



Welcome to Ceviche, London's home to Lima's buzz.
Great food, great drinks and great conversation is at the heart of Peru's culture and we take great pride in taking you in this discovery journey.
Check out our glossary or ask our team if you have any questions.



"UNA CONVERSACIÓN SE EMPIEZA CON UN BUEN PISCO"
Carlos "Chino" Domínguez



STREET FOOD

TOASTED CORN NUTS (VG, GF) 3
CANCHA
Crunchy, salted and home made

PERUVIAN BAO BUN 3.5
BAO BUN CON JALEA
Tempura sea bass, soft steamed bun, salsa criolla, amarillo chilli mayo

CASSAVA FRIES (V/VG, GF) 6.5
YUCAS & HUANCAINA
With our famous amarillo chilli and feta dip

CRISPY PORK ROLLS 6.5
TEQUEÑOS DEL CHIFA
Pulled pork wonton spring roll with a rocoto chilli jam

BEEF HEART SKEWERS (GF) 8
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.

CRISPY SQUID JALEA (GF) 9
JALEA DE CALAMAR
Spicy crispy squid with lime and Amarillo Chilli mayonnaise

CRISPY CHICKEN THIGHS (GF) 8
POLLO CROCANTE
Crispy fried soy marinated chicken thighs, green mango & pepper criolla

PORK BELLY BITES (GF) 6
CHICHARRÓN
Crispy pork belly bites with rocoto jam

MINI FRIED RICE (V, GF) 4.2
Chinese style egg fried rice

CEVICHES & SALADS



BEETROOT CURED SALMON (GF) 11
TIRADITO DE SALMÓN
With amarillo tiger's milk and tobico caviar

DON CEVICHE (GF) 11
CEVICHE DE LUBINA
Our famous sea bass ceviche recipe with avocado, amarillo chilli tiger's milk, limo chilli, sweet potato, red onion

BEETROOT CAUSA (VG, GF) 9
CAUSA SANTA ROSA
Beetroot and carrot tartare, ginger, shallots, spring onions and vegan mayo on a cold spicy potato cake

PERUVIAN CEVICHE 11
CEVICHE PERUANO
Sustainable sea bass, classic tiger's milk, sweet potato, red onion, Andean corn, cancha corn nuts. This is Peru's classic ceviche.

QUINOA SALAD (VG, GF) 7.5
ENSALADA DE QUINOA
Quinoa, butter beans, broad beans, avocado purée, salsa criolla, physalis syrup and lime olive oil vinaigrette

TUNA TIRADITO (GF) 12
TIRADITO DE ATÚN
With rocoto tiger's milk, choclo, tomato seeds, yuzu reduction, coriander cress

PALM HEART & FETA SALAD (V/VG, GF) 8.5
SOLTERÓN
Palm heart, Peruvian olives, baby spinach, amarillo chilli, spring onions, feta cheese and alfalfa cress

CLASSICS

MUSHROOM STEW (VG, GF) 9.5
SECO DE SETAS
Rich mushroom stew and sweetcorn purée

FLAMBÉ BEEF FILLET (GF) 15.5
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.

Eat the Peruvian way and add rice.

CORN CAKE (V, GF) 9.5
PASTEL DE CHOCLO
Savoury corn and feta cheese fluffy cake, avocado wedge, salsa criolla, Huancaína sauce

CHICKEN PACHAMANCA (GF) 12.5
PACHAMANCA DE POLLO
Chicken breast, smoked panca and Andean huacatay herb sauce, roast sweet potato

PERUVIAN CORN & PRAWN TAMAL (GF) 10
TAMAL DE CAMARONES
Steamed sweetcorn tamal, topped with choclo corn and king prawn succotash

GRILLED OCTOPUS & CHORIZO (GF) 16.5
PULPO Y CHORIZO
With sweet potato purée & rocoto mayo

ROASTED SEA BREAM (GF) 12.5
DORADA
Pan fried fillet of sea bream, confit fennel, fennel purée, amarillo butter

DESSERTS

TRADITIONAL DOUGHNUTS (V) 7
PICARONES
Two pumpkin doughnuts, cloves, orange and pineapple infused sugar-cane syrup, cinnamon ice cream

ICE CREAM (V, GF) 6
Three scoops of dulce de leche, vanilla, cinnamon or mango sorbet (VG, GF)

DULCE DE LECHE CRÊPE (V) 7
Dulce de leche, mascapone, banana, chancaca syrup and vanilla ice cream

AFFOGATO PERUANO (V) 9.5
Vanilla ice cream drowned in Toro Mata Espresso Martini



(V) Vegetarian (VG) Vegan
(V/VG) Vegan without sauce/cheese
(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.

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 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.AndinaCeviche.com/Newsletter





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

ROSÉ

LES LAURIERS CINSULT-GRENACHE LANGUEDOC

2019, France. Wild berries with a hint of strawberry and plums.

7.9/10.5/29

RED

SHIRAZ, STORMY CAPE

2019, South Africa. Soft and dry, spicy.

6/8/22

CARELLI 34, CABERNET SAUVIGNON

2018, Argentina. Plum and cranberry perfume.

7.2/9.5/26

PRUNUS DÃO TINTO TOURIGA BLEND

2017, Portugal. Blackberry and anise.

