELLY BITES

6 OZ SERVED WITH GUACAMOLE ACOMPAÑADOS DE GUACAMOLE

\$ 24

PATACONES

GREEN PLANTAIN

SOLO SOLITO
PLAIN

\$11

CON HOGAO
WITH HOGAO

\$ 13

CON QUESO TIPO MOZZARELLA
WITH MOZZARELLA CHEESE

\$ 15

Hogao:

Made with fresh tomatoes, slowly sautéed onions, garlic, and cumin. The perfect sauce to give that unforgettable flavor

CON QUESO TIPO
MOZZARELLA Y HOGAO
WITH MELTED MOZZARELLA
CHEESE AND HOGAO SAUCE \$ 18

TOSTONES

FRIED GREEN PLANTAIN

TOSTÓN SOLO SOLITO
PLAIN

\$16

TOSTÓN CON QUESO TIPO MOZZARELLA
WITH MELTED MOZZARELLA CHEESE

\$20

TOSTÓN CON TODO*
TOSTON WITH SIDES*

\$39

PARA COMPARTIR

CARNE MOLIDA, CHICHARRONES, QUESO ANTIOQUEÑO, FRÍJOLAS, GUACAMOLE Y HOGAO ROJO
WITH SIDES *(GROUND BEEF, CHICHARRONES, ANTIOQUEÑO CHEESE, BEANS, GUACAMOLE AND HOGAO SAUCE).

TOSTÓN CON QUESO TIPO MOZZARELLA
GRATINADO CON TODO *

\$45

PARA COMPARTIR

TOSTON WITH MOZZARELLA CHEESE AND SIDES*

CARNE MOLIDA, CHICHARRONES, QUESO ANTIOQUEÑO, FRÍJOLAS, GUACAMOLE Y HOGAO ROJO
*(GROUND BEEF, CHICHARRONES, ANTIOQUEÑO CHEESE, BEANS, GUACAMOLE AND HOGAO SAUCE).

PLÁTANO MADURO

SWEET PLANTAINS

SOLO SOLITO
CON MANTEQUILLA

PLAIN WITH BUTTER

\$15

PLÁTANO ASADO CON QUESO
MOZZARELLA GRATINADO

WITH MELTED MOZZARELLA CHEESE

\$17

PLÁTANO ASADO CON
JALEA DE GUAYABA
WITH GUAVA PASTE

\$19

PLÁTANO ASADO CON QUESO MOZZARELLA
GRATINADO Y JALEA DE GUAYABA
WITH MELTED MOZZARELLA
CHEESE AND GUAVA PASTE

\$22

EMPANADAS

EMPANADA CACHACA
CORN EMPANADA WITH
BEEF AND POTATOES

\$4



EMPANADA DE POLLO
CORN EMPANADA WITH
CHICKEN AND POTATOES

\$4

EMPANADA DE CARNE
WHEAT EMPANADA WITH BEEF
AND PEPPER

\$4

EMPANADA DE QUESO
WHEAT EMPANADA WITH
MOZZARELLA CHEESE

\$4

EMPANADA VEGETARIANA
WHEAT LENTIL EMPANADA

\$4

TOMA

DEDITOS DE QUESO

CHEESE STICKS X 3 PCS

\$9



AREPA DE CHÓCOLO CON QUESO TIPO MOZZARELLA GRATINADO

ACOMPANADA DE SUERO COSTEÑO
SWEET CORN PANCAKE WITH MELTED MOZZARELLA CHEESE
SERVED WITH SOUR CREAM.

\$16

PAPAS

POTATOES



PAPA CRIOLLA
BITE SIZE CREOLE POTATOES

\$14

PAPA FRANCESA
FRENCH FRIES

\$13

PURÉ DE PAPA
MASHED POTATO

\$13

YUCAS

CASSAVA

YUCA FRITA
FRIED CASSAVA

\$14

YUCA COCIDA
BOILED CASSAVA

\$14

CARIMAÑOLA DE
CARNE

YUCA FRITTER FILLED
WITH BEEF

\$8

CARIMAÑOLA DE
QUESO

YUCA FRITTER FILLED WITH
MOZZARELLA CHEESE

\$8

AREPAS DE MAÍZ

WHITE CORN AREPA

CON MANTEQUILLA
WITH BUTTER

\$6

CON QUESO ANTIOQUEÑO MOLIDO
WITH ANTIOQUEÑO CHEESE

\$8

MAZORCA ASADA

GRILLED CORN ON THE COB

MAZORCA ASADA EN
TROZOS CON MANTEQUILLA
GRILLED CORN ON THE COB

\$14

MAZORCA ASADA DESGRANADA
CON MANTEQUILLA
GRILLED SHELLLED CORN

\$14

MAZORCA ASADA DESGRANADA
CON QUESO TIPO MOZZARELLA
SHELLED CORN WITH
MOZZARELLA CHEESE

\$16

MAZORCA ASADA DESGRANADA CON QUESO TIPO MOZZARELLA Y HOGAO SHELLED CORN WITH MELTED MOZZARELLA CHEESE AND HOGAO \$17

EMBUTIDOS

SAUSAGES

MORCILLA CON AREPA
BLOOD SAUSAGE WITH
AREPA

\$19

CHORIZO ANTIOQUEÑO
CON AREPA
CHORIZO ANTIOQUEÑO
WITH AREPA

\$21

EXTRAS

TO ACCOMPANY



 TAZÓN DE FRIJOLES	\$16
CUP OF BEANS	
 AJIAQUITO	\$16
CUP OF AJIACO	
CANASTA DE PAN BAGUETTE	\$6
BAGUETTE BREAD BASKET	
CANASTA DE TOSTADAS	\$6
HOUSE MADE BASKET OF TOAST	
HOGAO	\$3
HOGAO (COLOMBIAN TOMATO CREOLE SAUCE)	
SALSA DE CHAMPIÑONES	\$3
MUSHROOM SAUCE	
SALSA TARTARA	\$2
TARTARA SAUCE	
SALSA BBQ	\$2
BBQ SAUCE	
GUACAMOLE	\$3
GUACAMOLE	
SUERO COSTEÑO	\$3
SOUR CREAM	
PORCIÓN DE AGUACATE	\$6
SIDE OF AVOCADO	
QUESO ANTIOQUEÑO	\$3
PORTION OF ANTIOQUEÑO CHESSE	
QUESO TIPO MOZZARELLA SOBRE LA CARNE	\$4
MOZZARELLA CHEESE ON TOP OF MEAT	
ARROZ BLANCO	\$8
PORTION OF WHITE RICE	
ARROZ CON COCO	\$8
PORTION OF COCONUT RICE	
TOCINETA	\$5
BACON	
HUEVO FRITO	\$3
FRIED EGG	

Quidres
Carne de Res



From
The Sea

Del
Mar

CEVICHE

PATACÓN MARINO

CEVICHE DE CAMARÓN CARIBEÑO
ACOMPAÑADO DE PATACÓN

CARIBBEAN SHRIMP CEVICHE IN A TANGY RED
COCKTAIL SAUCE WITH RED ONION AND AVOCADO,
SERVED WITH FRIED GREEN PLANTAIN.

