



BUSINESS LUNCH \$13
Tuesday - Friday 11am to 3pm
Ask your server for 2 course lunch special of the day

First Course

Chef's Choice

Second Course

Chef's special entree

EXECUTIVE LUNCH \$17
Tuesday - Friday 11am to 3 pm
A choice of one item from each course.

First Course

Locro de Papas y Queso | ECU

Ecuadorian potato stew with queso fresco and avocado

Tequeños | VEN

Fried bread sticks filled with "queso palmita" cheese. Served with "guasacaca", avocado relish

Second Course

Silpancho | BOL

Breaded sirloin steak served over white rice and roasted potatoes. Topped with 2 sunny side up eggs and locoto salad

Aji de Gallina | PER

A savory cream sauce of aji amarillo (Peruvian pepper), chicken, pecans and parmesan cheese. Served over white rice.

Third Course

Pionono | ARG

Sponge cake rolled with homemade "dulce de leche" and dusted with confectioner's sugar.

Tres Leches de Lucuma | PER

Moist white cake soaked in 3 milk and "lucuma" (Peruvian subtropical fruit) blend. Topped with whipped cream.

ANTOJOS SMALL PLATES

Empanada de Morocho | ECU \$7

Two empanadas made from cracked white hominy corn filled with pork, rice, green onions, carrots, and green peas. Served with "aji criollo" sauce.

Anticuchos | PER \$10

Grilled beef heart kabobs served with a side of "choclo" (South American kernel corn), boiled potatoes, and "crema de Huacatay" (Peruvian black peppermint aji sauce).

Arepa "Reina Pepiada" | VEN \$8

Venezuelan corn patty stuffed with pulled chicken, mashed avocado, mayo, green peas, cilantro. Served with a side of "nata" (sour cream).

La Colombiana | COL \$9

A trio of homemade Colombian sausage, beef empanada and "arepita" corn patty. Served with "aji criollo" sauce.

Maduro Asado con Queso | ECU \$7

Whole baked sweet plantain topped with "quesillo" cheese, "sal prieta" (condiment mix with peanuts), and "aji criollo" sauce.

Arepa "La Pelua" | VEN \$8

Famous Venezuelan corn patty stuffed with "carne mechada" (shredded braised flank steak) and cheddar cheese.

Tamal de Puerco | PER \$7

Steamed yellow corn dough tamal wrapped in banana leaves and stuffed with pork, egg and olives. Served with "salsa criolla" sauce.

Tostones con Hogao de Camaron | COL \$9

Smashed green plantains topped with sauteed shrimp and white onion-tomato sauce

Tequeños | VEN \$7

Fried bread sticks filled with "queso palmita" cheese. Served with "guasacaca" avocado relish.

Salchipapas | ECU \$9

Traditional South American street food of french fries piled high with hotdog. Topped with ketchup, mayonnaise, mustard, and homemade sauces.

Add Fried eggs \$3

Pique Macho | BOL (serves 2) \$12

A plate to share: Bite-size pieces of beef, sausage, hot dog, and french fries. Topped with sliced boiled eggs and "salsa criolla"

Choclo Asado con Queso | ECU \$8

Charcoal-grilled corn topped with "mapahuira" (roasted pork pieces), cilantro avocado cream sauce, and queso fresco.

SOPAS/SOUPS

Aguadito de Pollo | PER \$6

Traditional Peruvian chicken soup

Locro de Papas y Queso | ECU \$5

Ecuadorian potato stew with queso fresco and avocado

Add side of house Salad for \$3

(Spring mix, red onions, tomatoes house vinaigrette)

ENSALADAS/SALADS

Add: Beef \$4 Shrimp \$4
Chicken \$3 Salmon \$7

Solterito Quinoa Salad | PER \$11

Fresh lettuce, "choclo" (South American corn), Peruvian organic quinoa, aji amarillo, red onions, tomatoes, potatoes, parsley, queso fresco, with a lemon vinaigrette.

Ensalada Mixta | ECU \$10

Spring mix lettuce, avocado, red onions, tomatoes, "palmito" hearts of palm, toasted pumpkin seeds, with a cilantro lime vinaigrette.

SANGUCHES/SANDWICHES

Sandwiches are available from 11:00 am to 3:00 pm. Served with a choice of potato chips or spring mix salad

Hamburguesa | COL \$11

8oz grass fed beef patty on a brioche bun, topped with ham, bacon, "queso de mano" cheese, pineapple sauce, tomatoes, onions, and crispy potato sticks.

Add Egg \$2

Churrasco | ARG \$13

Grilled skirt steak on a french baguette topped with ham, mozzarella, lettuce, tomatoes, chimichurri and a fried egg.

