

# ANDINA



Inspired by traditional, family-run Andean eateries, our local picanteria is a celebration of the culture, people & diverse cuisines of the Peruvian Andes.

A meal in Peru is about coming together to eat and share time. With this in mind, our menu is designed to share.

We recommend ordering a variety of dishes across the snacks, ceviches, salads and classic dishes to enjoy with your table.

Need help deciding? Why not try our **Discovery Menu**, where we've selected our most popular dishes to share.



OUR FOOD MENU IS  
100% GLUTEN FREE



- (V) Vegetarian
- (VG) Vegan
- (V/VG) Vegan without sauce/cheese
- (N) Contains nuts
- Contains peanuts

If you have any allergies not listed please ask a member of staff for our full allergen list. Unless marked, dishes are made without nuts & peanuts, but may still contain traces. Dishes marked (V) may contain eggs.

Andina's Favourites in boxes.  
Give these a try while they're here!

Share your visit with us  
**@AndinaLondon**

A discretionary 12.5% service charge will be added to your bill. Service charge is entirely optional.

WiFi: weloveperu

## SNACKS & SIDES

### CRUNCHY CORN (VG) 4.5

CANCHA  
Salted & home made

### BABY AUBERGINE & OCOPA

(VG) (N) 8.5  
BERENJENAS Y OCOPA  
Aubergine, peanut & huacatay cream, pomegranate

### CHICKEN CHIFA BITES 9

POLLO CROCANTE DEL CHIFA  
Crispy chicken, amarillo mayo, chifa sauce, sesame seeds

### CRISPY SQUID JALEA 10.5

JALEA DE CALAMAR  
Spicy crispy squid, lime & amarillo chilli mayonnaise

### PORK BELLY BITES 7.5

CHICHARRÓN  
With rocoto chilli jam

### CASSAVA FRIES (V/VG) 7.5

YUCAS Y HUANCAINA  
With amarillo chilli & feta dip

### POTATO CHIPS (V/VG) 5

With amarillo mayonnaise

### SEASONAL GREENS PERUVIAN STYLE (V/VG) 6

Legumes a la Peruana  
Ask your server for daily selection

## WEEKEND BRUNCH

WEEKENDS 11AM - 4PM  
BOTTOMLESS 12PM - 4PM

Please ask our team for details  
& to see our menu

## CEVICHES & SALADS

### YANA TUNA CEVICHE 13.5

CEVICHE DE ATÚN  
Rocoto chilli tiger's milk, pickled pineapple, samphire, radish, pickled onion

### CEVICHE ANDINA 13

CEVICHE DE LUBINA  
Seabass, avocado cream, physalis, amarillo tiger's milk, sweet potato, red onions

### CEVICHE NIKKEI 14

CEVICHE NIKKEI  
Catch of the day, Nikkei tiger's milk, pickled rhubarb, celeriac, avocado, red onions

### SALMON TIRADITO 13.5

TIRADITO  
With ponzu tiger's milk, rocoto criolla, sour cucumber, crisp kale

### BEETROOT & CAULIFLOWER CAUSA (VG) 10.5

CAUSA SANTA ROSA  
Beetroot tartare, avocado cream, cauliflower florets, mango gel "yolk"

### QUINOA & FRUIT SALAD (VG) (N) 10

QUINOA & FRUIT SALAD  
Mixed quinoa, caramelised British fruit, coconut sour cream, Amarillo chilli, orange, rocoto & hazelnut vinaigrette

### ARTICHOKE CEVICHE (VG) 10.5

CEVICHE DE ALCACHOFA  
Artichoke hearts, avocado, physalis, red onions, sweet potatoes, rocoto tiger's milk

### CHICKEN CAUSA 11.5

CAUSA LIMEÑA DE POLLO  
Yellow causa, avocado, botija olives, quail egg, rocoto golf sauce

## CLASSIC DISHES

### CHICKEN PACHAMANCA 15

PACHAMANCA DE POLLO  
Chicken breast, roasted sweet potato, uchucuta cream, crunchy cancha