\$25

CAMARÓN PERUANO

ACOMPAÑADO DE PATACÓN

PERUVIAN SHRIMP CEVICHE IN A
LECHE DE TIGRE SAUCE WITH RED
ONION, AVOCADO AND CORN SERVED
WITH FRIED GREEN PLANTAIN

\$25

CEVICHE DE PESCADO

AL ESTILO PERUANO ACOMPAÑADO DE PATACÓN

WHITE FISH CEVICHE IN A LECHE DE
TIGRE SAUCE WITH RED ONION,
AVOCADO AND CORN SERVED WITH
FRIED GREEN PLANTAIN

\$25

PULPO A LA PARRILLA

SOBRE SARTÉN DE PAPAS GRATINADAS

GRILLED OCTOPUS WITH
SCALLOPED POTATOES.

\$32

ENCOCADO DE CAMARONES

ACOMPAÑADO DE ARROZ BLANCO

SHRIMP STEWED IN A LIGHT COCONUT
SAUCE, HOGAO, GARLIC AND LIME SERVED
WITH WHITE RICE.

\$26

PESCADO BLANCO SELLADO 8 OZ

ACOMPAÑADO DE ENSALADA BARÚ O ARROZ COCO Y PATACÓN

WITH BARÚ SALAD OR COCONUT RICE AND FRIED
GREEN PLANTAIN

\$48

SALMÓN SELLADO 8 OZ

ACOMPAÑADO DE ENSALADA BARÚ O ARROZ COCO Y PATACÓN

WITH BARÚ SALAD OR COCONUT RICE AND FRIED GREEN PLANTAIN

\$48



Ensaladas

SALADS

Ensaladas

ENSALADA PAJÁRES PAJARES SALAD

+PRAWNS
\$27

MIX DE LECHUGAS, TOMATE, PEPINO, RABANO,
AGUACATE, ALMENDRAS Y ADEREZO

MIXED GREENS, TOMATO, CUCUMBER, RADISH, AVOCADO,
SLICED TOASTED ALMONDS AND HOUSE VINAIGRETTE

\$17

ENSALADA CÉSAR CAESAR SALAD

+CHICKEN
\$27

LECHUGA ROMANA, QUESO PARMESANO,
ANCHOAS, CROUTONES Y ADEREZO CESAR

ROMAIN LETTUCE, PARMESAN CHEESE,
ANCHOVIES, CROUTONS AND CAESAR DRESSING

\$17

ENSALADA BARÚ BARU SALAD

MIX DE LECHUGAS, TOMATE CHERRY, PEPINO, AGUACATE,
ALMENDRAS Y ADEREZO.

MIXED GREENS, CHERRY TOMATO, CUCUMBER, AVOCADO, SLICED
TOASTED ALMONDS AND HOUSE VINAIGRETTE

\$17

ENSALADA DE AGUACATE AVOCADO SALAD

ENSALADA DE AGUACATE CON SALSA BABY Y CHIMICHURRI
AVOCADO, CHIMICHURRI AND BABY SAUCE

\$16

TOMATES ADEREZADOS CON ACEITE DE OLIVA

FRESH TOMATOES SIMPLY DRESSED
WITH OLIVE OIL.

\$12

CHAMPIÑONES A LA PARRILLA

GRILLED MUSHROOMS WITH
SLICED ONION

\$15

SOPAS

SOUPS

AND FAVORITES



AJIACO CON POLLO*

ACOMPAÑADO CON ARROZ BLANCO, AGUACATE, CREMA DE LECHE Y ALCAPARRAS.

TRADITIONAL COLOMBIAN CHICKEN AND POTATO SOUP ACCOMPANIED BY CAPERS, CREAM, WHITE RICE AND AVOCADO.

\$33

***AJIACO**

A chicken broth blending three types of potatoes, shredded chicken, and the unique aroma of guascas, with Colombian highland corn, fresh cream, capers, and avocado—capturing the rich flavor of tradition.



PLATO DE FRIJOL

ACOMPAÑADOS CON CARNE MOLIDA, CHORIZO, CHICHARRONES, ARROZ BLANCO, MADURITOS Y AGUACATE.