Pepito | VEN beef \$10 chicken \$9

Grilled beef or chicken on a hoagie roll topped with tomatoes, lettuce, "guasacaca" (avocado relish), corn sauce, crispy potato sticks.

Trcapecho | BOL \$9

Breaded sirloin steak, white rice and roasted potatoes served on a artisanal bun, topped with a sunny side-up egg and locoto salad.

Lomiton | CHI \$9

Deli style slices of marinated pork tenderloin, avocado, tomatoes, sauerkraut and mayonnaise served on an artisanal bun.

Sanguche Pollo a la Brasa | PER \$9

Charcoal roasted Peruvian chicken, "aji verde" jalapeño sauce, sweet plantains and "salsa criolla" served on a hoagie roll.

Add

Sea salt French fries \$2

Cup of soup for \$3

*An 18% gratuity will be included to parties of 6 or more. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illnesses. No split checks for parties of 8 or more.

LO NUESTRO/SIGNATURE PLATES

Aji de Gallina | PER \$13

A savory cream sauce of aji amarillo (Peruvian pepper) chicken, pecans and parmesan cheese. Served over white rice.



Bistec al Caballo | COL \$15

Pan-seared 8 oz. hanger steak, tomato-white onion sauce, topped with two fried eggs. Served with white rice and "papas criollas" (creole potatoes).

Camarones Encocados | ECU \$15

Traditional coastal dish of shrimp seasoned with citrus and spices, cooked in a sauce of cilantro, onions, tomatoes, bell peppers and coconut milk. Served with white rice, sweet plantains and "curtido" (red onions, tomatoes, lime juice and cilantro).



Silpancho | BOL \$14

Breaded sirloin steak served over white rice and roasted potatoes. Topped with 2 sunny side up eggs and locoto salad.

Pescado a la Lata | CHIL \$16

Baked salmon on a bed of white onions, potato and sausage. Topped with tomato, provolone cheese, oregano, white wine, and olive oil.

"A lo Pobre" add two fried eggs \$3



Chaufa de Quinoa | PER \$16

Vegetarian Chinese fried organic quinoa mixed with choclo, mixed vegetables, cilantro, green onions, miso and soy sauce.

Hornado | ECU \$15

Marinated roasted pork leg served with sauteed hominy, "Llapingachos" (potato cheese cakes), "agrio" (tangy vinaigrette sauce), lettuce and avocado.



Lomo Saltado | PER \$15

Peruvian style stir fry with sautéed beef tenderloin, red bell peppers, red onions, tomatoes, french fries, red wine vinegar, oyster sauce and soy sauce. Served with white rice.

"A lo Pobre" add eggs, sweet plantains and sausage \$5

Pabellon Criollo | VEN \$14

Traditional dish of shredded flank steak, "caraotas" (black beans), white rice and "tajadas" (fried plantain).

Add two fried eggs \$3

Cuy Chactado/Asado | PER | ECU \$16

Deep fried guinea pig cooked to perfection. Served with a side of roasted potatoes, "crema de rocoto" (Peruvian pepper sauce) and "salsa criolla" sauce.

CEVICHE

Mixto | PER \$16

Famous ceviche of fresh corvina, shrimp and fresh black clams marinated in lime juice. Served with sweet potato and "choclo" (South American corn). Topped with red onions and "aji limo" (Peruvian hot peppers).

Pescado | PER \$14

Fresh Corvina marinated in lime juice. Served with sweet potato and "choclo" (South American corn). Topped with red onions and "aji limo" (Peruvian hot peppers).

Camarones | ECU \$15

Poached shrimp marinated in lime juice, sour orange, ketchup, mustard, and tomato. Topped with pickled red onions, "chifles" (sliced green plantains), and toasted corn.

Concha Negra | ECU MKT

Fresh black clams marinated in lime juice, ketchup, mustard, mixed with pickled red onions, tomatoes, and cilantro. Topped with popcorn, "chifles", and toasted corn.

Add 1/2 dz of "cocnchas negras" \$8

Salmon | CHIL \$15

Diced Chilean salmon marinated in lime juice, orange juice, and toasted garlic. Mixed with bell peppers, cilantro and avocado. Served with pebere sauce and a warm French baguette.

Chochos y Palmito | ECU \$13

Typical snack from the streets of Ecuador. "Chocho" lupini beans, hearts of palm, pickled red onions and tomatoes, Topped with "chifles", avocado, and toasted corn.

