

-MENU

ANDERSON'S

· GUACAMOLE

STARTERS

GUACAMOLE

\$15.00

\$10.00

\$14.00

Traditional Mexican recipe. Tomato, onion, cilantro garlic and lime juice. With homemade corn tortilla chips (VG-GF)

CHIPS'N SALSA

Crunchy corn tortilla chips with homemade red sauce (VG-GF)

QUESADILLAS (UPGRADE TO GRILL CHICKEN FOR \$2)

Flour tortilla filled with our 3 cheese blend. With pico de gallo, sour cream and homemade guacamole (V)

TO CHOOSE:

· Cheese	\$16. ⁵⁰
· Carne asada	\$18 . ⁵⁰
· Pulled Chicken	\$18 . ⁵⁰
· Shrimp	\$21. ⁰⁰

OUESO DIP

3 cheese blend, onions, pepper and pico de gallo. With corn tortilla chips

TO CHOOSE: • Original • Chorizo	\$12.ºº \$13.ºº	
MEXICAN STREET CORN	\$10.00	

OFF THE COBB with mayonnaise, queso fresco, spicy Tajin® and lime (V-GF)

JALAPEÑO POPPERS

Crispy jalapeños stuffed with cream cheese, served with ranch dressing (V)

NACHOS (UPGRADE TO GRILL CHICKEN FOR \$2)

Homemade corn tortilla chips with refried beans, 3 cheese blend, queso fresco, sour cream, jalapeños, guacamole and pico de gallo (GF)

TO CHOOSE:

· Cheese	\$18. ⁵¹
· Carne asada	\$20.50
· Pulled chicken	\$ 20. 50
· Shrimp	\$21.00

WINGS
Crispy wings with carrots, celery sticks and ranch
dressing\$17.50BONELESS WINGS
Crispy boneless wings with carrots, celery sticks and
ranch dressing\$17.50

CAULIFLOWER WINGS \$17.50

With carrots, celery sticks and ranch dressing	
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ADD SIDE OF POTATO WEDGES FOR \$5

Sauce	of your choice:
BBQ	
· Hone	y Mustard 🎣
· Buffa	نونونو o
Mane	habababara 222

MEXICAN SHRIMP COCKTAIL*

Shrimp in our traditional tomato sauce, cucumber, pico de gallo, avocado and lime. With saltine crackers

CEVICHE TRIO*	\$25.

With homemade corn tortilla chips (GF)

HOUSE: Red onion, tomato, cilantro and house special sauce

TROPICAL: Fresh mango sauce, red onion and cilantro

AGUACHILE: Red onion, jalapeños, cucumber and cilantro

SAMPLER APPETIZER

SHRIMP

\$35.00

\$21.00

Delicious mix of cheese quesadillas (4 pcs), chicken taquitos (4 pcs), buffalo or BBQ wings (8 pcs) and jalapeño poppers (4 pcs), with carrots, celery sticks and homemade ranch dressing

CHICKEN TAQUITOS 5 pcs \$15.⁰⁰ Crunchy corn tortilla. With chicken, guacamole,

sour cream, pasilla chilli, lettuce, pico de gallo and queso fresco (GF)

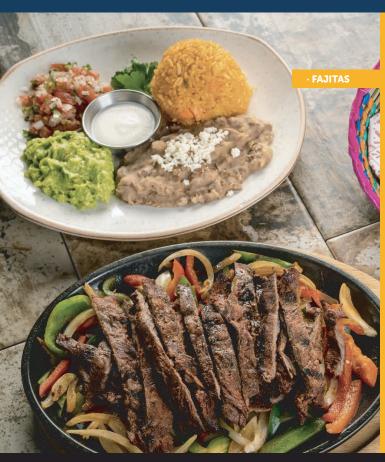
· CEVICHE TRIO

(V)VEGETARIAN • (VG)VEGAN • (GF)GLUTEN FREE



· CHICKEN TORTILLA SOUP

SOUP AND SALADS



ENCHILADAS AND FAJITAS

ENCHILADAS

Corn tortillas stuffed with pulled chicken. With 3 cheese blend, sour cream, onions, queso fresco, rice and refried beans (GF)

CHICKEN TORTILLA SOUP

refried beans

CAESAR SALAD

WITH:

WITH:

WITH:

· Chicken

· Shrimp

· Chicken · Carne Asada · Shrimp

· Chicken · Shrimp

Caesar dressing (GF)

FIESTA TACO SALAD

TROPICAL MANGO SALAD

Corn tortillas with pulled chicken, 3 cheese blend, sour cream, onions and queso fresco. With rice and

Lettuce, parmesan cheese, croutons and homemade

Crispy flour tortilla, beans, rice, lettuce, pico de gallo, guacamole, queso fresco and chipotle dressing (V)

Lettuce, cucumber, mango, peppers, cilantro and pecans. With mango habanero dressing (V-VG-GF)

Topped with your favorite sauce:

· Red · Green	\$21.00 \$21.00
• Mole sauce	\$21. ⁰⁰
(Dried chilli. nuts, seeds	
and chocolate)	

FAJITAS*

With guacamole, onions, peppers, pico de gallo, sour cream, refried beans, Mexican rice and corn tortillas (GF)

\$10.00

\$16.00

\$19.⁵⁰ \$21.⁵⁰

\$16.00

\$16.00

\$19.50

\$21⁵⁰

TO CHOOSE:

· Veggie	\$18.00
· Chicken	\$25.00
• Carne asada	\$28 ⁰⁰
· Shrimp	\$30.00
· Trio	\$33.00

(V)VEGETARIAN • (VG)VEGAN • (GF)GLUTEN FREE



3 pcs

In corn tortillas - ADD A SIDE OF BEANS AND RICE FOR \$5

CARNE ASADA* With guacamole, coriander, onion and lime (GF)	\$18 .ºº
CARNITAS Marinated carnitas with guacamole, pico de gallo and lime (GF)	\$18. ⁰⁰
COCHINITA PIBIL Achiote marinated braised pork with pickle onion and habanero sauce (GF)	\$18. ⁰⁰
PULLED CHICKEN (UPGRADE TO GRILL CHICKEN FOR \$2) With pico de gallo and lime (GF)	\$18 .00



BOWLS

Rice, refried beans, 3 cheese blend, fresh pico de gallo, homemade guacamole, queso fresco and chipotle- ranch dressing (GF)

TO CHOOSE: • Chicken With mexican rice	\$18 .ºº
(UPGRADE TO GRILL CHICKEN FOR \$2)	•••• ⁰⁰
Carne asada With mexican rice	\$20.00 \$18. ⁵⁰
Carnitas With mexican rice	\$16.50 \$16.50
Veggie With mexican rice Shrimp With white rice	\$21.ºº
• Mahi-mahi* With white rice	\$21.00

VEGGIE Guacamole, mushrooms, poblano chilli and corn, with pico de gallo, queso fresco and lime (GF-V)	\$16 .ºº
GRILLED SHRIMP Seasoned shrimp with guacamole, chipotle dressing, cabbage, pico de gallo and lime (GF)	\$20.00
MAHI-MAHI* With guacamole, chipotle dressing, cabbage, pico de gallo and lime (GF)	\$20.ºº

BURRITOS

Warm flour tortilla, 3 cheese blend, guacamole, refried beans and pico de gallo. With morita sauce and potato chips

MAKE IT CHIMICHANGA STYLE OR ENCHILADA STYLE (red or green sauce) for \$2

TO CHOOSE:	
Chicken With mexican rice (UPGRADE TO GRILL CHICKEN FOR \$2)	\$20. ⁰⁰
Carne asada With mexican rice	\$21 .00
Carnitas With mexican rice	\$20. ⁰⁰
· Veggie With mexican rice	\$18 .00
Shrimp With white rice and chipotle ranch	\$21.00
Mahi-mahi* With white rice and chipotle ranch	\$21 .00





· SURF & TURF BURGER

TORTAS

With potato chips

CARNE ASADA* With guacamole, beans, pico de gallo and jalapeños, served in ciabatta bread	\$18.00
CARNITAS Slow braise pork, refried beans, guacamole, pico de gallo and jalapeños, served in a ciabatta bread	\$18.00
COCHINITA PIBIL Achiote marinated pork, refried beans, citrus	\$18 .ºº