BEAN SOUP ACCOMPANIED BY GROUND BEEF, SAUSAGE, PORK BELLY BITES, WHITE RICE, SWEET PLANTAIN AND AVOCADO

\$33

CONSOMÉ SOLO SOLITO

ONLY LONELY CONSOMME

\$12

CONSOMÉ CON CARNE Y PAPA

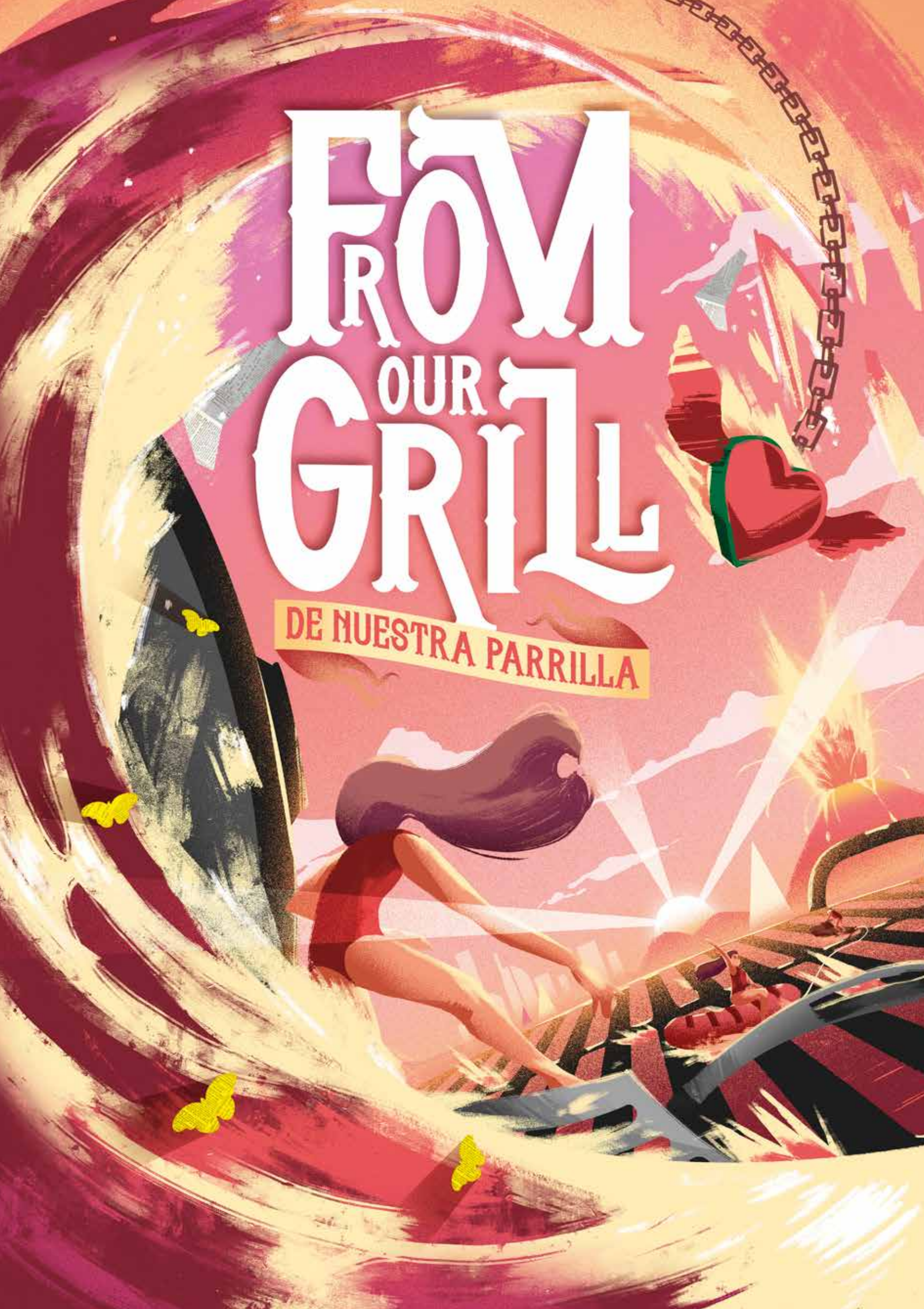
CONSOMME WITH BEEF AND POTATOES

\$17



FROM OUR GRILL

DE NUESTRA PARRILLA



FROM OUR GRILL

PARA COMPARTIR

32 OZ TOMAHAWK TOMAHAWK
\$112

24 OZ PORTER HOUSE
PORTER HOUSE
\$78

16 OZ PRIME RIB
PRIME RIB
\$68

14 OZ NEW YORK
NEW YORK
\$62

16 OZ RIBE EYE
RIBE EYE
\$68

14 OZ PICANHA
PICANHA
\$62

14 OZ PICANHA AL VINO AJISOSO
PICANHA WITH VINO AJISOSO SAUCE
\$62

PARA COMPARTIR

35 OZ PICANHA CON TOCINETA
PICANHA WITH BACON
\$104

16 OZ ENTRAÑA
SKIRT STEAK
\$68

14 OZ CHURRASCO
CHURRASCO
\$58



14 OZ BISTEC A CABALLO
CON PAPAS CHIPS, ARROZ BLANCO Y HUEVO FRITO
COMBOY STEAK SERVED WITH POTATO CHIPS, WHITE RICE AND FRIED EGG
\$58

22 OZ T BONE STEAK
T BONE STEAK
\$78

22 OZ CHULETON DE RES
BEEF CHULETON
\$78

10 OZ LOMO DE RES
BEEF TENDERLOIN
\$56

10 OZ LOMO AL TRAPO
WRAPPED IN A SALT CLOTH AND GRILLED DIRECTLY ON THE COALS, SERVED WITH MUSTARD SAUCE, PEPPER SAUCE AND CHIMICHURRI WITH PARMESAN CHEESE SAUCE
\$58



DONENESS/ TÉRMINOS DE LA CARNE



BLUE RARE
AZUL



RARE
1/4



MEDIUM RARE
1/2



MEDIUM
A PUNTO



MEDIUM WELL
3/4



WELL DONE
4/4



10 OZ LOMO MOSTAZA

BEEF TENDERLOIN WITH
MUSTARD SAUCE

\$56

10 OZ LOMO PIMIENTA

BEEF TENDERLOIN WITH
PEPPER SAUCE

\$56

10 OZ LOMO SELLADO EN PIMIENTA

PEPPER CRUSTED BEEF
TENDERLOIN

\$56

10 OZ LOMO AL VINO AJISOSO

BEEF TENDERLOIN WITH RED
WINE REDUCTION

\$56

POLLO

CHICKEN

10 OZ POLLO
PARRILLA
GRILLED SPLIT
CHICKEN BREAST

\$40

10 OZ POLLO PARRILLA CON
SALSA DE CHAMPINONES
GRILLED SPLIT CHICKEN BREAST
WITH MUSHROOM SAUCE

\$44

10 OZ POLLO PARRILLA
AL VINO AJISOSO
GRILLED SPLIT CHICKEN BREAST
WITH VINO AJISOSO SAUCE

\$44

CERDO

PORK

2.25 LB RACK COSTILLA DE CERDO
ACOMPANADO CON BBQ

GRILLED RACK OF PORK RIBS WITH
HOMEMADE BBQ SAUCE

\$53

16 OZ PANCETA

PANCETA BAÑADA EN SALSA BBQ,
ACOMPANADA DE ENSALADA BARU

PANCETA BASED WITH BBQ SAUCE SERVED
WITH BARU SALAD

\$42

SIDES

PATACÓN / FRIED GREEN PLANTAIN	\$11
PAPA CRIOLLA/ BITE SIZE CREOLE POTATOES	\$14
PAPA A LA FRANCESA/ FRENCH FRIES	\$13
ARROZ BLANCO/ WHITE RICE	\$8
ARROZ CON COÇO/ COCONUT RICE	\$8
ENSALADA BARU / BARU SALDAD:	\$17
MIX DE LECHUGAS, TOMATE CHERRY, PEPINO, AGUACATE, ALMENDRAS Y ADEREZO.	
TOMATES ADEREZADOS CON ACEITE DE OLIVA/ SEASONED TOMATOES ...	\$12

HAMBURGUESAS

BURGERS

HAMBURGUESA CAMPESINA
CON QUESO TIPO MOZZARELLA, TOCINETA,
CEBOLLA CARAMELIZADA, PEPINILLOS, LECHUGA
Y TOMATE.