"Volquetero" Add white albacore \$4

SIDES

Arepitas con queso (3)	\$6
Chorizo /Colombian sausage	\$5
Morcilla /Argentinian blood sausage	\$5
Chicharron /Deep fried pork	\$5
Queso a la plancha	\$5
Papa criolla/Colombian potatoes	\$4
Tostones/Smashed green plantains	\$4
Tajadas/Fried sweet plantains	\$4
Yuca frita/Fried yucca sticks	\$4
Arroz chaufa/Fried rice	\$4
House salad	\$4
Salsa criolla/Creole salad	\$4
Aguacate/Avocado	\$3
Caraotas/Black beans	\$3
Arroz blanco/White rice	\$3
Extra Sauce	\$0.25
Nata	\$0.50

BEBIDAS BEVERAGES

South American lemonade	\$4
South American lemonade pitcher	\$15
Arnold Palmer	\$4
Chicha morada/Purple corn drink	\$3
Chicha morada pitcher	\$12
Andes chicha morada frozen	\$4
Agua panela/Sugar cane drink	\$3
Agua panela pitcher	\$12
Bottled Drinks	\$3
Aqua Panna spring water	\$4
San Pellegrino sparkling water	\$4
Colita	\$3
Inca Kola	\$3
Diet Inca Kola	\$3
Colombiana soda	\$3
Manzana soda	\$3
Pony malta	\$3
Iced tea	\$3
Orange juice	\$3

POSTRES/DESSERTS

Dulce de Higos ECU	\$6
Preserved black mission figs in a spiced syrup. Served with queso fresco.	
Flan de Algarrobina PER	\$6
"Carob" tree syrup custard, "chirimoya" soursop fruit sauce, toasted hazelnuts and sea salt.	
Arroz con Coco VEN	\$7
Traditional rustic rice pudding sweetened with condensed milk, "papelón" (raw unrefined sugar), coconut, and walnuts.	
Tres Leches de Lucuma PER	\$8
Moist white cake soaked in 3 milk and "lucuma" (Peruvian subtropical fruit) blend. Topped with whipped cream.	
Pionono ARG	\$6
Sponge cake rolled with homemade "dulce de leche" and dusted with confectoner's sugar.	
Suspiro Limeño PER	\$8
"Sigh of Lima" layers of manjar blanco cooked with port wine. Topped with whipped cream and cinammon powder.	

JUICE BAR

Mi Casa	\$5
Papaya+ tomate de arbol + miel + naranja + banano (Papaya+ tree tomato+ honey +oj + banana)	
La Patagonia	\$4.5
Fresa + naranja + miel (strawberry+ orange juice+ honey)	
La Amazonia	\$5
Banano + fresa + leche + algarrobina + azucar (banana + strawberry + milk+ carob syrup + sugar)	
Las Galapagos	\$5
Tuna verde + pina + naranja + miel (prickly pear + pineapple+ orange juice + honey)	
El Machu Picchu	\$5
Chirimoya + maracuya + leche +miel (soursop + passion fruit + milk + honey)	
Los Andes	\$4.75
Mora + guanabana + leche (Andean blackberry + soursop + milk)	

BATIDOS/SMOOTHIES

With your choice of South American exotic fruits!

20 oz with water	\$4
20 oz with milk	\$4.5

Lulo/Native Andes mountain fruit	
Lucuma/Subtropical fruit native of Peru (milk only)	
Tomate de Arbol/Tomarillo	
Mora/Andean blackberry	
Guanabana/Soursop	
Guyaba/Guava	
Mango	
Maracuya/Passion fruit	
Papaya (water only)	
Banano (milk only)	

CAFE/COFFEE

Pan de Queso | BOL \$2
Cheese bread Bolivian style. Delicious with any coffee.

Espresso	Single \$3	Double \$4
Laté		\$4
Andes Laté		\$4
(Chirimoya/Lucuma/Algarrobina)		
Cortadito		\$4
Cappuccino		\$4
Andes Cappuccino		\$4
(Chirimoya/Lucuma/Algarrobina)		
Café Americano		\$3
Mocha		\$5
Hot tea		\$4
Hot mate		\$4
Mate laté		\$5
Hot chocolate		\$4.
Cafe con leche		\$4
Colombian coffee		\$3
Peruvian coffee		\$3
Peruvian Ponche		\$5
All our iced coffees are brewed within 24 hours of serving.		
Iced coffee		\$4
Iced coffee laté		\$4
Iced coffee mocha		\$5



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ANTOJOS SMALL PLATES

Empanada de Morocho | ECU \$7
Two empanadas made from cracked white hominy corn filled with pork, rice, green onions, carrots, and green peas. Served with "aji criollo" sauce.

Anticuchos | PER \$10
Grilled beef heart kabobs served with a side of "choclo" (South American kernel corn), boiled potatoes, and "crema de Huacatay" (Peruvian black peppermint aji sauce).

Arepa "Reina Pepiada" | VEN \$8
Venezuelan corn patty stuffed with pulled chicken, mashed avocado, mayo, green peas, cilantro. Served with a side of "nata" (sour cream).

La Colombiana | COL \$9
A trio of homemade Colombian sausage, beef empanada and "arepita" corn patty. Served with "aji criollo" sauce.

