



**ANDINA**

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## THE DISCOVERY MENU

£24.50 PP (MIN. 2 PEOPLE)

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### TOASTED CORN NUTS (vg)

*Cancha.* Crunchy, salted and home made.

### PORK BELLY BITES (gf)

*Chicharrón.* With rocoto chilli jam.

### DON CEVICHE (gf)

*Ceviche de Lubina.* Our famous sea bass ceviche recipe with avocado, amarillo chilli tiger's milk, limo chilli, sweet potato, red onion.

### TOMATO CAUSA (vg, gf)

*Causa de Tomates.* Heritage tomatoes, passion fruit tiger's milk, smooth cool potato cake, avocado purée, shallots.

### CHICKEN PACHAMANCA (gf)

*Pachamanca de Pollo.* Chicken breast, smoked panca and Andean huacatay herb sauce, roast sweet potato.

### MUSHROOM STEW (vg, gf)

*Seco de Hongos.* Panca chilli mixed mushrooms, amarillo chilli corn mash.

### TRADITIONAL DOUGHNUTS (v)

*Picarones.* Two pumpkin doughnuts, cloves, orange and pineapple infused sugar-cane syrup, cinnamon ice cream.

  
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**THE DISCOVERY MENU  
VEGETARIAN****£23 PP (MIN. 2 PEOPLE)**

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**TOASTED CORN NUTS (vg)***Cancha.* Crunchy, salted and home made.**CASSAVA FRIES (v/vg, gf)***Yucas & Huancaína.* With our famous amarillo chilli & feta dip.**AVOCADO & BEETROOT (vg, gf)***Poncho de Palta.* Hass avocado, beetroot kiwicha, asparagus shaves, sweet potato crisps, amarillo chilli tiger's milk.**TOMATO CAUSA (vg, gf)***Causa de Tomates.* Heritage tomatoes, passion fruit tiger's milk, smooth cool potato cake, avocado purée, shallots.**BRAISED AUBERGINE (v/vg, gf)***Adobo.* With a smoked panca chilli and rocoto red pepper sauce, butter bean tacu-tacu, topped with crumbled feta.**MUSHROOM STEW (vg, gf)***Seco de Hongos.* Panca chilli mixed mushrooms, amarillo chilli corn mash.**TRADITIONAL DOUGHNUTS (v)***Picarones.* Two pumpkin doughnuts, cloves, orange and pineapple infused sugar-cane syrup, cinnamon ice cream.