BURGER 6 OZ WITH MOZZARELLA CHEESE,
BACON, CARAMELIZED ONIONS, PICKLES,
LETTUCE AND TOMATO

\$36

HAMBURGUESA VEGETARIANA
CON QUESO TIPO MOZZARELLA,
CEBOLLA CARAMELIZADA, PEPINILLOS,
LECHUGA Y TOMATE

VEGETARIAN BURGER WITH MOZZARELLA CHEESE,
CARAMELIZED ONIONS, LETTUCE AND TOMATO

\$28

PERRO CALIENTE

HOT DOG

CON QUESO MOZZARELLA, TOCINETA, PAPAS CHIPS,
MAYONESA Y SALSA DE TOMATE.
WITH MOZZARELLA CHEESE, BACON, CHIPS POTATOES,
MAYONNAISE AND KETCHUP

\$20



KIDS MENU

MENÚ NIÑOS

SPAGHETTI CON
MANTEQUILLA
SPAGUETTI WITH BUTTER

\$14

SPAGHETTI ALFREDO
CON POLLO
SPAGHETTI IN ALFREDO SAUCE
WITH CHICKEN CHUNKS

\$18

SPAGHETTI A LA
BOLOGNESE
SPAGHETTI BOLOGNESE

\$18

DEDITOS DE POLLO
APAÑADOS
ACOMPAÑADOS CON
MIEL Y PAPAS A LA
FRANCESA

CHICKEN FINGERS
SERVED WITH
FRENCH FRIES

\$18

AJIAQUITO

SMALL CHICKEN
AJIACO SOUP

\$16

5 OZ LOMO DE RES ACOMPAÑADO
DE PAPAS A LA FRANCESA

BEEF TENDERLOIN
WITH FRENCH FRIES

\$28

5 OZ PECHUGA DE POLLO A LA
PARRILLA ACOMPAÑADA DE
PAPAS A LA FRANCESA

GRILLED CHICKEN WITH
FRENCH FRIES

\$20

POSTRES

DESSERTS

TRES LECHES

HOME MADE
TRES LECHES

\$15

TORTA DE CHOCOLATE

CHOCOLATE CAKE

\$17

VOLCÁN DE CHOCOLATE
CON HELADO DE VAINILLA
OME MADE CHOCOLATE LAVA CAKE
WITH VAINILLA ICE CREAM

\$17

TORTA DE ZANAHORIA

CARROT CAKE

\$15

QUESO GRATINADO CON
AREQUIPE CALIENTE
CHEESE WITH AREQUIPE

\$15

QUESO GRATINADO CON
JALEA DE GUAYABA
CHEESE WITH GUAVA

\$15

TORTA DE LIMÓN
KEY LIME PIE

\$15

FRESAS CON CREMA
STRAWBERRIES AND CREAM

\$12

CHEESECAKE
HOMEMADE CHEESECAKE WITH
CARAMEL SAUCE

\$15

1 SCOOP ICE
CREAM
BOLA HELADO

\$5

TORTA DE CUMPLEAÑOS ZANAHORIA
CARROT BIRTHDAY CAKE 12 PAX

\$90

TORTA DE CUMPLEAÑOS CHOCOLATE
CHOCOLATE BIRTHDAY CAKE 12 PAX

\$90



Queres
Carne de
Res

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CARTA BEBIDAS

DRINKS

BEBIDAS

LEMONADE
LIMONADA
\$8

SPEARMINT LEMONADE
LIMONADA CON HIERBABUENA
\$10

COCONUT LEMONADE
LIMONADA DE COCO
\$12



JUICES JUGOS

BLACKBERRY, MANGO . PASSION FRUIT , LULO, PINEAPPLE , SPURSOP , STRAWBERRY
MORA, MANGO, MARACUYÁ, LULO, PIÑA, GUANÁBANA, FRESA

