

NIBBLES

- Cancha crunchy corn (VG) 2.5
Corn fritters, herb, avocado dip (V) (GF) 4
Andean hummus and British crudité (VG) (GF) 5
Chicharrón pork bites (GF) 4.5

SMALL PLATES

- Chicken wings (GF) 5
Artichoke ceviche (VG) (GF) 6.5
Corn tamal, succotash sauce (V) 7
Seabass ceviche (GF) 9
Yellowfin tuna ceviche 11

WEEKEND BRUNCH

(ADDITIONAL DISHES TO MAIN MENU)

SAT-SUN 10AM-4PM

- Chicharrón pork sandwich, sweet potato ketchup, chips 8
Eggs any way, avocado, sourdough toast (V) 9
Picante de huevos (V) 12
Smoked salmon, poached egg, corn tamal, avocado uchucuta 13

AVOCADO PANCAKES

- Strawberry preserves, whipped cream (V) 8
Crispy pork belly, salsa criolla 9.5

PRIVATE HIRE & CATERING AVAILABLE!

ASK A MEMBER OF OUR TEAM OR EMAIL

31@ANDINARESTAURANTS.COM



BIG PLATES

- Urubamba corn burger, sweet potato wedges (lunch only) (V) 9
Roasted butternut squash, black quinoa, feta, watercress leaves salad (V) (GF) 12
Braised aubergine, rice patty, crumbled feta (V) (GF) 15
Pachamanca chicken, sweet potatoes, baby gem lettuce (GF) 17
Pan fried salmon, herb uchucuta, roasted sweet potatoes 18
Braised pork belly, roasted potatoes, charred Peruvian chillies 19
Grilled octopus, lúcumá puree, chancaca honey (GF) 21
Rib eye steak, thick cut chips, seco gravy 23
Lamb loin, maca, uchucuta herbs, olluco potatoes 23

ADD

- Chips (VG) (GF) 3.5
Sweet potato wedges (VG) (GF) 4.5
Mixed leaves salad (VG) (GF) 5
Sautéed green beans, herbal oil (V) (GF) 5.5

DESSERTS

- Coconut flan, mango and pineapple salsa, ginger (VG) (GF) 5.5
Andean mess (GF) 6
Valrhona chocolate tart, dulce de leche ice cream (V) 6

V = Vegetarian VG = Vegan GF = Gluten free

A discretionary 12.5% service charge will be added to your bill. We hope that's ok. We can try and tweak our dishes to suit your dietary needs if needed. So before placing your order just let one of our team know of any allergies and intolerances you may have. Some items on our menu contain nuts and due to the open nature of our kitchen, we cannot guarantee that any of our dishes are entirely allergen free. So please do take care when ordering.

COCKTAILS

- PISCO SOUR - Sol de Plata quebranta pisco, lime juice, sugar syrup, egg white, Peruvian Chunchu bitters 8
HIBISCUS-MEZCAL MARGARITA - Hibiscus infused pisco, mezcal, Blood Orange Liqueur, lime, agave, hibiscus salt 9
YELLOW SEA DAYS - Lemon infused pisco, Southern Comfort Black, mirabelle plum puree, sage Fever Tree Elderflower Tonic 8.5
PISTACHIO WHISKEY SOUR - Milk washed pistachio infused pisco, Buffalo Trace bourbon, chesnut liqueur, lime, eggwhite 8.5
WHITE PERUVIAN - Coffee infused pisco, coffee rum, white coffee liqueur, cream 9
QUINCE NEGRONI - Physalis infused pisco, quince gin, Luxardo Bitter, vermouth 8.5
WALNUT-RUM OLD FASHIONED - Walnut infused pisco, dominican rum, banana liqueur, salted caramel syrup, Peruvian Chunchu bitters 8.5
PISCO BEATS - Pineapple infused pisco, cognac, beetroot, pumpkin syrup, chocolate bitters, lime 8
COLCA - Sol de Plata quebranta pisco, coconut liqueur, guanabana juice, lime, egg white 8
BLOODY MARY (Brunch only) - Sol de Plata quebranta pisco, vodka, tomato juice, worchester sauce, chilli, lemon, pepper 8.5

BEERS & CIDER

- CUSQUEÑA - Lager, 5%, 33cl, Premium Peruvian beer 4
HAMMERTON N1 - Pale Ale, 4.1%, 33cl 4
BIG DROP - Lager, 0.5%, 33cl 4.5
SASSY ROSÉ CIDER - 3%, 33cl 4.5