Maduro Asado con Queso | ECU ✓ \$7
Whole baked sweet plantain topped with "quesillo" cheese, "sal prieta" (condiment mix with peanuts), and "aji criollo" sauce.

Arepa "La Pelua" | VEN \$8
Famous Venezuelan corn patty stuffed with "carne mechada" (shredded braised flank steak) and cheddar cheese.

Tamal de Puerco | PER \$7
Steamed yellow corn dough tamal wrapped in banana leaves and stuffed with pork, egg and olives. Served with "salsa criolla" an crema de rocoto

Tostones con Hogao de Camaron | COL \$9
Smashed green plantains topped with sauteed shrimp and white onions-tomato sauce.

Tequeños | VEN ✓ \$7
Fried bread sticks filled with "queso palmita" cheese. Served with "guasacaca" avocado relish

Salteña de Carne | BOL \$8
Savory baked pastry filled with beef, peas, eggs, olives, raisins, and potatoes. Serve with "Llajua" (tomato aji pepper sauce). (Please allow us 20 minutes)

Salchipapas | ECU \$9
Traditional South American street food of french fries piled high with hotdog. Topped with ketchup, mayonnaise, mustard, and homemade sauces.

Add Fried eggs \$3

Pique Macho | BOL (serves 2) \$12
A plate to share: Bite-size pieces of beef, sausage, hot dog, and french fries. Topped with sliced boiled eggs and "salsa criolla"

Choclo Asado con Queso | ECU \$8
Charcoal-grilled corn topped with "mapahuir" (roasted pork pieces), cilantro avocado cream sauce, and queso fresco.

Super Jalea | PER (serves 2-4) \$12/24
Crispy fried seafood mix platter. Served with a side of yucca sticks, rocoto tartar sauce, "salsa criolla" (red onions, lime, aji limo, cilantro) and canchita

SOPAS/SOUPS

Aguadito de Pollo | PER \$6
Traditional Peruvian chicken soup.

Locro de Papas y Queso | ECU ✓ \$5
Ecuadorian potato stew with queso fresco and avocado.

Add a side of house salad for \$3
(Spring mix, red onions, tomatoes and topped with a house vinaigrette)

ENSALADAS/SALADS

Add: Beef \$4 Shrimp \$4
Chicken \$3 Salmon \$7

Solterito Quinoa Salad | PER \$11
Fresh lettuce, "choclo" (South American corn), Peruvian organic quinoa, aji amarillo, red onions, tomatoes, potatoes, parsley, queso fresco, with a lemon vinaigrette.

Ensalada Mixta | ECU \$10
Spring mix lettuce, avocado, red onions, tomatoes, "palmito" (hearts of palm), toasted pumpkin seeds, and tossed with a cilantro-lime vinaigrette. ✓

CEVICITOS Y TIRADITOS

Mixto | PER \$18
Famous ceviche of fresh corvina, shrimp and fresh black clams. Marinated in lime juice and mixed with aji limo, topped with red onions, "choclo" and sweet potato.

Pescado | PER \$15
Fresh Corvina marinated in lime juice mixed with red onions, "aji limo". and "choclo" Served with sweet potato and cancha.

Camarones | ECU \$16
Poached shrimp marinated in lime juice, sour orange, ketchup, mustard, and tomato. Served with pickled red onions, chifle, popcorn and toasted corn.

Concha Negra | ECU MKT
Fresh black clams marinated in lime juice, ketchup, and mustard. Mixed with pickled red onions, tomatoes, and cilantro. Served with popcorn, "chifles" and toasted corn.

Add 1/2 dz of "conchas negras" + \$8
Salmon | CHIL \$17
Diced Chilean salmon marinated in lime juice, orange juice, and toasted with garlic, bell peppers, cilantro and avocado. Served with pebere sauce and a warm French baguette.


Chochos y Palmito | ECU ✓ \$14
Typical snack from the streets of Ecuador. "Chocho" lupini beans, hearts of palm, pickled red onions and tomatoes, "chifles", avocados, and toasted corn.


Tiradito de Pulpo al Olivo | PER \$14
Thinly sliced octopus covered with creamy Peruvian olive sauce, candied sweet potatoes, choclo, aji limo and quinoa caviar.

Tiradito La Victoria | PER \$13
Thin slices of fresh white fish cooked with lime juice. Brushed with sesame oil, and topped with aji amarillo-ginger leche de tigre, pecans, sesame seeds and green onions.


LO NUESTRO/SIGNATURE PLATES

Pollo a la Brasa | PER \$14
Quartered charcoal roasted Peruvian chicken. Served with french fries, house salad and "aji verde" jalapeño sauce.