MIX WITH WATER
EN AGUA
\$8

BLENDED IN MILK
EN LECHE
\$9

MANDARINE JUICE
JUGO DE MANDARINA
\$8

ORANGE JUICE
JUGO DE NARANJA
\$8

CRANBERRY
JUGO CRANBERRY
\$8



Qudres

ALWAYS

Coca-Cola



Coca-Cola

SODAS GASEOSAS

COCA - COLA ZERO
\$5

COCA - COLA
\$5

COLOMBIANA
\$5

SPRITE
\$5

SODA
\$5

SINCE 1872
SARATOGA

SPARKLING WATER AGUA CON GAS

SARATOGA
SPARKLING 12 OZ
\$6

SARATOGA
SPARKLING 28 OZ
\$10

SARATOGA
STILL 12 OZ
\$6

SARATOGA
STILL 28 OZ
\$10

TONIC WATER AGUA TONICA

TONIC WATER
FEVER TREE
\$5

TONIC WATER FEVER
TREE SUGAR FREE
\$5

GINGER BEER

GINGER BEER
\$5

ENERGY DRINK ENERGIZANTE



MONSTER
ENERGY
\$8

MONSTER
ZERO ULTRA
\$8



MICHELADA
\$2

BEERS CERVEZAS

CORONA EXTRA
12 OZ
\$10

MODELO ESPECIAL
12 OZ
\$10

HEINEKEN
12 OZ
\$10

HEINEKEN 0.0
12 OZ
\$10

PERONI
11,2 OZ
\$10

CLUB COLOMBIA LAGER
11,2 OZ
\$10

AGUILA
11,2 OZ
\$10

REFAJO X 2 PAX \$28

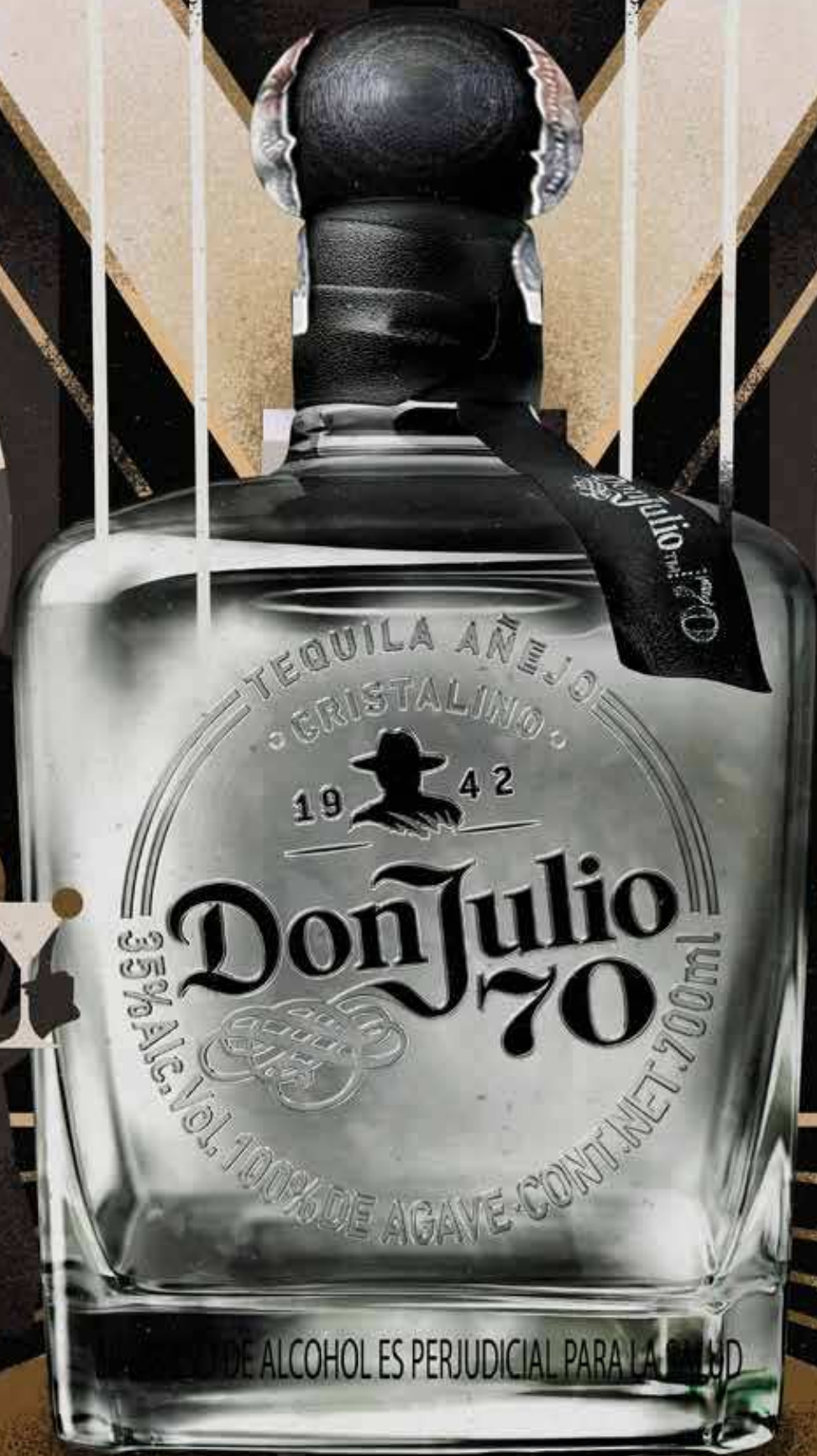
2 BEERS + 1 COLOMBIANA SODA + 1 SHOT: AGUARDIENTE COLOMBIANO
2 CERVEZAS + 1 COLOMBIANA + 1 TRAGO DE AGUARDIENTE COLOMBIANO

REFAJO X 4 PAX \$42

4 BEERS + 2 COLOMBIANA SODA + 2 SHOT: AGUARDIENTE COLOMBIANO
4 CERVEZAS + 2 COLOMBIANA + 2 TRAGO DE AGUARDIENTE COLOMBIANO



POR AMOR





Ketel One
VODKA
— FAMILY MADE —

MANDARINO

VODKA KETEL ONE AND MANDARIN SORBET.

VODKA KETEL ONE Y NIEVE DE MANDARINA.

\$24

LUPE

TEQUILA, THYME SYRUP, LEMON SORBET AND LIME JUICE

TEQUILA, ALMIBAR DE TOMILLO, NIEVE DE LIMON Y ZUMO DE LIMON. .

\$22

PIÑA COLADA

WHITE RUM, OLD RUM, VAINILLA ICE CREAM, PINE APPLE AND CONDENSED MILK.

RON AÑEJO, RON BLANCO, HELADO DE VAINILA, PIÑA Y LECHE CONDENSADA.

\$22

MARGARITA TROPICAL

TEQUILA, TRIPLESEC, AGAVE, LIME ICE CREAM, PASSION FRUIT JUICE AND LEMON JUICE.

TEQUILA, TRIPLESEC, AGAVE, HELADO DE LIMÓN, PULPA DE MARACUYA, JUGO DE LIMÓN

\$24

FROZEN DRINKS

PALOMA KETO

TEQUILA, STEVIA, GRAPEFRUIT JUICE AND LIME

TEQUILA, STEVIA, ZUMO DE TORONJA ROSADA Y LIMON.

\$22

MOSCOW MULE

VODKA KETEL ONE, GINGER BEER, LIME, JUICE AND PEPPERMINT.

VODKA KETEL ONE, GINGER BEER, ZUMO DE LIMON Y HIERBABUENA.

\$19

MARGARITA*

TEQUILA, TRIPLESEC AND LIME JUICE.

TEQUILA, TRIPLE SEC Y ZUMO DE LIMÓN.

\$19

MARGARITA DELUXE

TEQUILA DON JULIO REPOSADO, TRIPLESEC, AGAVE AND LIME JUICE

TEQUILA DON JULIO REPOSADO, TRIPLESEC, AGAVE Y ZUMO DE LIMÓN.