8.2/11/29.7

CASA VALDUGA IDENTIDADE, PINOT NOIR

2018, Brasil. Red fruits, light texture.

38

AUSTRAL CRIANZA RIOJA

2016, Spain. Perfect balance of tradition and modern styles.

8.7/11.7/32

PASSO DOBLE MALBEC/CORVINA

2018, Argentina. Organic, hints of spice, ripe plums and cherries

10/13/38

SPARKLING

ITYNERA PROSECCO DOC TREVISO

N.V., Italy. Delicate, fruity with mineral notes.

7/32

MOSAIQUE SIGNATURE CHAMPAGNE JACQUART

N.V., France. Light, golden yellow colour with fine, long-lasting bubbles.

62

BRUT MOSAIQUE ROSÉ CHAMPAGNE JACQUART

N.V., France. Delicate bubbles wrapped in intense salmon pink.

65

CLASSIC SPIRITS

All our spirits are 50ml (25ml available on request).

GIN

East London Dry 7

Eight Lands Organic Speyside 9

WHISKY

Buffalo Trace 8

Nikka from the Barrel 13.5

RUM

Barcelo Imperial 10yrs 9

Diplomático Reserva Exclusiva 12

VODKA

Tovaritch! 7

Eight Lands Organic Speyside 9

SOFT DRINKS

BELU WATER 4.5

Still or sparkling 75cl.

FEVER TREE TONICS AND SODAS 3

Ginger Beer / Ginger Ale / Elderflower Tonic / Tonic / Soda.

COCA COLA / DIET COKE 3.5

CHICHA MORADA 4.5

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.

FRESH JUICES

ORANGE / LEMONADE 3.5

TEAS

FAIRTRADE NEMI TEAS 3

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

COFFEE

ESPRESSO / CORTADO 2/3

Single / double

AMERICANO 3

FLAT WHITE / LATTE 3.5

CAPUCCINO 3.5

All available decaf.

COCKTAILS

PISCO SOURS

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

CLASSIC 8.5

Quebranta grape Pisco, Chuncho Bitters, lime, sugar syrup, egg white.

MARACUYÁ 9

Quebranta grape Pisco, Creole Bitters, passion fruit, lime, sugar syrup, egg white.

STRAWBERRY 9

Quebranta grape Pisco, Creole Bitters, strawberry, lime, sugar syrup, egg white.

'CATHEDRAL' (LARGE) 13 FOR ALL AVAILABLE

CHILCANOS

Our Peruvian version of a gin & tonic.

CLASSIC 8

Sol de Plata pisco, lime, Peruvian Chuncho bitters, Fever Tree ginger ale.

CHERRY 8

Sol de Plata cherry infused pisco, lime, Peruvian Chuncho bitters, Fever Tree ginger ale.

CAIPIISCO

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

LIME 8.5

Pisco Quebranta, sugar, lime.

PINEAPPLE 9

Pisco Quebranta, sugar, pineapple, lime.

CLASSICS WITH A TWIST

MARGARITA 9.5

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

TORO MATA ESPRESSO MARTINI 9.5

Coffee infused pisco, Eight Lands organic vodka, espresso coffee.

SIDECAR TO LIMA 9.5

Mandarin infused pisco, bourbon whiskey, orange zest, fresh lime juice.

CUBANO 10

Plantation dark rum, apricot infused pisco, plum sake, fresh lime juice.

MACERADOS

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

LEMON / MANDARIN / CHERRY / PINEAPPLE

MOCKTAILS

VIRGIN PISCO SOUR 6

Lime, Seedlip Garden 108, sugar syrup, egg white, Djargelee tea & chamomile droplets.

PINEAPPLE MOCKJITO 6

Pineapple, fresh mint & lime topped with ginger ale.

MACHU PICCHU TONIC 6

Hibiscus infused ginger and lemongrass cordial, lime, Fever Tree tonic water.

BEERS & CIDER

CUSQUEÑA 4.5

Larger, 5%, 33cl, Premium Peruvian beer.

FREEDOM PALE 4.5

Pale Ale, 4.2%, 33cl. Aromatic, sessionable.

LUCKY SAINT 4.5

Low alcohol lager, 0.5%, 33cl.

SASSY ROSÉ CIDER 4.5

3%, 33cl.

WINES 175ML / 250ML / BTL

125ml glass available upon request

WHITE

LANYA CHARDONNAY, CENTRAL VALLEY

2018, Chile. Apples, pears & a dash of lemon.

6/8/22

MELODIAS PINOT GRIGIO, TRAPICHE

2019, Argentina. Intense citrus, fruity.

7.2/9.5/26

MANCURA ETNIA SAUVIGNON BLANC

2019, Chile. Vegan, light, citrus and tropical.

7.7/10.2/28

PICPOUL DE PINET, RÉSERVE ROQUEMOLIÈRE

2019, France. Crisp, light, aromatic.

8.2/11/29.7

LIEVLAND CHENIN BLANC

2019, South Africa. Sweet spice, apple.

8/10.5/29

ALBARIÑO SERRA DE ESTRELLA

2019, Spain. Hints of pear, apricot & ripe exotic fruits.

9.5/12.5/37

AZAHAR VINHO VERDE

2019, Portugal. Low alcohol, exotic citrus fruit flavours.

8.5/11/30.5