



Welcome to our table. We're excited to share the spirit of today's Latin America – the heart of the Andes and the urban soul of our great cosmopolitan cities.

True Latin cooking – just like Latin culture – is inclusive. It embraces and blends flavours and traditions, including the Japanese, Chinese, African, Middle Eastern, Spanish and Italian communities across our continent.

You'll discover these influences in our menu. We invite you to choose the dishes that excite you and share, just like we do at home.

Our most loved and traditional dishes and drinks are in boxes. You'll also find a glossary at the bottom of this page or please ask a member of our team if you have any questions. Provecho!

STREET FOOD

<p>TOASTED CORN NUTS (VG) 3 CANCHA Crunchy, salted and home made.</p>	<p>CASSAVA FRIES (V/VG, GF) 6 YUCAS & HUANCAINA With our famous amarillo chilli and feta dip.</p>	<p>BEEF HEART SKEWERS (GF) 7 ANTICUCHOS With smoked panca chilli marinade, Andean corn, rocoto sauce. These are Peru's answer to shish kebabs and carry memories of crazy nights out in Lima. For the real Peruvian experience have these with cassava fries.</p>	<p>POTATO CHIPS, AMARILLO MAYONNAISE (V/VG) 4</p> <p>STICKY WINGS (GF) 6 ALITAS With a chifa-style sweet and savoury smoked panca chilli glaze.</p>
<p>PERUVIAN BAO BUN 3.5 JALEA Tempura sea bass, soft steamed bun, salsa criolla, amarillo chilli mayo.</p>	<p>CRISPY PORK ROLLS 6 TEQUEÑOS DEL CHIFA Pulled pork wonton spring roll with a rocoto chilli jam.</p>		

CEVICHE & SALADS

<p>AVOCADO & BEETROOT CEVICHE (VG, GF) 7 PONCHO DE PALTA Hass avocado, beetroot kiwicha, asparagus shaves, sweet potato crisps, amarillo chilli tiger's milk.</p>	<p>DON CEVICHE (GF) 9.5 CEVICHE DE LUBINA Our famous sea bass ceviche recipe with avocado, amarillo chilli tiger's milk, limo chilli, sweet potato, red onion.</p>	<p>TOMATO CAUSA (VG, GF) 8 CAUSA DE TOMATES Heritage tomatoes, passion fruit tiger's milk, smooth cool potato cake, avocado purée, shallots.</p>	<p>PERUVIAN CEVICHE (GF) 9.5 CEVICHE PERUANO Sustainable sea bass, classic tiger's milk, sweet potato, red onion, Andean corn, cancha corn nuts. This is Peru's classic ceviche. We can't offer you a seat next to the Pacific Ocean but we can certainly bring you close to that feeling with this dish.</p>
<p>PASSIONATE SALMON (GF) 9 TIRADITO With passion fruit tiger's milk, mixed quinoa, salsa criolla, watercress.</p>	<p>YANA TUNA CEVICHE (GF) 11 CEVICHE DE ATÚN Tuna, rocoto chilli tiger's milk, pickled pineapple, samphire, radish, pickled onion.</p>	<p>WATERMELON, QUINOA & FETA SALAD (V/VG, GF) 7 ENSALADA DE SANDÍA Chilli pressed watermelon, lemon and cancha vinaigrette, watercress.</p>	

CLASSICS

<p>BRAISED AUBERGINE (V/VG, GF) 9 ADOBO With a smoked panca chilli and rocoto red pepper sauce, butter bean tacu-tacu, topped with crumbled feta.</p>	<p>FLAMBÉ BEEF FILLET (GF) 14.5 LOMO SALTADO With thick-cut chips, tomatoes and onions. We tasted 1000s of Peru's best lomo saltados to create this recipe. After all, it's Lima's number 1 hot dish.</p>	<p>CORN CAKE (V, GF) 8 PASTEL DE CHOCLO Savoury corn and feta cheese fluffy cake, avocado wedge, salsa criolla, Huancaína sauce.</p>	<p>CHICKEN PACHAMANCA (GF) 11 PACHAMANCA DE POLLO Chicken breast, smoked panca and Andean huacatay herb sauce, roast sweet potato.</p>
<p>GRILLED OCTOPUS (GF) 15.5 PULPO A LA PARRILLA With a sugar-cane chancaca syrup, and butter bean and lúcuma purée.</p>	<p>MUSHROOM STEW (VG, GF) 9 SECO DE HONGOS Panca chilli mixed mushrooms, amarillo chilli corn mash.</p>	<p>GRILLED SALMON (GF) 12 SALMÓN EN PANCA Salmon marinated in panca chilli, spring green vegetables, chimichurri sauce.</p>	