\$24



*MARGARITA SKINNY **\$19**
*MARGARITA SPICY

PALOMA

EQUILA, ROSEMARY SYRUP,
GRÁPEFRUIT JUICE AND TONIC
TEQUILA, SYRUP DE ROMERO,
TORONJA Y TONICA

\$22

MOJITO

RUM, TRIPLESEC,
PEPPERMINT AND TONIC
RON, TRIPLESEC,
HIERBABUENA Y TONICA.

\$22

GIN TONIC

GIN AND TONIC.
GINEBRA Y TÓNICA

\$19

APEROL SPRITZ

APEROL, CINZANO
AND ORANGE.
APEROL, ESPUMANTE
CINZANO Y NARANJA.

\$20

TINTO DE VERANO

RED WINE, TRIPLESEC, SODA AND
LIME JUICE
VINO TINTO, TRIPLESEC, SODA Y ZUMO
DE LIMÓN.

\$19

BLANCO DE VERANO

WHITE WINE, SODA, SYRUP
AND LIME JUICE
VINO BLANCO, SODA, SYRUP Y
ZUMO DE LIMÓN.

\$19

BLOODY MARY

VODKA KETEL ONE, TOMATO JUICE,
LIME JUICE, PEPPER AND TABASCO.
VODKA KETEL ONE, JUGO DE TOMATE,
ZUMO DE LIMÓN, SALSAS INGLESA,
PIMIENTA Y AJI TABASCO.

\$19

MEZCAL MULE

MEZCAL UNION, GINGER BEER, ROSEMARY
SYRUP AND LIME JUICE
MEZCAL UNIÓN, GINGER BEER,, ZUMO DE
LIMÓN Y ALMIBAR DE ROMERO

\$19



DRY MARTINI

GIN, VERMOUTH DRY
AND OLIVES.
GINEBRA, VERMOUTH DRY
Y ACEITUNAS.

\$19

ESPRESSO MARTINI

VODKA KETEL ONE, COFFEE
LIQUOR AND ESPRESSO.
VODKA KETEL ONE, LICOR
DE CAFE Y ESPRESSO.

\$19

DIRTY MARTINI

GIN, VERMOUTH AND OLIVES
JUICE
GINEBRA, VERMOUTH Y JUGO DE
ACEITUNAS

\$18

GIN LYCHEE MARTINI

GIN, LYCHEES LIQUOR
AND LYCHEES JUICE.
GIN, LICOR DE LYCHEES Y
JUGO DE LYCHEES.

\$19

CAIPIRINHA

AGUARDIENTE CACHAZA
AND LIME
AGUARDIENTE CACHAZA
Y LIMÓN.

\$19

COSMOPOLITAN

VODKA KETEL ONE, TRIPLESEC,
CRANBERRY JUICE AND LIME JUICE.
VODKA, TRIPLESEC, JUGO DE
CRANBERRY Y ZUMO DE LIMÓN.

\$19

MANHATTAN

WHISKY J.W BLACK LABEL, VERMOUTH
ROSSO AND BITTERS DASH
WHISKY J.W BLACK LABEL, VERMOUTH
ROSSO Y GOTAS DE ANGOSTURA.

\$19

OLD FASHIONED

BOURBON, BITTERS DASH AND SIMPLE
SYROPE
BOURBON, ALMIBAR Y GOTAS DE
ANGOSTURA

\$18

NEGRONI

GIN, VERMOUTH AND CAMPARI
GINEBRA, VERMOUTH Y
CAMPARI

\$18

WHISKY SOUR

WHISKY J.W BLACK LABEL, LIME JUICE,
SIMPLE SYRUP, BITTERS AND EGG WHITES
WHISKY J.W BLACK LABEL, ZUMO DE
LIMON, ALMIBAR Y CLARA DE HUEVO.

\$18

CUBA LIBRE

RUM, LIME JUICE, BITTERS DASH
AND COCA COLA
RON, ZUMO DE LIMÓN, GOTAS DE
ANGOSTURA Y COCA COLA.

\$18

CARAJILLO DEL 43

LIQUOR 43 AND ESPRESSO.
LICOR DEL 43 Y ESPRESSO.

\$19



City Cocktail SEX ON THE BEACH

VODKA BELVEDERE, ORANGE LIQUEUR,
PEACH LIQUEUR AND CRANBERRY JUICE
VODKA BELVEDERE, LICOR DE NARANJA,
LICOR DE DURAZNO, JUGO DE ARANDANO

\$18

MIMOSA

PROSECCO AND ORANGE JUICE
PROSECCO Y JUGO DE NARANJA

\$19

MOCKTAILS / COCTELES SIN LICOR

PAGANO

VANILLA SHAKE, BANANA,
BLACKBERRY AND CONDENSED MILK.
BATIDO DE HELADO DE VAINILLA,
BANANO, MORA Y LECHE CONDENSADA.

\$14

AMBROSIA

VANILLA SHAKE, PASSIONFRUIT
AND CONDENSED MILK.
BATIDO DE HELADO DE VAINILLA,
MARACUYA Y LECHE CONDENSADA.

\$14

MANDARINO

INFUSION ANIS
MANDARIN SORBET
NIEVE DE MANDARINA E
INFUSION DE ANIS.

\$14

PIÑA COLADA

VANILLA SHAKE, PINE APPLE
AND CONDENSED MILK.
BATIDO DE HELADO DE VAINILLA,
PIÑA Y LECHE CONDENSADA.

\$14



SPIRITS

ELIXIR DE NUESTRA TIERRITA



¿UN GÜARITO?