Churrasco Al Plato | ARG \$19 
Charcoal grilled 8 oz. skirt steak and chimichurri sauce. Served with housemade french fries and house salad.

Bistek a Caballo | COL \$17 
Pan seared 8 oz. hanger steak, tomato -white onion sauce topped with two fried eggs. Served with "papas criollas" (creole potatoes).

Camarones Encocados | ECU \$17
Traditional coastal dish of fresh shrimp seasoned with citrus and spices and cooked in a sauce of coconut milk, onions, tomatoes, bell peppers and cilantro. Served with white rice, sweet plantains and "curtido" (red onions, tomatoes, lime juice and cilantro).


Silpancho | BOL \$16 
Breaded sirloin steak served over white rice and roasted potatoes. Topped with 2 sunny-side up eggs and locoto salad.

Pescado a la Lata | CHIL \$18
Baked salmon on a bed of white onions, potato and sausage topped with tomato, provolone cheese, oregano, white wine, and olive oil. Served with pebere sauce.

"A lo Pobre" add two fried eggs \$3

Chaufa de Quinoa | PER \$16
Vegetarian Chinese fried organic quinoa mixed with choclo, mixed vegetables, cilantro, green onions, miso and soy sauce.

Hornado | ECU \$17
Marinated roasted pork leg served with sauteed hominy, "Llapingachos" (potato cheese cakes), "agrio" (tangy vinaigrette sauce), lettuce and avocado.

Lomo Saltado | PER \$18 
Stir fry with sautéed beef tenderloin, aji amarillo, french fries, red onions, tomatoes, red wine vinegar, oyster sauce and soy sauce. Served with white rice.

"A lo Pobre" add two eggs, sweet plantains and sausage \$5

Pabellon Criollo | VEN \$16
Shredded flank beef, "caraotas" black beans, white rice and "tajadas" (fried plantains).

Add two fried eggs \$3

Cuy Chactado Platter (for 2) | \$60
Deep fried guinea pig cooked to perfection. Served with a side of roasted potatoes, crema de rocoto (Peruvian aji sauce) and salsa criolla.

Ask for Ecuadorian Style Individual portion \$20

*An 18% gratuity will be included to parties of 6 or more. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illnesses. No split checks for parties of 8 or more.

SIDES

Arepitas con queso	\$6
Chorizo /Colombian sausage	\$5
Morcilla /Argentinian blood sausage	\$5
Chicharron /Deep fried pork	\$5
Queso a la plancha	\$5
Papa criolla/Colombian potatoes	\$4
Tostones/Smashed green plantains	\$4
Tajadas/Fried sweet plantains	\$4
Yuca frita/Fried yucca sticks	\$4
Arroz chaufa/Fried rice	\$4
House salad	\$4
Salsa criolla/Creole salad	\$4
Aguacate/Avocado	\$3
Carotas/Black beans	\$3
Arroz blanco/White rice	\$3

POSTRES/DESSERTS

Dulce de Higos | ECU \$6
Perserved black mission figs in a spiced syrup. Served with queso fresco.

Flan de Algarrobina | PER \$6
"Carob" tree syrup custard, "chirimoya" soursop fruit sauce, toasted hazelnuts and sea salt.

Arroz con Coco | VEN \$7
Traditional Venezuelan rustic rice pudding sweetened with condensed milk, "papelón" (raw unrefined sugar), coconut, and walnuts.

Tres Leches de Lucuma|PER \$8
Moist sponge cake soaked in 3 milks, and delicious "lucuma" (Peruvian subtropical fruit). Topped with chantilly cream.

Pionono | ARG \$6
Sponge cake rolled with homemade "dulce de leche" and dusted with confectioner's sugar.

Suspiro Limeño | PER \$8
"Sigh of Lima" delicious layers of manjar blanco cooked with port wine. Topped with chantilly cream and cinammon powder.

BEBIDAS/BEVERAGES

South American lemonade	\$4
South American lemonade pitcher	\$15
Arnold Palmer	\$4
Chicha morada/Purple corn drink	\$3
Chicha morada pitcher	\$12
Andes chicha morada frozen	\$4
Agua panela/Sugar cane drink	\$3
Bottled Drinks	\$3
Milo/Chocolate	\$3
Aqua Panna spring water	\$4
San Pellegrino sparkling water	\$4
Colita	\$3
Inca Kola	\$3
Diet Inca Kola	\$3
Colombiana soda	\$3
Manzana soda	\$3
Pony malta	\$3
Iced tea	\$3
Orange juice	\$3

BATIDOS/SMOOTHIES

With your choice of South American exotic fruits!

