




Appetizers and Salads

Ceviche :(seasonal) 13.95



Nachos: Tortilla chips topped with refried beans, onions – cilantro, peppers, tomatoes and jalapenos, baked with cheese.


Ground Beef Large 9.50 Small 6.50 Grilled Chicken Large 10.25 Small 6.25
Grilled Steak Large 10.75 Small 7.75 Vegetarian Large 8.95 Small 6.25

Quesadillas de la Tia Rosa: Flour tortilla filled with cheese 7.75

Add grilled chicken 8.50 Add grilled steak 8.95
Vegetarian 7.95 Add Seafood 12.25

Guacamole Appetizer: (made fresh daily) 5.75

Queso Fundito: Chihuahua string cheese with red onions, roasted tomatoes and Mexican chorizo, served with a side of flour tortillas 8.95



Cancun Crab Cakes: Two crab cakes served over a bed of mixed greens, topped with grilled pineapple and a chipotle mayonnaise dressing. 10.25


Crispy Chicken Taquitos: Corn tortillas filled with chicken pan fried and served over a bed of lettuce and refried beans, topped with tomatoes, sour cream, and queso fresco. 7.95

Refill Chips and Salsa: 2.00

House Salad: 8.95
Mixed greens, tomato, bell peppers, onions, cucumber, and cheese with Andale's house dressing.

With chicken 10.75 With Shrimp 14.25
With grilled steak 11.25 With Salmon 15.75

Spinach Salad: Cranberries, pine nuts, and crumbled blue cheese served over spinach and topped with apples and Andale's balsamic vinaigrette. 8.95



Tostadas: 8.25
Fried corn tortilla, spread with refried beans and topped with cheese, lettuce, tomatoes and queso fresco.
Add Chicken 10.50 Add grilled steak 10.95
Add sautéed tomatoes, onions – cilantro, bell peppers 9.75

Dinner Menu



Entrees




Pineapple Jerk Chicken: Jerk marinated chicken sautéed with pineapple, onions and cilantro, black beans, and sliced avocado and tomatillo sauce, served over rice. 16.95

Carne Asada: Marinated char – grilled steak served with guacamole, nopales, rice, refried beans, and flour tortillas. 15.95

Mole con Pollo: Boneless chicken breast smothered with our homemade mole sauce, topped with sesame seeds and served with rice and black beans. 14.95

Chicken Flautas: Two flour tortillas filled with shredded chicken, pan fried and topped with our ranchera sauce, served with rice and black beans. 14.95


Chile Rellenos: Roasted poblano pepper filled with Oaxaca string cheese and baked in our roasted tomato sauce, served with rice and nopales. 14.95



Grilled Salmon: 8 oz. Grilled Salmon Filet seasoned with chipotle sauce, served with nopales and rice. 18.95

Seafood Plate: Shrimp and crabmeat mixed with bell peppers, onions and cilantro, sautéed in our tomatillo sauce, and served on a bed of rice with one crab cake. 18.95

Tacos de Bistek: Three 6 inch corn tortillas filled with steak a la Mexicana (Sirloin strip steak marinated in garlic and herbs, sautéed with onions, roasted tomatoes and jalapenos), shaved lettuce and tomatoes, served with rice and refried beans. 14.95



Fajitas: Sizzling bed of onions and bell peppers with your choice of meat, with guacamole, cheese, refried beans, sour cream, and three flour tortillas on the side.

Carne Asada (Steak) 16.25	Carnitas (pork) 15.95
Shrimp 16.95	Salmon 18.95
Pollo (chicken) 15.95	Tuna 18.95


Taco Salad: Pan fried tortilla filled with lettuce, onion, cilantro, bell peppers, BBQ beans, corn salad and your choice of:
Pollo (chicken) 14.95 Carne Asada (Steak) 15.25 Chipotle Salmon 16.95

Before placing your order, please inform your server if a person in your party has a food allergy.
18% Gratuity may be added to parties of 5 or more.



Burritos and Enchiladas

Burritos are served on 12 inch flour tortillas and filled with your choice of:



Fish Burrito: Fried fish fillet with cheese, lettuce, blackbeans, caramelized onions, corn salad, guacamole, and chipotle mayo dressing. 14.95


Burrito de Pollo: Grilled chicken with rice, cheese, refried beans, tomatoes, lettuce, and sour cream on the side. 8.95

Burrito de Carne Asada: Char – grilled steak with rice, refried beans, tomatoes, cheese, and lettuce, with sour cream on the side. 9.25

Burrito de Carnitas: Roasted pulled pork with rice, onions – cilantro, jalapenos, cheese, lettuce, and refried beans, with sour cream on the side. 9.25

Burrito de Picadillo: Ground beef with rice, refried beans, onions, lettuce, and cheese, with sour cream on the side. 8.95

Burrito Vegetariano: Sautéed bell peppers, tomatoes and onions and cilantro, with rice, black beans, cheese, and lettuce, with sour cream on the side. 7.95



Chicken Enchiladas: Two corn tortillas filled with shredded chicken, baked with guajillo sauce and cheese, served with rice and refried beans. 14.95

Cheese Enchiladas: Two corn tortillas filled with cheese, baked in guajillo sauce, served with rice and black beans. 13.95

Pork Enchiladas: Two corn tortillas filled with roasted pork, baked with cheese and tomatillo sauce, served with rice and refried beans. 14.25

Picadillo Enchiladas: Two corn tortillas filled with picadillo (ground beef), baked with cheese and guajillo sauce, served with rice and refried beans. 14.25



Homemade Smoky Chipotle Sauce 1.00

Extra Cheese .50
Add Guacamole 1.75

Add Nopales 1.25
Add Jalapenos 1.00