

GOOD MORNING
BREAKFAST MENU AT ANDANZA

TO START

<ul style="list-style-type: none"> • MARKET FRUIT Selection of fresh seasonal fruit •• YOGURT WITH GRANOLA Fresh seasonal fruit, agave nectar, amaranth •• HEARTY OATMEAL Dried fruit, date sugar, cinnamon. Choose the milk of your preference: whole, light, almond or lactose-free •• MUESLI Apple, orange, yogurt, almond, plantain, agave nectar •• WAFFLES WITH PLANTAIN Nutella, cacao, cinnamon •• XOCONOSTLE AND CHIA BOWL Yogurt, meringue, fresh ginger •• CASA SIERRA NEVADA PANCAKES Fresh seasonal fruit, fresh ricotta, cajeta, caramelized hazelnuts •• BRIOCHE FRENCH TOAST Strawberry, toasted almonds, maple syrup •• OATMEAL TORTITAS Red fruits, plantain, honey, cacao from Chiapas 	<p>140</p> <p>140</p> <p>140</p> <p>145</p> <p>145</p> <p>145</p> <p>145</p> <p>145</p> <p>160</p>
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ANDANZA SPECIALTIES

<p>RED OR GREEN CHILAQUILES Sour cream, panela cheese, beans, onion, cilantro, avocado. Enjoy them with eggs to your choice or chicken</p> <p>SHORT RIB EGGS BENEDICT Poached egg, brioche, spinach, roasted tomato, hollandaise sauce</p> <p>HUEVOS RANCHEROS Refried beans, tortilla, homemade ranchera salsa, pico de gallo, fresh ranch cheese</p> <ul style="list-style-type: none"> • SMOKED SALMON Preserved lemon, cream cheese, red onion, capers, bagel • BURRITO AU GRATIN Scrambled egg with chorizo, beans, pico de gallo, avocado • CHICKEN ENCHILADAS Green ranchera salsa, cheese, avocado, sour cream, pickled onion, serrano chili <p>YOUR CHOICE OF EGGS Fried, scrambled, omelette, poached or hard boiled. Served with potato, beans, local roasted tomato. Choose a side of bacon, sausage, ham or green salad</p> <p>FRIED EGGS CACEROLA STYLE Chorizo, xcatic chili, beans, cilantro, tortillas</p> <ul style="list-style-type: none"> • EGG AND SALMON TOAST Cream cheese, avocado, olive, Meyer lemon, sprout •• OPEN-FACED TOMATO SANDWICH Seed melba, avocado, organic tomatoes, lettuce, morita chili, lime and sprouts 	<p>180</p> <p>220</p> <p>170</p> <p>250</p> <p>180</p> <p>180</p> <p>170</p> <p>185</p> <p>250</p> <p>165</p>
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ADDITIONAL TEMPTATIONS

<p>HOUSE CHOCOLATE WITH CHURROS Chili peppers, wild honey, vanilla, spices</p> <p>REVITALIZING JUICE Spirulina, apple, ginger, spinach, cucumber, celery</p> <p>VITAMIN JUICE Chlorophyll, papaya, mango, strawberry, orange</p>	<p>65</p> <p>150</p> <p>160</p>	<p>ADD TO YOUR DISH</p> <p>SHRIMP 110 ARRACHERA 120</p> <p>MIMOSA Grapefruit juice, lavender, sparkling wine</p>	<p>217</p>
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• VEGETARIAN • VEGAN • CONTAINS GLUTEN

Some of our foods contain allergens. Please contact us for more information and let us know if you have any allergies or special dietary requirements.
All prices are quoted in MXN and are inclusive of 16% tax. 10% service charge is not included.

MENÚ DE ALMUERZO EN ANDANZA

LUNCH MENU AT ANDANZA

ENTRADAS / STARTERS

• GUACAMOLE	180
Pico de gallo, queso fresco de rancho, totopos / Pico de gallo, fresh ranch cheese, tortilla chips	
• ENSALADA CESAR / CAESAR SALAD	210
Crujiente de queso parmesano, acompañada de pollo a la parrilla 100g / Parmesan cheese crisp with grilled chicken 100g	
• ENSALADA DE BETABEL ROSTIZADO CON MIEL / HONEY ROASTED BEET SALAD	180
Variedad de lechugas, cítricos, zanahoria, crema de queso de cabra y vinagreta de naranja / Baby lettuce, citrics, carrots, goat's cheese cream and orange vinaigrette	
QUESO OAXACA FUNDIDO / MELTED OAXACA CHEESE	180
Chilorio casero, especias, cilantro, tortillas, salsas / Homemade chilorio, spices, cilantro, tortillas, salsas	
CREMA DE CHICHARRÓN / CHICHARRON CREAM	160
Pico de gallo, crema agria, queso cotija, julianas de tortilla / Pico de gallo, sour cream, cotija cheese, tortilla chips	