20 oz with water \$4
20 oz with milk \$4.5

Lulo/Native Andes mountain fruit
Lucuma/Subtropical fruit native of Peru (milk only)
Tomate de Arbol/Tomarillo
Mora/Andean blackberry
Guanabana/Soursop
Guyaba/Guava
Mango
Maracuya/Passion fruit
Papaya (water only)
Banano (milk only)

JUICE BAR

MI Casa	\$5
Papaya+ tomate de arbol + miel + naranja + banana (Papaya+ tree tomato+ honey +oj + banana)	
La Patagonia	\$4.5
Fresa + naranja + miel (strawberry+ orange juice+ honey)	
La Amazonia	\$5
Banano + fresa + leche + algarrobina + azucar (banana + strawberry + milk+ carob syrup + sugar)	
Las Galapagos	\$5
Tuna verde + pina + naranja + miel (prickly pear + pineapple+ orange juice + honey)	
El Machu Picchu	\$5
Chirimoya + maracuya + leche +miel (soursop + passion fruit + milk + honey)	
Los Andes	\$4.75
Mora + guanabana + leche (Andean blackberry + soursop + milk)	

CAFE/COFFEE

Pan de queso |BOL \$2
Bolivian style homemade cheese bread

All coffees to go that are served in a 12oz container are subject to an extra \$0.25.

Espresso	Single \$3	Double \$4
Laté	\$4	
Andes Laté	\$4	
(Chirimoya/Lucuma/Algarrobina)		
Cortadito	\$3	
Cappuccino	\$4	
Andes Cappuccino	\$4	
(Chirimoya/Lucuma/Algarrobina)		
Café Americano	\$3	
Mocha	\$5	
Hot tea	\$4	
Hot mate	\$4	
Mate laté	\$5	
Hot chocolate	\$4	
Cafe con leche	\$4	
Colombian coffee	\$3	
Peruvian coffee	\$3	
Peruvian Ponche	\$5	
All of our iced coffees are brewed within 24 hours of serving.		
Iced coffee	\$4	
Iced coffee laté	\$4	
Iced coffee mocha	\$5	



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ANDES CAFE

SOUTH AMERICAN KITCHEN


DESAYUNO/BRUNCH

Saturday - Sunday Brunch 9 am - 4:00 pm

Desayuno Peruano | PER \$12

"Pan con chicharrón". Artisan white bread, deep fried pork belly, and rocoto mayo. Served with a pork tamale, fried sweet potatoes and "salsa criolla" (red onions, lime, aji limo, cilantro)

Cachapas | VEN \$10

Fresh sweet corn pancakes stuffed with "queso de mano" cheese. Served with a side of "nata" (sour cream). 

Upgrade +\$2

Carne mechada(Braised shredded beef)

Cochino Frito(Deep fried pork)

Jamon y Queso(Ham and cheese)

Tigrillo| ECU \$11

Fried mashed green plantains, white onions, cilantro, mixed with mozzarella cheese and pork belly. Topped with two sunny-side up eggs.

Tacu Tacu A lo Pobre| PER \$15

Traditional rice and lima beans cake topped with grilled hanger steak and two sunny-side up eggs. Served with a side of sweet plantains and "salsa criolla".

Mote Pillo con Carne|ECU \$15

Pan seared outside skirt steak served with white hominy scrambled eggs, grilled green onions, and "aji criollo" sauce.

Calentado con Huevos | COL \$13

Mix of rice, black beans, tomatoes, and green onions. Topped with two sunny-side up eggs. Served with Colombian sausage, pork belly and corn patty "arepita".

Huevos con Tomate | CHI \$9

Two baked eggs topped with tomatoes, garlic, and olive oil. Served with French baguette and butter.

Llapingachos|ECU \$12

Potato cheese cakes served with homemade pork sausage, and topped with two sunny-side up eggs. Served with a side of lettuce, avocado, and "agrio"(tangy vinaigrette sauce).

Majadito Batido| BOL \$12

Santa cruz de la sierra risotto style mixed with vegetables and flank steak. Served with a side of sweet plantains topped it with two sunny side up eggs.

Huevos Pericos|VEN \$12

Three scrambled eggs mixed with tomatoes and green onions. Served with a side of carotas "black beans", sliced avocado, Venezuelan cheese and 2"corn patty"arepita

Encebollado Pal Chuchaqui |ECU\$14

Ecuadorian hangover soup made with tomato and fish broth.Served with albacore fish, yucca, pickled onions, cilantro and olive oil. Served with a side of popcorn, sliced green plantains "chifles" and roasted corn.

Extras

Eggs \$3	Bread \$2
Bacon \$4	Arepita \$2
Nata \$2	Avocado \$3
Queso \$4	Bolon \$5

ANTOJOS SMALL PLATES

Empanada de Morocho | ECU \$7

Two empanadas made from cracked white hominy corn filled with pork, rice, green onions, carrots, and green peas. Served with "aji criollo" sauce.