DESSERTS

<p>TRADITIONAL DOUGHNUTS (V) 6 PICARONES Two pumpkin doughnuts, cloves, orange and pineapple infused sugar-cane syrup, cinnamon ice cream.</p>	<p>ICE CREAM (V, GF) 4 Two scoops of dulce de leche, vanilla, cinnamon or passion fruit sorbet (VG/GF).</p>	<p>CHOCO-BANANA (V) 6 Chocolate-hazelnut mousse, salted banana ganache, dulce de leche ice cream, edible dirt.</p>	<p>AFFOGATO PERUANO (V) 9.5 Vanilla ice cream drowned in Toro Mata Espresso Martini.</p>
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GLOSSARY

CEVICHE is Peru's national dish. It's made with sashimi grade raw fish or vegetables, with tiger's milk. It's fresh, zingy and delicious.

TIRADITO is sashimi sliced fish with a Peruvian twist.

NIKKEI means Japanese-Peruvian cooking.

CHIFA means Chinese-Peruvian cooking.

HUANCAINA is Peru's most famous chilli and cheese sauce from the Andes.

TIGER'S MILK is the marinade for ceviche made with lime and chilli.

CAUSA means 'the cause' and is a salad with a cold potato mousse as a base.

SALSA CRIOLLA is a garnish salad of tomato, onion and coriander with a twist of lime.

SIGN UP

To find out about masterclasses, events and invitations sign up to our newsletter: www.CevicheFamily.com/Newsletter

SISTER RESTAURANT

ANDINA (Shoreditch), 1 Redchurch Street, E2 7DJ, 020 7920 6499

(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.



Our drinks also embrace and blend flavours and traditions of our beloved Latin America.

We specialize in Pisco, Peru's national spirit made from pure grape juice and the highlight of our famous Pisco Sour.

With Latin America being one of the most diverse regions in the world, we have incorporated its richness

to create a list of cocktails that is innovative and full of colour, flavour and alegría.

Take a snap of your cocktail and share it on Facebook, Instagram and Twitter.

Don't forget to tag us along:

@CevicheUK

COCKTAILS

PISCO SOURS

Peru's national cocktail. Perfect as an aperitivo or enjoyed with a ceviche.

CLASSIC 8.5	STRAWBERRY 9
Quebranta grape Pisco, Chuncho Bitters, lime, sugar syrup, egg white.	Quebranta grape Pisco, Creole Bitters, strawberries, lime, sugar syrup, egg white.
MARACUYÁ 9	'CATHEDRAL' (LARGE) FOR ALL AVAILABLE 13
Quebranta grape Pisco, Creole Bitters, passion fruit, lime, sugar syrup, egg white.	

CHILCANOS

Our Peruvian version of a gin & tonic.

CLASSIC 8	CHERRY 8
1615 acholado pisco, lime, Peruvian Chuncho bitters, Fever Tree ginger ale.	1615 acholado cherry infused pisco, lime, Peruvian Chuncho bitters, Fever Tree ginger ale.
CHILLI 8	
1615 acholado chilli infused pisco, lime, Peruvian Chuncho bitters, Fever Tree ginger ale.	

CAIPIISCO

Inspired by Brazil's classic national cocktail, the Caipirinha.

LIME 8.5	SUMMER BERRIES 9
Pisco Quebranta, sugar, lime.	Pisco Quebranta, sugar, summer berries, lime.
PINEAPPLE 9	
Pisco Quebranta, sugar, pineapple, lime.	

CLASSICS WITH A TWIST

ANDES MARGARITA 9	LIMA MARTINI 9
Hibiscus infused pisco, mezcal, orange liqueur, lime, agave, hibiscus salt.	Ginger infused pisco, passion fruit puree, apricot liqueur, pineapple, honey.
TORO MATA ESPRESSO MARTINI 9.5	PISCO NEGRONI 9
Coffee infused pisco, quinoa vodka, espresso coffee.	1615 acholado pisco, bitter Campari, red vermouth.

MACERADOS

Pisco infusions (25ml). 1 for £3 or 4 for £10. Flavours to choose from:

CHERRY / RAISIN / LEMON / LIMO CHILLI

MOCKTAILS

VIRGIN PISCO SOUR 6	LA SARITA 6
Lime, Seedlip Garden 108, sugar syrup, egg white, Djargelee tea & chamomile droplets.	Riesling verjus, cucumber, lime, Fever Tree elderflower tonic.
	MACHU PICCHU TONIC 6
	Hibiscus infused ginger and lemongrass cordial, lime, Fever Tree tonic water.

BEERS & CIDER

CUSQUEÑA 4.5	LUCKY SAINT 4.5
Lager, 5%, 33cl, Premium Peruvian beer.	Low alcohol lager, 0.5%, 33cl.
FREEDOM PALE 4.5	SASSY ROSÉ CIDER 4.5
Pale Ale, 4.2%, 33cl. Aromatic, sessionable.	3%, 33cl.

