

# ANDRÉS DINNER MENU

## APERITIVOS

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

## SOPAS

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

## ENSALADAS

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

## DINNER RECESSION BUSTERS SPECIALS

### 3-Course Meal Monday

FREE soup or salad and Andrés Famous Flan for each paid entrée.

### Plantain Tuesdays

FREE ripe plantain for each paid entrée.

### Dulce Wednesdays

FREE flan with purchase of any dinner entrée

### Vino Thursdays

One \$2.00 glass of house wine with purchase of any entrée.

Must be 21 years of age or older.

### Botella Friday

Half-price specially marked bottles of wine.

WEEKLY DINNER SPECIALS



## ENTREÉS

Includes basket of our garlic bread. Add homestyle soup or fresh green salad, \$2.00

### CHICKEN DISHES

**Arroz con Pollo** **\$11.95**

*Yellow rice and savory half-chicken blended with paprika, olive oil, peas, Spanish pimientos, and other spices.*

**Pollo a la Plancha** **\$11.95**

*Boneless chicken breast marinated in lemon and garlic, grilled and smothered with onions. Served with rice and black beans.*

**Pollo Empanizado** **\$12.95**

*Breaded boneless chicken breast, served with white rice and black beans.*

### BEEF DISHES

**Picadillo** **OUR DAILY BEST VALUE DINNER** **\$9.95**

*Classic Cuban ground beef, olives, herbs and spices, served with rice, black beans, maduros and yuca frita*

**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.*

**Ropa Vieja** **\$14.95**

*Shredded beef simmered with onions, green peppers, tomatoes in a delicate sauce. Served with rice and black beans.*

**Bistec Encebollado** **\$14.95**

*Puerto Rican-style grilled 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** **\$14.95**

*Tender chunks of stewed beef with potatoes. Served with rice and black beans.*

### PORK DISHES

**Pernil de Puerco** **\$13.95**

*Roast Pork served with arroz con gandules (pigeon pea rice) and yuca con mojo.*

**Pierna de Puerco Asada** **\$13.95**

*Cuban-style roast pork, served with moros rice and yuca con mojo (garlic sauce).*

**Chuletas de Puerco** **\$13.95**

*Marinated pork chops with rice and Puerto Rican-style red beans.*

**Macitas de Puerco** **\$14.95**

*Crispy morsels of marinated pork with mojo sauce. Served with rice and black beans.*

### VEGETARIAN

**Vegetariano** **\$10.95**

*Vegetarian dish with yuca con mojo and plantains. Served with rice and black beans.*

## DESSERTS

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

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## SPECIALTY NON-ALCHOLIC DRINKS

<b>Tropical Shakes</b>	<b>\$4.95</b>
<i>Your choice of Mamey, Guanabana, or Papaya</i>	

## BEVERAGES

<b>Coke</b>	<b>\$1.95</b>	<b>Materva</b> <i>Mate tea soda</i>	<b>\$2.25</b>
<b>Diet Coke</b>	<b>\$1.95</b>	<b>Iron Beer</b> <i>Tastes like Root Beer</i>	<b>\$2.25</b>
<b>Iced Tea</b>	<b>\$1.95</b>	<b>Jupiña</b> <i>Pineapple soda</i>	<b>\$2.25</b>
<b>Lemonade</b>	<b>\$1.95</b>	<b>Malta</b> <i>Malt beverage</i>	<b>\$2.50</b>
<b>Pellegrino</b> <i>Sparkling water</i>	<b>\$2.95</b>	<b>Soda de Coco</b> <i>Coconut soda</i>	<b>\$2.25</b>
<b>Guaraná</b> <i>Brazilian berry drink</i>	<b>\$2.25</b>		

## BEER

<b>Miller Lite</b>	<b>\$2.75</b>
<b>Negra Modelo</b>	<b>\$3.75</b>
<b>Pacifico</b>	<b>\$3.75</b>
<b>Corona</b>	<b>\$3.75</b>
<b>Bohemia</b>	<b>\$3.75</b>
<b>Dos Equis</b>	<b>\$3.75</b>

## COFFEES

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

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 18% gratuity automatically added to the bill.

COUPON POLICY: One discount per transaction including discounted gift certificates.

