



RESTAURANTE

History of Andale's

In 1980, the Andale company was established in Puerto Vallarta, accompanied by Don José Peña, who helped us build it with his donkeys, bringing sand from the river and carrying other materials to the second level, as his donkeys were trained to climb stairs. It started with one level and three tables.

Thanks to the efforts of everyone who has contributed to its growth with their support, in one way or another, allowing us to continue meeting people from all over the world, following the grandfather's strategy:

•Quality

•Service

•Price

*Our greatest profit
is your friendship.*

ANDALE



RESTAURANTE
SINCE 1980





DINNER 6:00 pm to 11:00 pm

VEAL OSSOBUCO

Slow-cooked in a sauce made with white wine, Italian herbs, tomato, and onion, served on a bed of rice (100g) or pasta (100g).

\$650

TRUFFLED PASTA WITH CHICKEN \$220

Cooked al dente with truffle oil, accompanied by chicken (200g). Your choice of pasta: Spaghetti, fettuccine, or angel hair.

FAJITAS

Beef, Chicken, Mixed (180g)

\$260

Shrimp and Mixed with shrimp (180g)

\$290

Vegetables

\$210

Served with fresh vegetable (100g), cheese on top, rice (60g), refried beans (60g), guacamole (60g) and flour tortillas (3 pcs 180g)

CHILE EN NOGADA \$250

Poblano pepper stuffed with ground beef and dried fruit (150g) Covered with walnut-cream cheese sauce. Topped with pomegranate seeds and walnut. Served with guacamole (60g) and refried beans (60g).

•All extra ingredients or side dishes will have an additional cost of maximum 50 pesos per side dish, for a total of 40 grams. Ask for the cost of your side dish.

•All our prices are in Mexican pesos, including VAT.

•Our dishes include 6 tortillas or 2 breads.



Coconut shrimp with guacamole

Tomato and panela cheese salad

Nachos with chicken

Guacamole

Caesar salad with shrimp

APPETIZERS

COCONUT SHRIMP (180g)

With guacamole

\$270

MIXED SALAD (300g)

\$99

CAESAR SALAD

\$140

With Chicken (150g)

\$199

With Shrimp (90g)

\$219

TOMATO AND PANELA CHEESE SALAD \$145

A refreshing combination of tomato and panela cheese, bathed in a delicious basil pesto sauce and topped with crunchy walnuts.

GUACAMOLE (300g)

\$140

SOUP OF THE DAY (350ml)

\$99

TORTILLA SOUP (60g)

\$99

ONION SOUP (60g)

\$99

NACHOS (200g of refried beans)

\$150

NACHOS WITH CHICKEN OR BEEF (150g) \$180

Veal Ossobuco





Surf & Turf



Rib Eye
Steak



Fish Tacos
Orly Style

DINNER 6:00 pm to 11:00 pm

SHRIMP ANY STYLE

Regular shrimp (180g) \$270
Giant shrimp (200g) \$550
Coconut, garlic, breaded, diablo style, served with rice (100g) and mixed vegetables (100g).

CATCH OF THE DAY

Choice of garlic, ajillo, grilled, breaded or mango sauce, (180g) served with rice and mixed vegetables. \$280

SEAFOOD PASTA

Your choice of pasta: spaghetti, angel hair, linguini or fettuccini with shrimp, scallops, fish, (170 g) on casse sauce. \$290

CHICKEN BREAST

Choice of Parmesan, breaded or barbecued (180g) served with rice (100g) or pasta (100g) and mixed vegetables (100g). \$220

SURF & TURF

Juicy flank steak medallion (150g) cooked to perfection and bathed in a homemade mushroom sauce, accompanied by juicy shrimp (90 gr) and sautéed vegetables. \$299

PORK LOIN PICATTA

Covered with garlic, capers, white wine and tomato sauce. Served with refried beans (60g) and mixed vegetables (100g). \$230

STEAKS

Rib eye, Vacío (300g) \$499
Flank Steak (300g) \$399
Served with baked potato (20g), mix veggies (100g) and gravy.

