

ANDRÉS MIAMI Menu



To Start



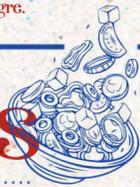
TRIO OF EMPANADAS ANDRÉS Served with Kalamata olive, tomato, and onion salsa.	\$17.99
AHI TUNA TARTAR TOSTADAS Crispy tostadas with smoked avocado cream and spicy Asian sauce.	\$23.00
CAUSA PERUANA Mashed potato with lime, chili, avocado, and shrimp.	\$24.00
CRIOILLAS BRAVAS Crispy Andean potatoes with smoked brava sauce, fresh cheese and poached egg	\$16.99

Ceviches



ISLAND SEAFOOD CEVICHE Octopus, cuttlefish, shrimp, white fish, avocado, red onion, tropical leche de tigre served with fried plantain chips.	\$29.00
CARIBBEAN CEVICHE Shrimp, avocado, red onion, tangy red sauce, and avocado cream.	\$26.00
CEVICHE COSTEÑO Shrimp and white fish with onion, leche de tigre, and crispy plantains.	\$30.99
CATCH OF THE DAY CRUDO Fresh corvina served with smoked avocado cream, beets, olives, and jalapeño with watermelon leche de tigre.	\$24.00

Salads



SANDÍA SALAD Watermelon, feta, cucumber, onion, herbs, and citrus dressing.	\$22.00
ENSALADA DE AGUACATE Y PALMITO Avocado and grilled palmito salad.	\$20.00
GRILLED CESAR SALAD Grilled romaine with crispy panko, parmesan, and Caesar dressing.	\$20.00
ANDRÉS SALAD Mixed greens, cucumber, cherry tomatoes, carrots, queso fresco and citrus vinaigrette.	\$17.00



Soups

CONSOME DE LA CASA Beef broth, potatoes, cilantro and lime.	\$17.00
SANCOCHO (ON THE WEEKENDS) SATURDAY AND SUNDAY LUNCH Traditional beef stew- short rib, yuca, plantain, corn, potatoes, criolla sauce and white rice.	\$28.00
AJIACO Traditional chicken stew, potatoes, corn, avocado, capers, cream and white rice.	\$33.00

Andrés classics De la Tierrita



AREPA DE CHÓCOLO Sweet corn pancake with melted mozzarella cheese and sour cream.	\$16.99
CHICHARRONES Pork belly bites served with creamy guacamole.	\$25.99
PLATO DE FRIJOLES Beans, rice, chorizo, chicharrones, avocado.	\$36.99
EMPANADA CACHACA Masa de maiz with beef and potatoes.	\$4.99
CHICKEN EMPANADA Masa de maiz with chicken and potatoes.	\$4.99
CHEESE EMPANADA Wheat dough with mozzarella cheese.	\$4.99
ANDRÉS BEEF EMPANADA Wheat dough with beef, onions and pepper.	\$4.99
PATAcón GRATINADO SALSA DE HOGAO Green plantain with mozzarella cheese and tomato-onion hogao sauce.	\$18.99
PATAcón SOLITO CON HOGAO Green plantain with tomato-onion hogao sauce.	\$13.99
PATAcón CON CARNE DESMENUZADA Green plantain with shredded beef, mozzarella cheese, and hogao.	\$21.99
PLÁTANO MADURO CON QUESO FRESCO Sweet plantain with queso fresco.	\$17.99
PLÁTANO MADURO CON QUESO FRESCO Y DULCE DE GUAYABA Sweet plantain with guava and queso fresco.	\$15.99
MAZORCA A LA PARRILLA CON QUESO FRESCO Grilled corn on the cob with queso fresco.	\$14.99
PAPAS ANDINAS Bite size andean potatoes.	\$14.99

Pastas and Rice



PASTA POMODORO House tomato sauce, fresh basil, parmesan.	\$18.99
PINK SAUCE GNOCCHI (DE PAPA CRIOLLA) Lightly spiced creamy pink sauce, toasted almonds.	\$22.00
PASTA AL BURRO Classic butter sauce.	\$17.00
SPAGHETTI A LA HUANCAINA Spaghetti with Huancaína sauce and roasted vegetables.	\$20.00
SEAFOOD PASTA Mussels, shrimp, calamari rings, house tomato sauce.	\$28.00
ATOLLADO SEAFOOD RICE Creamy rice, mussels, shrimp, octopus, cuttlefish, tomato and onion Hogao, confit garlic aioli.	\$39.00
ATOLLADO RICE Creamy rice with criollo sofrito, chicharrón, chorizo, vegetables and roasted avocado.	\$38.00

