



Culinary Masters

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Cadillac

Featured Menu for the Month of November

Chef David Guerrero - Andes Cafe

Dinner Menu & Wine Pairing

First Course

“Arepa” Reina Pepiada (Venezuela) | Corn Patty, grilled chicken, avocado, mayonnaise

~Pair with Chardonnay, Tarapaca - Chile~

Causita de Camarones (Peru) | Yukon mashed potatoes, aji Amarillo, boiled giant shrimp, botija “peruvian” olives, queso fresco, avocado, hardboiled egg, salsa gulf

~Pair with Sauvignon Blanc, Intipalka - Peru~

Empanda Chilena (Chile) | Baked pastries “Empanadas”, hand cut chopped beef tenderloin, black olives, golden raisin, hardboiled egg, Served with a side of pebre “aji, tomatato, onions, cilantro, lime juice” salsa

~Pair with Carmenere, Car-Man-Air - Chile~

Second Course

Lomo Saltado Montado con Tacu Tacu (Peru) | Peruvian style stir fry with sautéed beef tenderloin, aji amarillo peppers, red onions, tomato concasse, red wine vinegar, oyster sauce and soy sauce on the bed of canario beans and white rice mix. Topped with sunny side up eggs

~Pair with Cabernet/Peite Verdot, Intipalka - Peru~

Cuy Asado (Ecuador) | Charcoal Ecuadorian Delicacy Guinea Pig shoulder. Served with white hominy.

Yukon potatoes, dried corn, peanut sauce and aji criollo sauce, fresh lettuce, tomatoe and avocado

~Pair with Tennat/Peite Verdot, Intipalka - Peru~

Corvina a la Abuela (Chile) | Baked “Corvina” fish filet cover with a shrimp, mussels cream sauce.

Served with leeks, mushrooms butter potatoes

~Pair with Blanco de blancos, Tacama - Peru~

Third Course

Tiramisu (Argentina) | Sponge cake, mascarpone, lady fingers, coffee, dulce de leche

~Pair with Reservado, Santiago Queiolo - Peru~

Dulce de Higos (Ecuador) | Black mission figs, panela “sugar cane” syrup, quesillo “homemade cheese”

~Pair with Rose, Santriago Queirolo-Peru~

Suspiro Limeño de Lucuma (Peru) | Famous dessert made of, liqueur, dulce de leche, lucuma fruit, meringue

~Pair with Sweet Red Wine, Costa Rosa - Italy~

\$35(+tax & gratuity)

~\$25 Additional for optional Wine Pairing~

Chef David Guerrero has pledged \$5 of every featured menu sold, to the Houston Food Bank