BABY BACK BBQ RIBS

Ribs grilled to perfection and covered with our homemade BBQ sauce, served with fries (100g) and mixed vegetables (100g). \$280

FAMOUS MEXICAN PLATE

Stuffed pepper with cheese (1 pcs), piece of grill beef (70g), chicken taquito (25g), quesadilla (1 pcs) with mozzarella, refried beans (60g), ranchero sauce, guacamole (60g) and nopales. \$260

SPRING CHICKEN

Chicken breast (180g) stuffed with spinach, covered with a delicious white wine sauce, accompanied by a selection of Sautéed vegetables. \$230

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BURRITOS

Served with rice (100g), guacamole (60g), and refried beans (60g).

CHICKEN (150g) BEEF (150g) OR FISH (90g) \$210
With lettuce, refried beans, and red tomato sauce, wrapped in a large flour tortilla.

TEXANO (150g) \$210
Marinated pork al Pastor style, mushrooms, and bacon. With lettuce, refried beans, and red tomato sauce wrapped in a large flour tortilla.

VEGETABLES (90g) \$199
Carrots, zucchini, onion, and mushrooms. With lettuce, refried refried beans, and red tomato sauce, wrapped in a large flour tortilla.

SHRIMP (90g) \$210
Shrimp with chipotle dressing, bell pepper, lettuce, onion, and refried beans, wrapped in a large flour tortilla.

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TACOS

(3 pieces) Corn or flour tortilla, served with rice (100g), guacamole (60g), and refried beans (60g).
The shrimp and fish tacos do not come with sides.

AL PASTOR (150g) \$210
Marinated pork, topped with cilantro, onion and pineapple.

FISH (90g) OR SHRIMP (90g) \$210
With chipotle dressing, lettuce, sour cream, Pico de Gallo, and avocado.

BEEF (150g) OR CHICKEN (150g) \$210
With lettuce and mozzarella cheese, topped with tomato sauce.

VEGETABLES (90g) \$199
Carrots, zucchini, onion, and mushrooms. (Cheese optional). Served with rice, refried beans, and guacamole.



RESTAURANTE

LUNCH 1:00 pm to 6:00 pm



CHILE EN NOGADA

\$250

Poblano pepper stuffed with ground beef and dried fruit (150g) Covered with walnut-cream cheese sauce. Topped with pomegranate seeds and walnut. Served with guacamole (60g) and refried beans (60g).

FISH TACOS ORLY STYLE

\$220

Three tacos in flour tortilla with crispy beer battered fish topped with chipotle dressing, lettuce, avocado, sour cream and pico de gallo.

SHRIMP AGUACHILE

\$250

Shrimps (180g) bathed in the sauce of your choice (Traditional or Roasted), marinated in lime and serrano pepper, served with red onion, cucumber, cilantro, avocado and freshly made tortilla chips.

SHRIMP ANY STYLE

Half order (90g) \$170

Full order (180g) \$270

Coconut, garlic, breaded or diabla style. Served with pasta (90g) or mixed vegetables (100g).

PASTAS

\$220

Your choice of fettuccini, linguini, spaghetti or angel hair pasta Bolognese, Vegetarian, Andales, Alfredo or Garlic, served with special fresh herbs, virgin olive oil and parmesan cheese.

GREEN ENCHILADAS

\$160

Four corn tortillas filled with shredded chicken (100g), covered with green tomato sauce, gratin cheese and onion.

CLUB SANDWICH

\$180

Four slices of white bread with ham, bacon, lettuce, tomato, cheese, chicken breast (90 g), accompanied with fries.



Chile en nogada



RESTAURANTE

Shrimp Aguachile



Famous Mexican Delights



Seafood Pasta



Baby Back BBQ Ribs



Truffled pasta with chicken



Spring Chicken