PLATILLOS PRINCIPALES / MAIN COURSES

FILETE DE PESCADO A LA TALLA / CATCH OF THE DAY A LA TALLA STYLE 200g	370
Adobo de chile ancho / Broiled with chile ancho	
ATÚN SELLADO / SEARED TUNA	310
Rigatoni con jitomates, aceitunas negras, albahaca / Rigatoni tossed in tomatoes, black olives, basil	
CAMARONES AL MOJO DE AJO / SHRIMPS MOJO DE AJO STYLE 210g	310
Ajo y mantequilla / Garlic and butter	
PULPO ADOBADO AL CARBÓN / CHARBROILED OCTOPUS 200g	310
Ensalada de nopal a la mexicana / Cactus paddle salad	
TACOS DE ARRACHERA ASADA / GRILLED FLANK STEAK TACOS	260
Nopal asado, cebollitas cambrey / Grilled cactus, cambrey onion	
TACOS DE PANZA DE CERDO AL PIBIL / PORK BELLY PIBIL STYLE TACOS	220
Asada lentamente con cebolla encurtida, salsa habanero / Slow roasted with pickled onion and habanero sauce	
RIB EYE 300g	650
Chimichurri de perejil y pimienta rosa, papas al ajo, ensalada fresca / Parsley and pink pepper chimichurri, potatoes with garlic, fresh salad	
ARRACHERA A LA PARRILLA / GRILLED FLANK STEAK 200g	290
Bañada en salsa de chile guajillo con chile relleno de ensalada de nopal, queso, cebolla cambrey asada / Covered with guajillo chile sauce, stuffed poblano pepper, cactus salad, fresh cheese	
• CLUB SÁNDWICH	240
Jamón York, tocino, pechuga de pollo, jitomate, lechuga, mayonesa, aguacate, papas a la francesa / Ham, bacon, chicken breast, avocado, tomato, lettuce, mayonnaise, french fries	
• HAMBURGESA / HAMBURGER 225g	250
Carne orgánica local de Cañada de la Virgen, queso manchego local Los Rehiletos, tocino, tomate asado, piña, cebolla caramelizada, papas a la francesa / Cañada de la Virgen local organic beef, Los Rehiletos local manchego cheese, bacon, roasted tomato, caramelized onion, french fries	

• VEGETARIANO / VEGETARIAN • CON GLUTEN / CONTAINS GLUTEN

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MEXICAN CUISINE WITH CONTEMPORARY FLAIR

STARTERS

BONE MARROW AND OCTOPUS Tomato, onion, coriander, corn tortillas	200
CONFIT DUCK TACOS Onion, cilantro, radish, morita chili, tamarind	180
•• FRIED CHEESE Green tomato, black olives, olive oil, fresh herbs	160
• SALMON TARTAR Mayonnaise, habanero, avocado, cilantro, flour crisp	250

SALADS

• QUINOA Cucumber, jícama, organic lettuce, spirulina, sunflower seed, mint	190
• LOCAL TOMATO Cilantro, orange, red onion, mezcal vinaigrette, garlic	180
• ROASTED CACTUS Fresh cheese, cilantro, tomato, serrano chili, seeds, olive oil	150
•• GREEN WITH ROASTED VEGETABLES Lettuce, seasonal vegetables, avocado, panko, herbs, thyme, lemon	180

SOUPS

• TORTILLA SOUP Avocado, tortilla, cheese, guajillo chili, sour cream, oregano	160
•• COLD AVOCADO SOUP Coconut, serrano chili, cucumber, crunchy bread, lemon purée, olive oil	180

MAIN COURSES

•• MUSHROOM PENNE Cream, cuitlacoche, butter, thyme, parmesan cheese	220
CATCH OF THE DAY Chickpea, chorizo, cilantro, vegetables, roasted lemon	390
TUNA Mango, tomato, xoconostle, cilantro, avocado, cajun, radish	350
CHICKEN BREAST Chilmole, baby potatoes, cauliflower, xcatic chili	280
PORK BELLY Risotto with local tomato, cactus, butter, garlic, parmesan cheese	250
BEEF FILET Beans, black truffle, chili marinade, onion petals, vegetables, beef juice	790
SLOW-COOKED BEEF RIB Potato purée, orange, chayote, sprouts	480
• ORGÁNIC CARROTS Sweet potato, balsamic vinager, green beans, roasted orange	280

FROM OUR GRILL

CARIBBEAN SNAPPER	310
SHRIMPS FROM THE GULF	320
PACIFIC SALMON	320
RIB EYE	550

SIDES

• CORN ON THE COB	100
• POTATO PURÉE	100
• FRENCH FRIES	100
• GRILLED VEGETABLES	100

SALSAS

• CILANTRO CHIMICHURRI
• CRIOLLA
• GARLIC BUTTER
BEEF AU JUS

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POSTRES / DESSERTS

ANDANZA

PASTEL DE CHOCOLATE 160
Bizcocho de chocolate , ganache de chocolate amargo, corteza de chocolate, frutos rojos, helado de espresso

• PIÑA ASADA 120
Cocida con aceite de limón y miel de agave, lascas de zanahoria baby y betabel, zanahoria cocida en jarabe de tomillo, pepita caramelizada, sorbete de guayaba y toronja

PASTEL DE TRES LECHEs Y MEZCAL 130
Bizcocho de vainilla hidratado con leches y mezcal, crema de vainilla, helado fresco, merengue deshidratado

MANZANA Y MIEL 130
Manzana y nuez cocidas en vinagre balsámico de pera y canela, crema de miel de mezquite, helado de cardamomo, manzana fresca y crumble de pimienta

HELADOS Y SORBETES 100
Vainilla, chocolate, espresso, cardamomo
Guayaba con toronja, limón, fresa, mango

CHOCOLATE CAKE 160
Chocolate sponge cake, bitter chocolate ganache, chocolate crust, red berries, espresso ice cream

• ROASTED PINEAPPLE 120
Cooked with lemon oil and agave nectar, baby carrot and beet slices, carrot cooked in thyme syrup, caramelized pepita, guava and grapefruit sorbet

THREE MILK AND MEZCAL CAKE 130
Hydrated vanilla sponge cake with milks and mezcal, vanilla cream, fresh figs, dehydrated meringue

APPLE AND HONEY 130
Apple and walnut cooked in pear and cinnamon balsamic vinegar, mesquite honey cream, cardamom ice cream, fresh apple and pepper crumble

ICE CREAMS AND SORBETS 100
Vainilla, chocolate, espresso, cardamom
Guava with grapefruit, lime, strawberry, mango

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