SHOT
TRAGO
2 OZ

AGUARDIENTES



**ANTIOQUEÑO AZUL
SIN AZUCAR**

BOTTLE
BOTELLA
\$190

SHOT
TRAGO
\$16

**ANTIOQUEÑO
TRADICIONAL**

BOTTLE
BOTELLA
\$190

SHOT
TRAGO
\$16

**ANTIOQUEÑO
VERDE 24°**

BOTTLE
BOTELLA
\$190

SHOT
TRAGO
\$16

NECTAR CLUB

BOTTLE
BOTELLA
\$190

SHOT
TRAGO
\$16

NECTAR AZUL

BOTTLE
BOTELLA
\$190

SHOT
TRAGO
\$16

GINEBRAS GINS

801 STREET

BOTTLE
BOTELLA
\$220

SHOT
TRAGO
\$18

TANQUERAY

BOTTLE
BOTELLA
\$225

SHOT
TRAGO
\$19

TANQUERAY TEN

BOTTLE
BOTELLA
\$260

SHOT
TRAGO
\$24

HENDRICKS

BOTTLE
BOTELLA
\$225

SHOT
TRAGO
\$19

NUMBER 3

BOTTLE
BOTELLA
\$225

SHOT
TRAGO
\$19

**BOSQUE
ALTAMONTAÑA**

BOTTLE
BOTELLA
\$250

SHOT
TRAGO
\$21

BOSQUE NATIVO

BOTTLE
BOTELLA
\$225

SHOT
TRAGO
\$19

RONES RUMS

**RON MEDELLÍN
8 AÑOS**

BOTTLE
BOTELLA
\$210

SHOT
TRAGO
\$17

**RON MEDELLÍN
AÑEJO 19 AÑOS**

BOTTLE
BOTELLA
\$240

SHOT
TRAGO
\$20

**SANTA TERESA
SOLERA**

BOTTLE
BOTELLA
\$240

SHOT
TRAGO
\$20

Qudrés
Carne de Res

RONES RUMS

SHOT
TRAGO
2 OZ

BACARDI SUPERIOR BLANCO

BOTTLE
BOTELLA
\$225

SHOT
TRAGO
\$19

ZACAPA 23 AÑOS

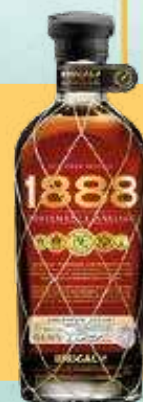
BOTTLE
BOTELLA
\$290

SHOT
TRAGO
\$28

BRUGAL 1888

BOTTLE
BOTELLA
\$230

SHOT
TRAGO
\$24



FLOR DE CAÑA 12 AÑOS

BOTTLE
BOTELLA
\$250

SHOT
TRAGO
\$23

FLOR DE CAÑA 15 AÑOS

BOTTLE
BOTELLA
\$290

SHOT
TRAGO
\$28

SANGRITA \$3

PLATO TEQUILERO \$2

TEQUILAS

DON JULIO BLANCO

BOTTLE
BOTELLA
\$250

SHOT
TRAGO
\$22

DON JULIO REPOSADO

BOTTLE
BOTELLA
\$270

SHOT
TRAGO
\$25

DON JULIO AÑEJO

BOTTLE
BOTELLA
\$295

SHOT
TRAGO
\$28

DON JULIO 70TH

BOTTLE
BOTELLA
\$400

SHOT
TRAGO
\$40

DON JULIO 1942

BOTTLE
BOTELLA
\$800

SHOT
TRAGO
\$65



**SHOT
TRAGO
2 OZ**



TEQUILAS

CASAMIGOS REPOSADO

BOTTLE BOTELLA	SHOT TRAGO
\$270	\$23

CASAMIGOS BLANCO

BOTTLE BOTELLA	SHOT TRAGO
\$250	\$21

CAZADORES

BOTTLE BOTELLA	SHOT TRAGO
\$220	\$18

MAESTRO DOBEL DIAMANTE

BOTTLE BOTELLA	SHOT TRAGO
\$300	\$25

CASA AZUL BLANCO

BOTTLE BOTELLA	SHOT TRAGO
\$270	\$23

CASA AZUL REPOSADO

BOTTLE BOTELLA	SHOT TRAGO
\$300	\$25

CLASE AZUL REPOSADO

BOTTLE BOTELLA	SHOT TRAGO
\$600	\$50

CLASE AZUL ULTRA

BOTTLE BOTELLA
\$6.600

PATRON REPOSADO

BOTTLE BOTELLA	SHOT TRAGO
\$270	\$25

PATRON EL ALTO

BOTTLE BOTELLA	SHOT TRAGO
\$600	\$50

MEZCAL

MEZCAL UNIÓN

BOTTLE BOTELLA	SHOT TRAGO
\$240	\$20

400 CONEJOS JOVEN SPADIN

BOTTLE BOTELLA	SHOT TRAGO
\$240	\$20

VODKA



KETEL ONE

BOTTLE
BOTELLA
\$240

SHOT
TRAGO
\$20

GREY GOOSE

BOTTLE
BOTELLA
\$270

SHOT
TRAGO
\$27

TITOS

BOTTLE
BOTELLA
\$240

SHOT
TRAGO
\$20



E11EVEN

BOTTLE
BOTELLA
\$225

SHOT
TRAGO
\$19

BELVEDERE

BOTTLE
BOTELLA
\$270

SHOT
TRAGO
\$27

WHISKY

OLD PARR 12 AÑOS

BOTTLE
BOTELLA
\$230

SHOT
TRAGO
\$20

OLD PARR 18 AÑOS

BOTTLE
BOTELLA
\$350

SHOT
TRAGO
\$29

BUCHANAN'S 12 AÑOS

BOTTLE
BOTELLA
\$230

SHOT
TRAGO
\$20

BUCHANAN'S 18 AÑOS

BOTTLE
BOTELLA
\$350

SHOT
TRAGO
\$30

J.W. BLACK LABEL

BOTTLE
BOTELLA
\$220

SHOT
TRAGO
\$18

J.W. BLUE LABEL

BOTTLE
BOTELLA
\$840

SHOT
TRAGO
\$70

MACALLAN 15 DOUBLE CASK

BOTTLE
BOTELLA
\$600

SHOT
TRAGO
\$70

MACALLAN 18 SHERRY

BOTTLE
BOTELLA
\$750

SHOT
TRAGO
\$80

JACK DANIELS TENNESSE

BOTTLE
BOTELLA
\$225

SHOT
TRAGO
\$19

BULLEIT BOURBON

BOTTLE
BOTELLA
\$255

SHOT
TRAGO
\$21

FOUR ROSES

BOTTLE
BOTELLA
\$225

SHOT
TRAGO
\$19

**SHOT
TRAGO
2 OZ**

APERITIF

APERITIVOS - POUSSE CAFÉ

COGNACS

COGNAC
HENNESSY V.S.
\$15

ST REMY
SIGNATURE
\$12

CREMA BAILEYS
\$12

COINTREAU
\$10

LICOR 43
\$10

CAMPARI
\$10

VERMOUTH
MARTINI ROSSO
\$12

TRIPLE SEC
\$7

VILLA MASSA
AMARETTO
\$14

VILLA MASSA
LIMONCELLO
\$14

PISCO
\$14

SALVIA & LIMONE,