### AJI DE GALLINA (N) 18

AJI DE GALLINA  
Pulled chicken breast in a creamy feta and parmesan sauce, steamed rice, mixed potatoes, quail egg, pecan, nibs

### GRILLED OCTOPUS 20.5

PULPO A LA PARRILLA  
With uchucuta & feta purée, Andean potatoes, chimichurri

### CORN CAKE (V) 11

PASTEL DE CHOCLO  
Savoury corn & feta cake, avocado, salsa criolla, huancaína sauce

### BEEF & CARAPULCRA 17.5

CARAPULCRA DE RES  
Succulent grilled beef, carapulcra potato & peanut butter, escabeche sauce

### AUBERGINE TACU TACU (VG) 11

TACU TACU DE BERENJENAS  
Braised aubergines, panca sauce, vegan feta, coriander

## DESSERTS

### STICKY TOFFEE PUDDING (VG) 9

Toffee sauce, vegan avocado ice cream, cocoa & maca powder

### ICE CREAM 7

Three scoops of your choice.  
Pick from dulce de leche (V), hazelnut (V)(N), avocado (VG), mango sorbet (VG)

### GRILLED SEABREAM 16

DORADA A LA CHORRILLIANA  
Rich rocoto & tomato sauce, seasonal greens & capers

### CORN TAMALE (V) 11

TAMAL  
Steamed corn patty, kale, basil & corn nut pesto, red pepper & giant corn cream

### PRAWN TAMALE 14

TAMAL DE CAMARONES  
King prawns, steamed corn patty, kale & basil corn nut pesto, giant corn cream

### EXTRA SAUCE £1

## 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.

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

**TIGER'S MILK** is the marinade from 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.

### CHOCO-BANANA (V) (N) 9

Chocolate mousse, banana ganache, edible soil, hazelnut ice cream, crushed hazelnuts

### PASSION FRUIT MOUSSE (V) 8

With black quinoa crumble, summer berries coulis

## OUR FAMOUS PISCO SOURS

### CLASSIC 10.5

Quebranta grape pisco, chuncho bitters, lime, sugar syrup, egg white

### MARACUYÁ 11

Quebranta grape pisco, creole bitters, passion fruit, lime, sugar syrup, egg white

### RASPBERRY PISCO SOUR 11.5

San Gallan Quebranta pisco, creole bitters, raspberry, lime, sugar syrup, egg white

### 'CATHEDRAL' (LARGE) 15

Available for all our pisco sours

## COCKTAILS

### CLASSIC CHILCANO 10.5

Peruvian-inspired gin & tonic, pisco, lime, chuncho bitters, ginger ale

### CHERRY CHILCANO 11

Peruvian-inspired gin & tonic, cherry infused pisco, lime, chuncho bitters, ginger ale

### PISCO PUNCH 12.5

Pisco Italia, Belsazar Red, pineapple syrup, fresh lime juice

### CUBANO 12.5

Plantation dark rum, apricot-infused pisco, plum sake, fresh lime

## MACERADOS

### HOME MADE PISCO INFUSIONS

£4 each or a tasting flight of 4 for £15

Choose from

**CHERRY / MANDARIN  
LEMON / PINEAPPLE**

## TWISTED CLASSICS

### MARGARITA 12

Tequila, pisco 'triple sec', lime, agave syrup, salt

### TORO MATA ESPRESSO MARTINI 13

Coffee infused pisco, Eight Lands organic vodka, espresso

### PINEAPPLE CAIPIISCO 12

Pineapple macerado, muddled fresh pineapple, lime & sugar

## MOCKTAILS

### VIRGIN PISCO SOUR 6.5

Seedlip Grove 42, sugar syrup, lime, egg white, Darjeeling tea, chamomile

### WHITE SANGRIA 6.5

Elderflower cordial, grapes & citrus fruits, homemade lemonade

### MACHU PICCHU TONIC 6.5

Hibiscus-infused ginger & lemongrass cordial, lime, tonic water

### CHICHA MORADA 5

Peru's iconic refreshing drink rich in antioxidants. Made from purple corn essence, it's mildly sweet & zesty from fresh lime juice