Arepita "La Pelua" | VEN \$9

Famous Venezuelan corn patty stuffed with "carne mechada" shredded braised flank steak, and cheddar cheese.

La Colombiana | COL \$9

A trio of homemade Colombian sausage, beef empanada and "arepita" corn patty. Served with "aji criollo" sauce.

Maduro Asado con Queso | ECU \$8

Whole baked sweet plantain topped with "quesillo" cheese, "sal prieta"(condiment mix with peanuts), and "aji criollo" sauce.

Tequeños | VEN \$7

Bried bread sticks filled with "queso palmita" cheese. Served with "guasacaca" avocado relish

Salchipapas| ECU \$9

Traditional South American street food of french fries piled high with hotdog. Topped with ketchup, mayonnaise, mustard, and homemade sauces. **Add Fried eggs \$3**

ENSALADAS/SALADS

Add: Beef \$4 **Shrimp \$4**
Chicken \$3 **Salmon \$7**

Solterito Quinoa Salad|PER \$11

Fresh lettuce, "choclo"(South American corn), Peruvian organic quinoa, aji amarillo, red onions, tomatoes, potatoes, parsley, queso fresco, with a lemon vinaigrette.

Ensalada Mixta|ECU \$10

Spring mix lettuce, avocado, red onions, tomatoes, "palmito" (hearts of palm), toasted pumpkin seeds, and tossed with a cilantro-lime vinaigrette.

LO NUESTRO/SIGNATURE PLATES

Lomo Saltado | PER \$18

Stir fry with sautéed beef tenderloin, aji amarillo, red onions, tomatoes, French fries, red wine vinegar, oyster sauce and soy sauce. Served with a side of white rice. **"A lo Pobre"**

add eggs, sweet plantains and sausage \$5

Camarones Encocados | ECU \$17

Traditional coastal dish of fresh giant shrimp seasoned with citrus and spices and cooked in a creole coconut sauce. Served with a side of white rice, sweet plantains and "curtido" (red onions, tomatoes, lime juice and cilantro)

Super Jalea|PER (serves 2-4) \$24

Crispy fried seafood mix platter. Served with a side of yucca sticks, rocoto tartar sauce, "salsa criolla" (red onions, lime, aji limo, cilantro) and canchita

Cuy Platter (for 2) | PER | ECU \$60

Deep fried guinea pig cooked to perfection. Served with a side of roasted potatoes, choclo, crema de rocoto and salsa criolla. **Ask for Ecuadorian style**

Individual portion \$20

SANGUCHES/SANDWICHES

Sandwiches are served with a choice of potato chips or spring mix salad

Hamburguesa | COL \$11

8oz grass fed beef patty on a brioche bun, topped with ham, bacon, "queso de mano" cheese, pineapple sauce, tomatoes, onions, and crispy potato sticks.

Churrasco | ARG \$13

Grilled skirt steak on a french baguette topped with ham, mozzarella, lettuce, tomatoes, chimichurri and a fried egg..

Sandguiche Pollo a la Brasa | PER \$9

Charcoal roasted Peruvian chicken, "aji verde" jalapeño sauce, sweet plantains and "salsa criolla" served on a hoagie roll.

Add

Sea salt French fries \$2

Cup of soup for \$3

CEVICITOS Y TIRADITOS

Mixto| PER \$18

Famous ceviche of fresh corvina, shrimp, octopus and fresh, black clams. Marinated in lime juice and mixed with aji limo, topped with red onions, "choclo" and sweet potato.

Pescado | PER \$15

Fresh Corvina marinated in lime juice mixed with red onions, "aji limo". and "choclo" Served with sweet potato and cancha.

Camarones | ECU \$16

Poached shrimp marinated in lime juice, sour orange, ketchup, mustard, and tomato. Served with pickled red onions, chifle, popcorn and toasted corn.

Concha Negra | ECU MKT

Fresh black clams marinated in lime juice, ketchup, and mustard. Mixed with pickled red onions, tomatoes, and cilantro. Served with popcorn, "chifles" and toasted corn..

Add 1/2 dz of "conchas negras" + \$8

Salmon|CHIL \$17

Diced Chilean salmon marinated in lime juice, orange juice, and toasted with garlic, bell peppers, cilantro and avocado.

Served with pebere sauce and a warm French baguette.

Chochos y Palmito | ECU \$14

Typical snack from the streets of Ecuador. "Chocho" lupini beans, hearts of palm, pickled red onions and tomatoes, "chifles", avocados, and toasted corn.

Leche de Tigre "Especial"|PER \$14

A blended mix of fresh cut white fish and shrimp served in a lime juice marinade. Topped with aji limo, red onions, chicharrón de pulpo "deep fried octopus" canchita and chifles.