ITALIA LIMONCELLÀ
\$14

AGUAVIVA
CACHAZA, BRAZIL
\$12





OLLETA DE TINTO COLADO

\$4

CAFÉ AMERICANO

\$7

CAFÉ ESPRESSO

\$7

CAFÉ ESPRESSO DOBLE

\$8

CAPUCCINO CON LECHE

\$9

CAFÉS

CAPUCCINO CON LECHE
DEL ALMENDRAS

\$9

CAFÉ LATTE

\$9

CAFÉ LATTE CON LECHE
DE ALMENDRAS

\$9

MACHIATO

\$8

MOCACCINO

\$8

AROMÁTICA DE
HIERBAS

\$4

TÉ HARNEY & SONS
EN AGUA

\$5

TÉ HARNEY & SONS
EN LECHE

\$6

AGUA DE PANELA
SOLA SOLITA

\$4

JARRITA LECHE
ESPUMADA

\$3

JARRITA LECHE DE
ALMENDRAS

\$3

Andrés



Andrés
Carne de Res

**BOOK YOUR
EVENTS IN
ANDRÉS CARNE DE RES**
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EVENTS

WINE S



SANGRIA

RED SANGRIA

BRANDY, TRIPLESEC, ORANGE JUICE, APPLES, GRAPES, ORANGE.

WHITE SANGRIA

SOHO LIQUEUR, BLACKBERRY JUICE, LYCHEES, APPLES AND GRAPES

PINK SANGRIA

TRIPLESEC, AMARETTO LIQUEUR, PASSION FRUIT JUICE.

\$70

BY THE GLASS POR COPAS

RED WINE / VINO TINTO

CASILLERO DEL DIABLO CARMÉNÈRE	\$10
FRONTERA CABERNET SAUVIGNON	\$10
♥ TERRAZAS DE LOS ANDES MALBEC RESERVA	\$10
MONTES ALPHA CARMÉNÈRE	\$14
BLACK STALLION CABERNET SAUVIGNON	\$17

WHITE WINE / VINO BLANCO

MONTES CLASSIC CHARDONNAY	\$12
LOS VASCOS SAUVIGNON BLANC	\$12
BERTANI PINOT GRIGIO	\$13
TWENTY ACRES CHARDONNAY	\$12
MARQUES DE CASA CONCHA CHARDONNAY	\$16
♥ CLOUDY BAY SAUVIGNON BLANC	\$12

ROSE WINE / VINO ROSADO

UNO ROSE	\$10
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BUBBLES / BURBUJAS

TORRESELLA / PROSECCO	\$13
♥ MOET & CHANDON RESERVE IMPERIAL	\$23
♥ MOET IMPERIAL BRUT ROSE RESERVE	\$32

Andrés
by Andrés Carne de Res

**GLASS
COPA
6 OZ**

**BOTTLE
BOTELLA
750 ML**

BY THE BOTTLE RED WINE

VINO TINTO / BOTELLA

CASILLERO DEL DIABLO CARMÉNÈRE \$40

FRONTERA CABERNET SAUVIGNON \$40

PETIT PEYFAURES PREMIUM BORDEAUX \$45

♥ TERRAZAS DE LOS ANDES MALBEC RESERVA \$40

RIOJA TINTO VIÑA CUMBRERO GRAND RESERVA 2011 \$48

UNO MALBEC \$45

UNO MALBEC ORGANIC \$55

MONTES ALPHA CARMÉNÈRE \$56

BLACK STALLION CABERNET SAUVIGNON \$68

MARQUES DE CASA CONCHA CABERNET \$64

PALAZZO, RIGHT BANK PROPRIETARY RED BLEND NAPA VALLEY \$250

CHÂTEAU LYNCH-BAGES, ECHO DE LYNCH BAGES PAUILLAC \$205

MONTES PURPLE ANGEL \$250



BOTTLE
BOTELLA
750 ML



BY THE BOTTLE WHITE WINE

VINO BLANCO / BOTELLA

MONTES CLASSIC CHARDONNAY \$42

TRIMBACH RIESLING \$64

LOS VASCOS SAUVIGNON BLANC \$48

BERTANI PINOT GRIGIO \$50

TWENTY ACRES CHARDONNAY \$48

MARQUES DE CASA CONCHA CHARDONNAY \$64

DOMAINE SAUTEREAU, SANCERRE BLANC \$105

JEAN-MARC BROCARD, CHABLIS SAINTE CLAIRE \$90

 **CLOUDY BAY SAUVIGNON BLANC** \$42

**BOTTLE
BOTELLA
750 ML**

BY THE BOTTLE ROSE WINE

VINO ROSADO / BOTELLA

MONTES CHERUB ROSE	\$47
CASILLERO DEL DIABLO SUMMER	\$40
TRITTINGER ROSE	\$220
UNO ROSE	\$40

BY THE BOTTLE BUBBLES

BURBUJAS

CORDONIU CLASSIC BRUT	\$40
TORRESELLA PROSECCO	\$50
♥ MOET & CHANDON RESERVE IMPERIAL	\$90
♥ CLICQUOT RESERVE CUVÉE BRUT	\$155
♥ DOM PERIGNON 13	\$600
♥ RUINART BLANC DE BLANCS	\$250
♥ CLICQUOT ROSE CUVÉE RESERVE	\$180
♥ CHANDON BRUT	\$65
♥ MOET IMPERIAL BRUT ROSE RESERVE	\$125
♥ RUINART ROSE	\$190



BOTTLE
BOTELLA
750 ML




◆ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

◆ THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESSES OF THE LIVER, STOMACH, BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED.

◆ PLEASE BE ADVISED THAT OUR PRICES ARE SUBJECT TO CHANGE AND THAT A 20% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

CONTACT US!

 ANDRESCARNEDERES_MIAMI

 ANDRES CARNE DE RES MIAMI

 WWW.ANDRESMIAMI.US

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+(1) 305 7011335
EVENTS EXT: 102

