



Sample only

We are a diverse **TEAM**

of very dedicated and passionate **PEOPLE** with various experiences
working **TOGETHER** towards our main goal: provide you a **UNIQUE EXPERIENCE**
through honest and genuine **HOSPITALITY**,
excellent **FOOD** and a wide range of **BEVERAGES**.

We are **ANDŌ**

SING, PHENOL, SUNIL, JULIEN, YOYO
JOANNA, AGUSTIN, CARLITO, LUIS
PIERS, DANIEL & DOROTHY



At ANDŌ, our PHILOSOPHY is to observe,
listen and learn from NATURE

We appreciate that each INGREDIENT
requires time to grow and mature and
we understand that we must wait
before harvesting its beauty

Our Tasting Menu is deeply influenced by
product SEASONALITY, market AVAILABILITY and
SUSTAINABILITY

A restaurant is a BRIDGE between
NATURE and GUEST and we believe that our role
is to bring its wonder to your table
whilst respecting its process

We consider that the act of dining
is an expression of TRUST,
a moment to indulge and truly enjoy ourselves

Let us take you on a '*carta blanca*' EXPERIENCE,
using the finest ingredients selected at
their very best

Inform us of any dietary restrictions and
allow us to TAILOR-MAKE your menu

RELAX and JOIN us in this journey

a n d ō - M E N U

P R E S E N T A C I Ó N / P R E S E N T A T I O N

6 courses	\$ 1,288
	Pairing \$ 1,088

E X P E R I E N C I A / E X P E R I E N C E

8 courses	\$ 1,688
	Pairing \$ 1,288

P R E S E N T A C I Ó N / P R E S E N T A T I O N

VACACIONES CON NACHO / HOLIDAYS WITH NACHO

21 days aged Angus, kombu, kristal caviar

PARTIR / DEPARTURE

Three raw seafood selection

UNA Y OTRA VEZ / OVER AND OVER AGAIN

Daikon, Joselito ham, nira, black pepper

MEDIO MUNDO / HALF WORLD

Japanese Suzuki, broccoli, anchovies, hime kabu

TARDES DE CAMPO / AFTERNOON IN THE FIELD

Kumamoto pork, date, chori, termite mushroom

SIN LOLA / WITHOUT LOLA

Caldoso rice, espardenyas, scallop, cured spanish beef

VIENE ANTONIA / ANTONIA IS COMING

Hibiki creme caramel, sea salt ice cream,
caramelized white chocolate

E X P E R I E N C I A / E X P E R I E N C E

QUE RARO ESTE FLAN / WHAT'S WRONG WITH THIS FLAN

Chawanmushi, flower crab, shimenji, chives

PARTIR / DEPARTURE

Five raw seafood selection

A LO DE ÑECA / TO ÑECA'S HOUSE

Almond - garlic, konbu, toasted almonds, ebi,
razor clams, grapes

MEDIO MUNDO / HALF WORLD

Kinmedai, romesco, burnt leek

RISAS DEL JARDIN / GARDEN'S LAUGH

Kumamoto wagyu, banana shallots, mushrooms,
roasted piquillo pepper sauce

SIN LOLA / WITHOUT LOLA

Caldoso rice, espardenyas, scallop, cured spanish beef

NUNCA PASO / IT NEVER HAPPENED

Japanese apple sorbet, cava gel, lemon balm

A LOS DOS NOS GUSTABA / WE BOTH LOVED IT

85% dark chocolate, passion fruit caramel, wagashi