

ANDINA

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CHRISTMAS MENU £30

We are a café-restaurant serving authentic Peruvian recipes and those with a modern twist. Our dishes are packed with many different flavours because alongside our traditions our food has touches of Japanese, Chinese, Spanish and Italian food.

We follow the ethos of 'Aquí Se Cocina Con Cariño'; 'Here We Cook With Love'. This was my granny Mamita Natty's saying and we've adopted it as it refers to the way we care for our customers, team, growers and environment.

Martin, chef and founder

TOASTED CORN NUTS (VG)

CANCHA. Crunchy, salted and home made.

PORK BELLY BITES (GF)

CHICHARRÓN. With sweet rocoto red pepper dip.

CORN FRITTERS (V, GF)

TORREJAS DE MAÍZ. With herb and avocado dip.



DON CEVICHE (GF)

CEVICHE DE LUBINA. Our famous seabass ceviche recipe with avocado, amarillo chilli tiger's milk, limo chilli, sweet potato, red onion.

PASSIONATE SALMON (GF)

TIRADITO. With passion fruit tiger's milk, mixed quinoa, salsa criolla, watercress.

PALM HEART CAUSA (VG/GF)

CAUSA DE PALMITOS. With rocoto chilli, cold potato mash, avocado and pickled carrots.

ROAST TURKEY

PICANTE DE PAVO. With panca and amarillo chilli, pale ale, potatoes and pisco infused raisins.

BRAISED AUBERGINE (V/VG/GF)

ADOBO. With a smoked panca chilli and rocoto red pepper curry, feta, butter beans.

PRAWN TAMAL (V/VG/GF)

TAMAL DE CAMARÓN. With amarillo chilli cream.

SAUTEED BRUSSEL SPROUTS WITH HUANCAINA SAUCE (V/GF)

LUCUMA MOUSSE (V)

MOUSSE DE LUCUMA. With cinnamon biscuit, morelo and pisco cherry.



(V) Vegetarian (VG) Vegan (V/VG) Vegan if you ask for the sauce/cheese to be removed.
(GF) Gluten-free (N) Contains nuts

Other dishes are made without nuts and flour (gluten), but may contain traces. Dishes marked (V) may contain eggs. If you have any food allergies or dietary requirements please let us know. A discretionary 12.5% service charge will be added to your bill. Service charge is entirely optional.