Tiradito de Pulpo al Olivo|PER \$14

Fresh thinly sliced octopus covered with Peruvian olive creamy sauce, candied sweet potatoes, choclo, aji limo and quinoa caviar.

Tiradito La Victoria| PER \$13

Thin slices of fresh white fish cooked with lime juice. Brushed with sesame oil, and topped with aji amarillo-ginger leche de tigre, pecans, sesame seeds and green onions.

*An 18% gratuity will be included to parties of 6 or more. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illnesses. No split checks for parties of 8 or more.

SIDES

Arepitas on queso	\$6
Chorizo(colombian sausage)	\$6
Morcilla (Argentinian blood sausage)	\$6
Chiharron (deep fried pork belly)	\$5
Queso a la plancha	\$5
Papa criolla/Colombian potatoes	\$4
Tostones/Smashed green plantains	\$4
Tajadas/Fried sweet plantains	\$4
Yuca frita/Fried yucca sticks	\$4
House salad	\$4
Salsa criolla/Creole salad	\$4
Aguacate/Avocado	\$3
Caraotas/Black beans	\$3
Arroz blanco/White rice	\$3
Extra sauce	\$.25
Extra nata	\$.50

POSTRES/DESSERTS

Dulce de Higos| ECU \$6

Perserved black mission figs in a spiced syrup. Served with Queso Fresco.

Flan de Algarrobina | PER \$6

"Carob" tree syrup custard, "chirimoya" soursop fruit sauce, toasted hazelnuts and sea salt.

Arroz con Coco | VEN \$7

Traditional Venezuelan rustic rice pudding sweetened with condensed milk, papelon "raw unrefined sugar", coconut, raisins and walnuts.

Tres Leches de Lucuma|PER\$8

Moist sponge cake soaked in 3 milks, and delicious lucuma (Peruvian subtropical fruit) topped with chantilly cream.

Pionono | ARG \$6

Peruvian cake roll with homemade "dulce de leche" and dusted with powdered sugar.

Suspiro Limeño | PER \$8

"Sigh of Lima" delicious layers of manjar blanco cooked with port wine. Topped with chantilly cream and cinammon powder.

Pan de queso|BOL \$5

Bolivian style homemade chesse bread> Served with a delicious side of organic quinoa/passion fruit marmalade.

BEBIDAS BEVERAGES

South American lemonade	\$4
South American lemonade pitcher	\$15
Arnold Palmer	\$4
Chicha morada/Purple corn drink	\$3
Chicha morada pitcher	\$12
Agua panela/sugar cane drink	\$3
Agua panela pither	\$12
Bottled Drinks	\$3
Acqua Panna spring water	\$4
San Pelegrino sparkling water	\$4
Colita	\$3
Inca Kola/Diet Peruana	\$3
Colombiana soda	\$3
Manzana soda	\$3
Pony malta	\$3
Malta Polar	\$3
Iced tea	\$3
Orange juice	\$3

CAFE/COFFEE

All coffees to go that are served in a 12oz container are subject to an extra \$0.25

Espresso Single \$3 Double \$4

Laté \$4

Andes Laté \$4

(Chirimoya/Lucuma/Algarrobina)

Cortadito \$4

Cappuccino \$4

Andes Cappuccino \$4

(Chirimoya/Lucuma/Algarrobina)

Café Americano \$3

Mocha \$5

Hot tea \$4

Hot mate \$4

Mate laté \$5

Hot chocolate \$4

Cafe con leche \$4

Colombian coffee \$3

Peruvian coffee \$3

Peruvian Ponche \$5

All our iced coffees are brewed within 24 hours of serving.

Iced coffee \$3

Iced coffee laté \$4

Iced coffee mocha \$5

JUICE BAR

Mi casa \$5

Papaya + tomate de arbol + miel +naranja + banano (papaya+tree tomato+honey+oj+banana)

La Patagonia \$4.5

Fresa + naranja + miel (strawberry+ orange juice+ honey)

La Amazonia \$5

Banano + fresa + leche + algarrobina + azucar (banana + strawberry + milk+ carob syrup + sugar)

Las Galapagos \$5

Tuna verde + pina + naranja + miel (prickly pear + pineapple+ orange juice + honey)

El Machu Picchu \$5

Chirimoya + maracuya + leche +miel (soursop + passion fruit + milk + honey)

Los Andes \$4.75

Mora + guanabana + leche (Andean blackberry + soursop + milk)

BATIDOS/SMOOTHIES

with your choice of South American exotic fruits

20 oz with water \$4

20 oz with milk \$4.5

Lulo/Native Andes mountain fruit

Lucuma/Subtropical fruit native of Peru (milk only)

Tomate de Arbol/Tomarillo

Mora/Andean blackberry

Guanabana/Soursop

Guyaba/Guava

Mango

Maracuya/Passion fruit

Papaya

Banana (milk only)



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