

BIENVENIDOS A ANDRÉS RESTAURANT.

Owned and operated by the Mera Family since 1983, we offer traditionally prepared delights of Cuban and Puerto Rican cuisine using the best ingredients available.

Each savory bite evokes the feeling of warm tropical beaches, spicy latin music and the intimate family atmosphere that only real, authentic food can bring.

Sabore la experiencia. Savor the experience.

APERITIVOS

Entremeses Variados (Platter of Cuban appetizers with dip, for two)	\$8.95
Croquetas (Two pieces of spicy, ground breaded ham)	\$3.50
Combination of Empanadas (Choice of three with chimichurri sauce)	\$7.95
Empanada de Carne, each (Beef turnover)	\$2.95
Empanada de Pollo, each (Chicken turnover)	\$2.95
Empanada de Queso, each (Cheese turnover)	\$2.75
Yuca Frita con Mojo Sauce (Fried yuca root)	\$4.95
Mariquitas con Mojo Sauce (Green fried plantain chips)	\$4.95
Tostones (Green fried plantains)	\$3.95
Tostones Rellenos (Three green plantains filled with ground beef)	\$9.95
Alcapurias (Two Puerto Rican plantain fritters with pork)	\$5.95
Papas Rellenas (Two potato balls stuffed with beef)	\$5.95

SOPAS

Sopa Del Dia (Soup of the Day)	Taza (Cup) \$3.95
	Plato (Bowl) \$5.95
Sopa De Frijoles (Black Bean Soup)	Taza (Cup) \$3.95
	Plato (Bowl) \$5.95

ENSALADAS

Ensalada Verde (Green Salad)	\$3.95
Ensalada Andrés (A large salad with tomato, lettuce, pimento, cucumber and more)	\$8.95
Ensalada de Tomate (Tomato salad with onions, garlic, and olive oil)	\$5.95
Ensalada de Aguacate (Avocado salad with onions, garlic, and olive oil)	\$5.95



Early Bird Special

All entrées list below, except Bistec Empanizado and El Presidente, are only **\$11.95** between the hours of 4:00pm–6:00pm, Monday through Thursday

ENTRÉES

Includes homestyle soup or fresh green salad with our vinaigrette dressing and basket of our garlic bread.

CHICKEN DISHES

- Arroz con Pollo** **\$12.95**
Yellow rice and savory half-chicken blended with paprika, beer, olive oil, peas, Spanish pimentos, and other spices.
- Pollo a la Plancha** **\$12.95**
Boneless chicken breast marinated in lemon and garlic, grilled and smothered with onions. Served with rice and black beans.
- Pollo Empanizado** **\$13.95**
Breaded boneless chicken breast, served with white rice and black beans.

BEEF DISHES

- Bistec Saltado** **\$13.95**
Top sirloin strips, stir-fried with thin slices of green pepper and onions in a rich beef gravy. Served with rice and black beans.
- Picadillo** **\$11.95**
Classic Cuban ground beef, olives, herbs and spices, Served with rice and black beans.
- Ropa Vieja** **\$14.95**
Shredded beef simmered with onions, green peppers, tomatoes in a delicate wine sauce. Served with rice and black beans.
- Bistec Encebollado** **\$14.95**
Puerto Rican-style top sirloin, smothered with grilled onions. Served with rice and Puerto Rican red beans.
- Bistec Empanizado** **\$15.95**
Cuban-style breaded top sirloin steak. Served with rice and black beans.
- Palomilla** **\$14.95**
Top sirloin steak lightly seasoned Cuban-style, sprinkled with a delicate blend of diced onions and parsley. Served with rice and black beans.
- Carne con Papas** **\$13.95**
Tender chunks of stewed beef with potatoes. Served with rice and black beans.
- El Presidente** **\$19.95**
Our very best USDA Prime Bavette Steak with a chimichurri sauce. Served with rice and black beans.

PORK DISHES

- Pernil de Puerco** **\$14.95**
Roast Pork served with arroz con gandules (pigeon pea rice) and yuca con mojo.
- Pierna de Puerco Asada** **\$14.95**
Cuban-style roast pork, served with moros rice and yuca con mojo (garlic sauce).
- Chuletas de Puerco** **\$14.95**
Marinated pork chops with rice and Puerto Rican-style red beans.
- Macitas de Puerco** **\$15.95**
Crispy morsels of marinated pork with mojo sauce. Served with rice and black beans.

