



ANDES CAFE

Houston Restaurant Week 2016

August 1-September 6, 2016

Benefiting the Houston Food Bank

BRUNCH MENU \$20 pp

First Course

Tiradito 2 Sabores | PERU (GF)

Thin slices of Atlantic salmon covered in delicious rocoto sauce and passion fruit-aji amarillo, fried quinoa, sweet potato, and choclo "South American giant corn".

Anticucho de Corazon | BOLIVIA (GF)

Two street-food style beef heart skewers. Served with a side of boiled yucca sticks and spicy peanut sauce.

Ensalada Chilena | CHILE (GF)

Iceberg lettuce, tomatoes, white onions, red wine vinegar, cilantro and extra virgin olive oil.

Second Course

Encebollado | ECUADOR (GF)

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

Trcapecho | BOLIVIA

Artisan Bolivian sandwich from Cochabamba- made of layers of white rice, boiled potatoes, breaded CBA sirloin steak, locoto salad and two fries eggs on top.

Cachapa con Cochino Frito | VENEZUELA

Sweet corn pancakes stuffed with deep fried pork shoulder and "queso de mano". Served with a side of nata.

Add a Third course for an extra \$5

Tiramisu | ARGENTINA

Sponge cake, mascarpone, lady fingers, coffee, dulce de leche.

Suspiro Limeño | PERU

'Sigh of Lima"-delicious layers of manjar blanco with port wine. Topped with whipped cream.

Dulce de Lechoza | VENEZUELA

Green papaya, panela "sugar cane" syrup, cinnamon.

Restaurant will donate \$3 to the Houston Food Bank from each \$20 HRW brunch sold.

Food Bank will generate 9 meals from this donation. Thank you for dining with us!

Tax & gratuity are not included.



ANDES CAFE

**Houston Restaurant Weeks 2016
August 1-September 5, 2016
Benefiting the Houston Food Bank**

DINNER MENU \$35 pp

First Course

Papas a la Huacaina | PERU

Slices of boiled Yukon potatoes covered with a rich “aji amarillo” on a bed of lettuce topped with boiled egg, queso fresco and Peruvian olives.

Conchas Asadas | ECUADOR (GF)

Grilled Ecuadorian black clams, “encebollado” pickled onions, tomatoes, lime juice, and sea salt.

Pique Macho | BOLIVIA

Bite-sized pieces of beef, sausage, hot dog and french fries. Topped with sliced boiled eggs and “salsa criolla”.

Second Course

Bandeja Paisa | COLOMBIA

Grilled steak, sausage, rice, beans, chicharon, avocado, corn bread, sweet plantain and topped with an egg.

Picante de Cuy | PERU

Baked guinea pig immersed in a Peruvian aji pepper sauce served with a side of Yukon potatoes, white rice served on a bed of lettuce and topped with with “salsa criolla”.

Corvina de la Abuela | CHILE

South American Corvina stuffed with rock shrimp, bottom mushrooms and Yukon potatoes infused with a shellfish cream sauce.

Third Course

Tiramisu | ARGENTINA

Sponge cake, mascarpone, lady fingers, coffee, and dulce de leche.

Suspiro Limeño | PERU

‘Sigh of Lima’-delicious layers of manjar blanco with port wine. Topped with whipped cream.

Dulce de Lechoza | VENEZUELA

Green papaya, panela “sugar cane” syrup, and cinnamon.

Restaurant will donate \$5 to the Houston Food Bank from each \$35 HRW dinner sold.

Food Bank will generate 15 meals from this donation. Thank you for dining with us!

Tax & gratuity are not included.