red onions, served in a ciabatta bread

· COCHINITA PIBIL TORTA

BURGERS

With potato wedges

SURF & TURF* Juicy beef ,3 cheese blend, bacon, grilled seasoned shrimp, lettuce, onion, tomato and chipotle sauce, served in a brioche bun	\$25. ⁰⁰
BACON CHEESE BURGER* Juicy beef, 3 cheese blend, bacon, lettuce, onion, and tomato, served in a brioche bun	\$21. ⁰⁰
BBQ PULLED PORK BURGER* Pulled Pork with BBQ sauce, crispy onion and a side of slaw, served in a brioche bun	\$21. ⁰⁰
FAJITA BURGER* With beef fajitas, 3 cheese blend, guacamole, grilled peppers, onions and chipotle dressing, served in a brioche bun	\$21.ºº
MAC & CHEESE BURGER* Juicy beef, 3 cheese blend, topped with creamy mac & cheese and fresh marinara sauce, served in a brioche bun	\$21. ⁰⁰
SPICY CHICKEN BURGER* Breaded chicken breast dipped in buffalo sauce, blue cheese, lettuce, onion and tomato, served in a brioche bun	\$21. ⁰⁰

With corn tortillas

CARNE ASADA* Nith refried beans, Mexican rice, guacamole, pico gallo, green onions and grilled jalapeños (GF)	\$23.00
CARNITAS Pork carnitas with Mexican rice, refried beans, guacamole, pico de gallo and jalapeños (GF)	\$23. ⁰⁰
COCHINITA PIBIL Achiote marinated pork with citrus red onion, Mexican ice, refried beans and a side of habanero salsa (GF)	\$23.00
CHICKEN MOLE Pulled chicken, with homemade mole sauce, toasted sesame seeds, refried beans and Mexican rice (GF)	\$23. ⁰⁰





With potato wedges

BBO RIBS Soft pork ribs, glazed in delicious BBO sauce. With coleslaw and grilled corn	\$30.ºº
BBQ CHICKEN Half chicken glazed in delicious BBQ sauce. With coleslaw and grilled corn	\$25 .ºº
BBQ SHRIMP Shrimp glazed in delicious BBQ sauce. With coleslaw and grilled corn	\$28. ⁰⁰
BBQ COMBO Tender pork ribs, roasted chicken and grilled shrimp, glazed in delicious BBQ sauce. With coleslaw and grilled corn	\$33.00

SEAFOOD & PASTA

CILANTRO GARLIC SHRIMP Fresh shrimp sautéed in butter sauce, garlic and cilantro. With white rice and lime (GF)	\$25 .ºº
A LA DIABLA SHRIMP Gulf shrimp sautéed in butter sauce, garlic and chipotle. With white rice and lime (GF)	\$25 .ºº
MANGO TROPICAL MAHI-MAHI* Grilled mahi mahi with mango-habanero sauce, peppers, cilantro and mango. With white rice and lime (GF)	\$25. ⁰⁰
PINEAPPLE SHRIMP Shrimp bathed in our house sauce, with peppers and onions. Served on a pineapple half with melted cheese, mango sauce, refried beans and white rice (GF)	\$25.00
GRILLED CEDAR SALMON Fresh salmon cooked on a cedar plank. With white rice, vegetables and sweet and sour sauce (GF)	\$25 .ºº
FETUCCINI ALFREDO Fettuccini noodles in creamy Alfredo sauce with mushrooms, garlic bread and parmesan cheese	\$18. ⁰⁰
WITH: • Chicken • Shrimp	\$20.00 \$23.00





KIDS

· CHURROS

CHEESE QUESADILLA With potato chips	\$8. ⁹⁹
CHICKEN TAQUITOS 3 pcs With lettuce, sour cream and queso fresco	\$8. ⁹⁹
BEANS & CHEESE BURRITO With potato chips	\$8. ⁹⁹
CHEESE BURGER* With wedge potatoes	\$8. ⁹⁹

DESSERTS

CHURROS 3 pcs With sugar and cinnamon, homemade chocolate sauce and caramel (V)

STRAWBERRIES & CREAM Strawberries, sweet cream, topped with whipped cream and cinnamon sugar (V)

CHOCOLATE MOUSSE

1.2

With whipped cream, Ferrero Rocher®, marzipan and waffle cookie straws (V-GF) \$10.00

\$16.00

\$12.00



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MEXICO

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CANCUN

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PLAYA DEL CARMEN 5TA AV UPTOWN

PLAYA DEL CARMEN PIER

COZUMEL DOWNTOWN

COZUMEL PIER

COZUMEL PUERTA MAYA

VALLARTA

