



ANDINA

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SHARING MENU £25

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.

CORN FRITTERS (VG/GF)

TORREJAS DE MAÍZ

With amarillo mayo and corn nuts pesto.

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.

CHICKEN PACHAMANCA (GF)

PACHAMANCA DE POLLO

Chicken breast, smoked panca and Andean huacatay herb sauce, sweet potato.

CORN TAMAL (V/GF/N)

TAMAL

Kale, basil and corn nuts pesto, red pepper and corn cream.

POTATO CHIPS, AMARILLO MAYONNAISE (V/VG/GF)

CHOCOLATE & CHIA BROWNIE (VG/GF)

With passion fruit coulis, chocolate ganache.

(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.



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SHARING MENU £30

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Martin, chef and founder

TOASTED CORN NUTS (VG)

CANCHA

Crunchy, salted and home made.

CORN FRITTERS (VG/GF)

TORREJAS DE MAÍZ

With amarillo mayo and corn nuts pesto.

PORK BELLY BITES (GF)

CHICHARRÓN

With sweet rocoto red pepper dip.

PERUVIAN CEVICHE (GF)

CEVICHE PERUANO

Seabass, classic tiger's milk, sweet potato, red onion, Andean corn, cancha corn nuts.

PRAWN & AVOCADO (GF)

CAMARÓN Y PALTA

Prawn tartare, sweet potato crisp and beetroot tiger's milk.

CHICKEN PACHAMANCA (GF)

PACHAMANCA DE POLLO

Chicken breast, smoked panca and Andean huacatay herb sauce, sweet potato.

BRAISED AUBERGINE (V/VG/GF)

ADOBO

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

SEABASS TAMAL (GF)

Kale, basil and corn nuts pesto, red pepper and corn cream.

CHOCOLATE & CHIA BROWNIE (VG/GF)

With passion fruit coulis, chocolate ganache.

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SHARING MENU £35

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Martin, chef and founder

TOASTED CORN NUTS (VG)

CANCHA. Crunchy, salted and home made.

CORN FRITTERS (VG/GF)

TORREJAS DE MAÍZ. With amarillo mayo and corn nuts pesto.

STICKY WINGS (GF)

ALITAS. With a chifa-style sweet and savoury smoked panca chilli glaze.

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.

PANCA STEAK (GF)

BISTEC EN PANCA. With spiced potato purée, fermented red onions.

BRAISED AUBERGINE (V/VG/GF)

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

CHICKEN PACHAMANCA (GF)

PACHAMANCA DE POLLO. Chicken breast, smoked panca and Andean huacatay herb sauce, sweet potato.

CASSAVA FRIES (V/VG/GF)

YUCAS & HUANCAINA. With our famous amarillo chilli and feta dip.

STRAWBERRY & LIME MERINGUE POT (V/GF)

Strawberry, avocado cream, lime meringue, pink peppercorn chantilly.

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