SOFT DRINKS

BELU WATER 2 / 4.5	CHICHA MORADA 3
Still or sparkling. Small 33cl / Large 75cl	Peru's iconic refreshing drink is rich in antioxidants as it's made from purple corn essence. It's mildly sweet, has zesty lime juice and is surprisingly invigorating due to the spices used in its preparation.
FEVER TREE TONICS AND SODAS 3	
Ginger Beer / Ginger Ale / Elderflower Tonic / Tonic / Soda.	
COCA COLA / DIET COKE 3	

WINES

125ml glass available upon request

WHITE

175ML / 250ML / BTL

CHARDONNAY, STORMY CAPE 6 / 8 / 22	LIEVLAND CHENIN BLANC 8 / 10.5 / 29
2018, South Africa. Zesty and refreshing.	2019, South Africa. Sweet spice, apple.
MELODIAS PINOT GRIGIO, TRAPICHE 7.2 / 9.5 / 26	ALBARIÑO DO RIAS BAIXAS, MAR DE FRADES 11 / 14.7 / 40
2019, Argentina. Intense citrus, fruity.	2019, Spain. Fresh salinity, tropical fruit.
MANCURA ETNIA, SAUVIGNON BLANC 7.7 / 10.2 / 28	CASA DAS GAEIRAS, BRANCO 8.7 / 11.7 / 32
2019, Chile. Vegan, light, citrus and tropical.	2018, Portugal. An explosion of peach, apricot and pineapple.
PICPOUL DE PINET, RÉSERVE ROQUEMOLIÈRE 8.2 / 11 / 29.7	CHARDONNAY LOT 5, VIÑA LEYDA 43
2018, France. Crisp, light, aromatic.	2015, Chile. Hint of apple, woody and sweet.
GAVI DI GAVI, ASCHERI 39	
2019, Italy. Dry, balanced, floral, green fruit.	

RED

175ML / 250ML / BTL

SHIRAZ, STORMY CAPE 6 / 8 / 22	AUSTRAL CRIANZA, RIOJA 8.7 / 11.7 / 32
2018, South Africa. Soft and dry, spicy.	2015, Spain. Perfect balance of tradition and modern styles.
CARELLI 34, CABERNET SAUVIGNON 7.2 / 9.5 / 26	FINCA DECERO, MALBEC 10.5 / 14 / 38
2018, Argentina. Plum and cranberry perfume.	2017, Argentina. Vegan. Violet, raspberry, long finish.
PRUNUS DÃO TINTO, TOURIGA BLEND 8.2 / 11 / 29.7	ARGENTO, RESERVE CABERNET FRANC 10.5 / 14 / 38
2016, Portugal. Blackberry and anise.	2015, Argentina. Vegan. Rich and full body, aromas of cherry and raspberry.
CASA VALDUGA IDENTIDADE, PINOT NOIR 38	AVANTIS ESTATE RED, GRENACHE - SYRAH 35
2018, Brasil. Red fruits, light texture.	2016, Greece. Medium-bodied with soft, juicy bramble fruits, a hint of spice.
ARGENTO MALBEC, FINCA ALTAMIRA 43	
2018, Argentina. Single vineyard, vibrant with red fruits and herbs.	

ROSÉ

175ML / 250ML / BTL

ARGENTO ROSÉ 8 / 10.7 / 29
2019, Argentina. Aromas of fresh red berries, cherry fruit and a hint of melon.

SPARKLING

150ML / BTL

ITYNERA PROSECCO DOC TREVISO, 7 / 32	BRUT MOSAIQUE ROSÉ CHAMPAGNE JACQUART, 65
N.V., Italy. Delicate, fruity with mineral notes.	N.V., France. Delicate bubbles wrapped in intense salmon pink.
MOSAIQUE SIGNATURE CHAMPAGNE JACQUART, 62	
N.V., France. Light, golden yellow colour with fine, long-lasting bubbles.	

CLASSIC SPIRITS

All our spirits are 50ml (25ml and 35ml available on request) & served with a mixer of your choice.

GIN King of Soho 9	RUM Barcelo Imperial 10yrs 9
WHISKY Buffalo Trace 8	Diplomático Reserva Exclusiva 11.5
Nikka from the Barrel 13.5	VODKA Fair Quinoa 9

FRESH JUICES

ORANGE / LEMONADE 3.5

TEAS

FAIRTRADE NEMI TEAS 2.5
English Breakfast / Peppermint / Green Tea / Ginger & Lemongrass / Camomille.
Fresh mint tea also available.

COFFEE

ESPRESSO / CORTADO 2 / 3
Single / double.
AMERICANO 2.5
FLAT WHITE / LATTE 3
CAPPUCCINO 3
All available decaf
Almond, coconut, oat or soya milk. 0.5