VEGETARIAN

- Vegetariano** **\$11.95**
Vegetarian dish with yuca con mojo and plantains. Served with rice and black beans.



ENTRÉES DE MARISCOS (Seafood)

Includes homestyle soup or fresh green salad with our vinaigrette dressing and basket of our garlic bread.

Paella de Mariscos \$24.95 per person

This special course must be pre-ordered 24-hours in advance; minimum four people.

Yellow saffron rice, with chicken, shrimp, fish, mussels, clams, pimientos, peas and wine.

Camarones al Ajillo \$18.95

Succulent shrimp, sautéed in olive oil, garlic, wine and spices. Served with a side of yellow rice and Cuban-style black beans.

Camarones Enchilados \$18.95

Tender shrimp in our tomato sauce with onions, garlic, green peppers and spices. Served with yellow rice and Cuban-style black beans. (Prepared hot and spicy upon request)

Pescado en Salsa Roja \$16.95

The fish of the day covered with our tomato sauce with onions, garlic, green peppers and spices. Served with yellow rice and Cuban-style black beans.

Pescado al Mojo de Ajo \$16.95

The fish of the day sautéed in olive oil, garlic and spices. Served with yellow rice and Cuban-style black beans.

Arroz con Calamares \$14.95

Exotic black rice and tenderly sautéed strips of squid are blended with green pepper, garlic, onions and served with plantains. (Prepared hot and spicy upon request)

A LA CARTE

Cuban Sandwich (Home-styled roasted pork, baked ham and swiss cheese) \$8.95

With soup or salad \$10.95

Plantanos Maduros (Ripe fried plantains) \$3.95

Tostones (Green fried plantains) \$3.95

Arroz Blanco (White rice) \$2.95

Arroz con Gandules (Puerto Rican-style rice with pigeon peas) \$4.95

Frijoles Negros (Black beans) \$3.95

Moros (Blend of rice and black beans) \$3.95

Yuca con Mojo (Yuca root with garlic sauce) \$3.95

Alcapuria (Two Puerto Rican plantain fritters with pork) \$5.95

Pastel (One Puerto Rican tamal; please allow 20 minutes) \$5.95

Pan de Ajo (Garlic bread) \$2.95

DESSERTS

Tropical Sorbet (Your choice of Mango or Coconut)	\$4.95
Flan (Spanish caramel custard)	\$4.25
Casquitos de Guayaba Clásico <i>Halved guava shells with cream cheese. A Cuban classic.</i>	\$4.50
Empanada de Guayaba <i>Turnover of guava and cream cheese.</i>	\$3.95

SPECIALTY NON-ALCHOLIC DRINKS

Tropical Nectars <i>Your choice of Mango, Tamarindo, Guayaba, Guanabana, or Parcha</i>	\$2.25	Tropical Shakes <i>Your choice of Mamey, Guanabana, or Papaya</i>	\$4.95
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BEVERAGES

Coke	\$1.95	Guaraná <i>Brazilian berry drink</i>	\$2.25
Diet Coke	\$1.95	Materva <i>Mate tea soda</i>	\$2.25
Iced Tea	\$1.95	Iron Beer <i>Cuban soft drink (Tastes like cream soda)</i>	\$2.25
Lemonade	\$1.95	Jupiña <i>Pineapple soda</i>	\$2.25
Bottle water	\$3.95	Malta <i>Malt beverage</i>	\$2.50
Pellegrino <i>Sparkling water</i>	\$2.95	Soda de Coco <i>Coconut soda</i>	\$2.25
Colombiana <i>Columbian Cola</i>	\$2.25		
Inca Kola <i>Peruvian Kola</i>	\$2.25		

BEER

Miller Lite	\$2.75
Negra Modelo	\$3.75
Brahma	\$3.75
Pacifico	\$3.75
Corona	\$3.75
Bohemia	\$3.75
Dos Equis	\$3.75

COFFEES

Cuban Coffee <i>Decaf available</i>	\$2.25
Café con Leche (Cafe Latte) <i>Decaf available</i>	\$3.95
American Coffee	\$2.25

Cash or credit cards accepted; no checks please.

We gladly accept VISA, MasterCard, American Express, Discover Card, and Diners Club.

Parties of eight or more will have a 15% gratuity automatically added to the bill.

COUPON POLICY: Many discount cards and coupons have been discontinued.

Please check with your server before ordering to see if your coupon or discount card is still valid.