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Seafood



CAMARONES AL FUEGO Five grilled prawns with citrus butter.	\$24.00
BRANZINO 8-10 OZ. Butterflied and grilled, topped with garlic chips and citrus butter. Served with mixed greens and patacón.	\$60.00
SEA BASS Grilled sea bass with enocado sauce.	\$48.00
PULPO Grilled octopus with smoked paprika oil, crispy potatoes, and herb salad.	\$34.00

Vegetables



ROASTED CAULIFLOWER STEAK Served with roasted leek purée, smoked olive oil, toasted nuts, and hot honey.	\$18.00
GRILLED MIXED MUSHROOMS Finished with roasted pearl onions and microgreens.	\$15.00
GRILLED ASPARRAGUS & BROCOLINI Served over cauliflower purée and drizzled with hot honey.	\$22.00

Sides

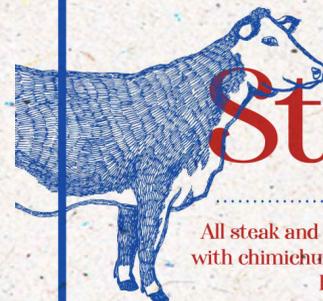
HOUSE SALAD Mixed greens, cherry tomatoes, red onion, cucumber, and house vinaigrette.	\$8.00
ARROZ COCO Coconut rice	\$9.00
CUCAYO RICE White rice mixed with crispy rice	\$7.00
ARROZ FIDEO White rice with toasted noodles	\$9.00
PAPAS ANDINAS Crisp, salted Andean baby potatoes	\$9.00
FRENCH FRIES Classic golden fries.	\$8.00
PATAcón Crispy green plantain.	\$8.00
YUCA Fried cassava served with sour cream.	\$9.00

Kids Menu



CHICKEN TENDERS AND FRENCH FRIES	\$18.00
TWO MINI CHEESE BURGERS AND FRENCH FRIES	\$20.00

Steaks



All steak and chicken dishes under 20 oz are served with chimichurri and your choice of side: French fries, house salad, or white rice.

RIB EYE 16 OZ	\$68.00
NEW YORK 14 OZ	\$62.00
PORTERHOUSE 24 OZ	\$78.00
BISTEC A CABALLO 10 OZ	\$58.00
PICANHA 35 OZ	\$120.00
PICANHA 14 OZ	\$62.00
ENTRAÑA 16 OZ	\$68.00
BEEF TENDERLOIN 10 OZ	\$56.99
POLLO AL GRILL	\$40.00
TOMAHAWK 35 OZ	\$139.99
PARRILLA ANDRÉS X2 Mixed grill for two: pork loin, chicken breast, baby beef, chorizo, moreilla, papas criollas, and arroz fideo.	\$129.00
LOMO SALTADO Stir-fried beef with onions and tomatoes in soy sauce. Served with French fries and white rice.	\$37.00
ANDRÉS BURGER Brioche bun, 6 oz beef patty, mozzarella, lettuce, tomato, caramelized onion, bacon.	\$28.00
TROPICAL BURGER Brioche bun, 6 oz beef patty, mozzarella, grilled pineapple, lettuce, tomato, bacon, caramelized onion.	\$25.00
VEGETARIAN BURGER Brioche bun, grilled portobello, mozzarella, lettuce, tomato, caramelized onion, garlic confit aioli.	\$28.00

HOUSE SPECIAL LOMO AL TRAPO 10 OZ \$58.00

Filet of beef tenderloin, cooked directly on hot coals wrapped in a salted cloth.

A 20% SERVICE CHARGE IS AUTOMATICALLY ADDED TO ALL CHECKS. ALL PRICES ARE IN U.S. DOLLARS AND DO NOT INCLUDE TAXES. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