## BEER & CIDER

### CUSQUEÑA 6

Lager, 5%, 33cl

### ZEN PALE ALE 6

Gluten Free Pale Ale, 4.5%, 33cl

### LUCKY SAINT 6

Low Alcohol Lager, 0.5%, 33cl

### SASSY BRUT CIDER 6

5.2%, 33cl

## WHITE WINE

175ml / 250ml / Bottle

### CHARDONNAY 7 / 9.5 / 26

LANYA VINEYARDS,  
CENTRAL VALLEY, CHILE  
Apples, pears & a dash of lemon

### PINOT GRIGIO 8.5 / 11 / 30.5

MELODIAS, TRAPICHE, ARGENTINA  
Intense citrus, fruity, crisp & refreshing

### SAUVIGNON BLANC 8.5 / 11.5 / 31.5

MANCURA ETNIA, CHILE  
Light, fresh citrus, tropical fruits (vg)

### TORRONTES 9.5/13/36

FINCA LA COLONIA, ARGENTINA.  
Lychee, jasmine perfume with zingy acidity

### VIOGNIER 9/12/32

DE GRAS 'RESERVA', CHILE  
Soft, plump peach and apricot fruit

### CHARDONNAY 12/16/43.5

PULENTA ESTATE, MENDOZA,  
ARGENTINA  
Rich and elegant with a hint of toasty oak

## ROSÉ & ORANGE

175ml / 250ml / Bottle

### MALBEC ROSE 9.5/13/36

NORTON, ARGENTINA  
Fresh red fruit with floral notes

### NARANJO ORANGE 12/16/43.5

PULENTA ESTATE, ARGENTINA  
Ripe stone fruit and gentle spice

## RED WINE

175ml / 250ml / Bottle

### MERLOT 7 / 9.5 / 26

PINK LAMA, CHILE  
Ripe black cherry and plum fruit aromas

### CABERNET SAUVIGNON 8 / 11 / 31

CARELLI 34, ARGENTINA  
Plum & cranberry perfume

### PINOT NOIR 12 / 16 / 43.5

MORANDE GRAN RESERVA, CHILE  
Raspberries & fresh cherries, intense

### CARMENERE RESERVA 9 / 12 / 32

DE GRAS FAMILY, CHILE  
Black fruit & smoky toffee nose

### BONARDA 11 / 14.5 / 39.5

CARLA CHIARO, ARGENTINA  
Blackberry and cassis aromas

### MALBEC-CORVINA 12 / 16 / 43.5

PASSO DOUBLE, MASO, ARGENTINA  
Organic, hints of spice, ripe plums & cherries

## SPARKLING

150ml / Bottle

### PROSECCO 8.5 / 38

DOC TREVISO NV  
Delicate, fruity with mineral notes

### CHAMPAGNE 74

JACQUART NV  
Light, golden yellow with fine bubbles

### ROSÉ CHAMPAGNE 79

JACQUART NV  
Intense salmon pink, delicate bubbles

Spirits are served in 50ml measures as standard, with 25ml measures available on request

Still wine is served in 175ml & 250ml glasses with 125ml glasses available on request. Sparkling wine is served in 150ml glasses as standard.

## SPIRITS

### GIN

Eight Lands Organic Speyside 10

### WHISKY

Buffalo Trace 9

Nikka from the Barrel 14

### RUM

Plantation Original Dark Rum 9.5

Plantation Stiggins'

Fancy Pineapple Rum 10.5

Diplomático Reserva Exclusiva 13

### VODKA

Eight Lands Organic Speyside 10

## SMOOTHIES & SOFTS

### EKEKO 6

Carrot, melon, apple juice, maca, ginger

### GREEN VALLEJO 6

Avocado, apple juice, mint, spinach, lime

### PERU POWER 6

Banana, coffee beans, cocoa, dates, almond milk, chia seeds

### JUICES 4

Orange / lemonade

### SODAS & TONICS 3.5

Coke / Coke Zero / Ginger Beer /  
Ginger Ale / Elderflower Tonic / Tonic /  
Soda

## TEA AND COFFEE

Please ask the team for our range of teas, coffee and decaf coffee