SEE REVERSE FOR WINE MENU,
ALCOHOL FREE COCKTAILS,
SMOOTHIES AND MORE

WINE LIST

WHITE

125ML / 175ML / BTL

Beauvignac, Picpoul de Pinet 2017, France. Citrus, pear and mineral	6 8.5 32
Argento, Pinot Grigio 2017, Argentina. Citrus, peach and fresh	5 7 28
Rubicone, Trebbiano 2017, Italy. Crisp, dry and refreshing	4 5.5 22
Garzón, Albariño 2016, Uruguay. Grapefruit, mineral notes, balanced	8 10.5 42
Mancura Etnia, Sauvignon Blanc 2018, Chile. Light, citrus and tropical	5.5 7.5 29
Elki Pedro Ximenez 2017, Chile. Balance of peach with crispness	5 7 26
Finca La Colonia, Torrentes 2017, Argentina. Floral, grapey	27
Valdivieso, Chardonnay 2017, Chile. Ripe citric fruit, orange rinds	7 9.5 35
Brogliá La Meirana, Gavi di Gavi 2017, Italy. Greengage, almond, dry	45
Morandé One to One, Gewürztraminer 2018, Chile. Lychee, floral	6.5 9 33

ROSÉ

Garzón Estate, Pinot Noir Rosé 2017, Uruguay. Fresh and delicate	7 9.5 34
Olivier Coste Rose, Languedoc-Roussillon 2017, France. Light pink colour, red berries and peach flavours	5.5 7 28

RED

Casa Valduga Identidade, Pinot Noir 2017, Brasil. Red fruits, light texture	7 9.5 36
Arpeggio Nerello Mascalese 2017, Italy, Medium bodied, ripe fruit	4 5.5 22
Barbera d'Asti, Prunotto 2017, Italy. Rich with berry notes, tones of vanilla	7 9.5 37
Prunus Dão Tinto, Touriga blend 2015, Portugal. Blackberry and anise	5 6.5 27
Pasarisa Patagonia, Merlot 2016, Argentina. Herbal, bright fruit	8 10.5 42
Finca Decero, Malbec 2016, Argentina. Violet, raspberry, long finish	7.5 10 39
Ramón Bilbao, Rioja Crianza 2015, Spain. Medium with fresh dark fruit	6 8.5 32
Trapiche, Estacion 1883 Cabernet Franc 2016, Argentina. Aromas of dark fruits	34
Garzón, Tannat 2016, Uruguay. Intense red and black fruit	43
Nicolas Catena Zapata, Malbec/Cab Sauv 2013, Argentina. Black fruit aromas with notes of vanilla	145

SPARKLING

150ML / BTL

Itynera Prosecco DOC Treviso, N.V., Italy. Delicate, fruity with mineral notes	8 35
Chandon Rosé, N.V. Argentina. Citrus and stone fruit, cherry and pie crust	9.5 45

125ML / BTL

Veuve Clicquot Brut Champagne, N.V., France. Fresh and powerful, rich fruit	13 75
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DESSERT

100ML / BTL

Finca Antigua, Moscatel 2016, Spain. Orange, floral, grape aromas, sweet	10 33
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CLASSIC SPIRITS

All available with your favourite classic mixers + 1

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King of Soho	4 8
London to Lima	6 12

WHISKY

Buffalo Trace	4 8
Nikka from the Barrel	6.75 13.5

RUM

Barcelo Imperial 10yrs	4 8
Diplomático Reserva Exclusiva	5.25 10.5

VODKA

FAIR	4 8
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NON ALCOHOLIC COCKTAILS

WITITI - Ginger and lemongrass cordial, tumeric, non-alcoholic absinthe, apple soda 4.5

VIBRANTE MORADO - Blackberry and lavender cordial, rooibos tea, lime, Fever Tree sicilian lemonade 4.5

NIKKEI GARDEN - Shiso and lemon verbena cordial, yuzu, cucumber juice 5

SMOOTHIES (GF)

ZARZAMORA - Blackberry, blueberry, lúcuma, banana pomegranate, apple juice 4

CHILLCA - Avocado, spinach, wheatgrass powder, lime, peppermint tea, apple, agave 4

COCHINILLA - Carrot, grapefruit, strawberries, passion fruit, annatto, pink peppercorn 4

SUPAY - Clementine, orange juice, physalis, aji limo chilli, beetroot 4

SOFT DRINKS

Chicha Morada	3
Coca Cola / Diet Coke	3
Fever Tree	2.5
tonic ginger ale ginger beer	
Belu Water Still / Sparkling	
small 33cl / large 75cl	1.8/4.5
Karma Cola / Gingerella	3
Orange or Guanábana	3.2

HOT DRINKS

Fairtrade Nemi Teas	2.5
English Breakfast	
Peppermint	
Green Tea	
Ginger and Lemongrass	
Camomille	

COFFEE

Espresso	1.7
Double Espresso	2.5
Cortado	2
Americano	2.5
Mocha	3
Latte	3
Cappuccino	3