

Note: prices subject to change without notice. 18% Service charge may be included on the bill.

Andrea's Chicken

RESTAURANT

Appetizers

- Empanadas (2) \$10**
Flour patties filled with chicken and mozzarella cheese, raisins seasoned with aji panca sauce.
- Tamal \$10**
Traditional Peruvian tamal filled with pork topped with salsa criolla.
- Fried Calamari \$18**
Crispy tender Calamari served with marinara sauce.
- Papa A La Huancaína \$12**
Boiled potato in a spicy creamy huancaína sauce sliced of hard-boiled egg and black olive.

- Anticuchos \$16**
2 Grilled Beef heart skewers served with boiled potato huancaína sauce and white corn.
- Nachos \$18**
Totopos, beef, beans, cheddar, mozzarella, cotija & mozzarella cheese jalapenos, pico de gallo, guacamole and sour cream.
- Guacamole and Tostones or Chips \$15**
Avocado, tomato, onion, cilantro & serrano pepper.
- Salchipapas \$10**
French fries with fried sliced sausages.

Sodas and Lemonades

- Sodas \$4**
Inca cola, Diet coke, coke, sprite, ginger ale, iced tea
- Snapple \$4**
- Pellegrino Water (SM) \$5**
Pellegrino Water (LG) \$8
- Saratoga Water (SM) \$5**
Saratoga Water (LG) \$8
- Chicha Morada (pitcher) \$20**
Chicha Morada (glass) \$7
- Lemonade \$6**
Passion Fruit, Mango, Strawberry, Lemon, Coconut

Ceviches

- Leche de Tigre \$18**
- Ceviche Mixto \$26**
Blue snapper raw fish, shrimps, calamari, mussels marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato and corn.
- Ceviche De Corvina \$22**
Blue snapper raw fish marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato and corn.
- Choritos A La Chalaca \$16**
Mussels on half shell mixed with corn, onions, tomatoes, cilantro, and hot pepper, marinated in lime juice.

- Ceviche Carretilero \$28**
Blue snapper raw fish marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato, corn, and fried calamari.
- Ceviche De Camarones \$18**
Shrimps marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato and corn.
- Salmon Ceviche \$22**
Salmon marinated in fresh lime juice, mixed red onions, cilantro, and hot pepper rocoto served with sweet potato and corn.

\$14-\$15 LUNCH SPECIALS

Available Monday through Saturday 11am-4pm
Please ask for Lunch Special of the Day

Pollo a La Brasa (Rotisserie Chicken)

Andrea's Chicken Whole \$22 | Half \$11
(No sides) Marinated with the Most Delicious Andrea's seasoning.

Emilio's Special \$18
1/4 of chicken served with yellow rice and beans or French fries and mix avocado salad.

Gabriel's Combo \$44
(SERVES 3 PEOPLE)
Whole chicken, French fries, and mix avocado salad.

Andrea's Combo \$60
(SERVES 4 PEOPLE)
Whole Andrea's chicken, yellow rice, beans, tostones or maduros, salchipapas and mix avocado salad.

Joel's Express \$44
(SERVES 3 PEOPLE)
Whole chicken, yellow rice, beans, and mixed avocado salad.

Half Chicken Special Combo \$32
(SERVES 2 PEOPLE)
Served with yellow rice and beans or French fries and mix avocado salad.

ADD A SIDE

- Half Chicken with rice & beans \$16
- Half Chicken with fried rice \$17
- Half Chicken with French fries \$16

Seafood (Mariscos)

Jalea Small (for 1) \$26 | Med (2pp) \$48
Fried mix seafood platter topped with salsa criolla served with fried yucca.

Camarones Cuzco \$26
Sautéed shrimps in aji Amarillo, garlic, cilantro, and white wine, served with yellow rice and salsa criolla.

Salmon Cuzco \$30
Baked salmon in aji Amarillo, garlic, cilantro, and white wine, served with yellow rice and salsa criolla.

Baked Salmon \$28
Baked salmon served with yellow rice and avocado salad.

Pescado A Lo Macho \$30
Fried fish in spicy creamy sauce, shrimps, calamari, and mussels served with yellow rice.

Corvina Frita \$26
Fried blue snapper served with white rice French fries and salsa criolla.

Arroz con Mariscos (Peruvian style Seafood Paella) \$30
Rice mixed and sautéed with clams, mussels, shrimps, and calamari served with salsa criolla.

Side Orders

\$7

Saffron Rice, Red Beans, Green Plantains, French Fries, Fried Yucca, Avocado Slices, Maduros, White Rice, Salsa Criolla

Mix Avocado Salad sm \$8 | lg \$12

Chaufa Solo (fried rice plain) \$10

Soups

- Pariuela \$30**
Seafood soup; fish, calamari, mussels, clams, and shrimp.
- Chupe De Camarones LG \$22**
Shrimp soup with heavy cream, rice, corn, green peas, pouched egg, aji panca, aji escabeche and fresh cheese.

Happy Hour

MONDAY-FRIDAY ALL DAY

Business Hours

Sun-Thurs 11am-9pm
Fri 11am-10pm
Sat 11:30-10pm

Entrees

- Lomo Saltado**
Skirt Steak (Entraña) \$30 | Filet Mignon \$39.99
Strips of beef sautéed with onions, tomatoes, soy sauce served over French fries and white rice.
- Tacu Tacu**
Mix of rice and Canario beans served with salsa criolla
w/8oz Skirt Steak \$34 w/Corvina \$32
w/Lomo Saltado Skirt Steak (Entraña) \$36

Fried Rice (Chaufas)

- Chaufa De Pollo \$18**
Peruvian style fried rice, mixed with chicken, eggs, scallions, red peppers, and soy sauce.
- Chaufa Mixto Especial \$24**
Peruvian style fried rice, mixed with chicken, beef, shrimps, eggs, scallions, red peppers, and soy sauce.
- Chaufa Con Carne \$18**
Peruvian style fried rice, mixed with chicken, hegs, scallions, eggs, scallions, red peppers, and soy sauce.
- Chaufa Con Carne \$32**
Peruvian style fried rice, mixed with: beef, eggs, scallions, red peppers, and soy sauce.

A La Parrilla

- Pechuga A La Parrilla \$18**
Grilled chicken breast served with yellow rice, beans, add \$6 for Avocado salad.
- 16oz Churrasco \$45**
(GRILLED NY STRIPLIN STEAK) CHOOSE TWO Rice & Beans, French Fries, or Salad
- 16oz Entraña \$48**
(GRILLED SKIRT STEAK) CHOOSE TWO Rice & Beans, French Fries, or Salad
- 8oz Entraña \$34**
(GRILLED SKIRT STEAK) CHOOSE TWO Rice & Beans, French Fries, or Salad

Bistec a lo Pobre \$38
12oz Grilled NY steak or 8oz Skirt Steak served with white rice, French fries, maduros, and 2 fried eggs.