

MENU

STREET

Cancha: Crunchy Peruvian corn (v) | 2

Quinoa Croquetas: Quinoa and parmesan cheese croquettes with rocoto chilli jam | 4

Yucas: Fried cassava with an Andean Ocopa herb dip (v) | 3.5

Tamalito: Steamed quinoa and coriander dumpling, fresco cheese, salsa criolla (v) | 5.5

Pig Butty (breakfast and lunch only): Confit pork in a soft bun with amarillo chilli sauce, sweet potato ketchup, salsa criolla | 6

Papas a la Huancaína: New and purple potatoes topped with crispy fresco cheese and Huancaína sauce (v) | 4.5

Choclo Corn Cake: Giant corn and fresco cheese savoury cake, Huancaína sauce, avocado, salsa criolla (v) | 7

Sacha Inchi Greens: Pan fried green beans with crunchy cancha corn in sachá inchi oil (v) | 3.5

CEVICHEs

Sato: Thinly sliced trout in rocoto pepper tiger's milk, roasted red pepper, pecan nuts, rice vermicelli | 7.5

Siwichi: Fresh seabass ceviche in amarillo chilli tiger's milk, golden berry, sweet potato, avocado, red onions | 8

Cheeky: Thinly sliced hake and cod cheeks in a Nikkei style tiger's milk with blood orange and spring onion | 8.5

Res: Thin slices of raw beef with figs, Uchucuta herb sauce, kiwi, mint and pisco dressing | 8.5

Setas: Thinly sliced wild mushrooms in amarillo chilli tiger's milk, sweet potato and orange honey dressing (v) | 8

Tiger's Milk Trio: Amarillo chilli with seabass, Nikkei with prawn, rocoto pepper with avocado and scallops, with cancha | 5

SALADS

Solterito: Broad beans, fresco cheese, giant kernel corn, tomatoes, baby gem lettuce, rocoto pepper, botija olives, sachá inchi dressing (v) | 7

Colores: Salad of red and golden beetroot, mote corn, asparagus, spinach leaves, sachá inchi dressing (v) | 6.5

MAINS

Wild Mushroom & Artichoke Quinotto

Creamed quinoa, artichokes, wild mushrooms, maca, tarragon (v) | 10.5

Causas Amantani

Three cool potato cakes each with their own topping; seared diver-caught scallops with amarillo chilli mayonnaise; pan fried hake, salsa criolla and Uchucuta herb sauce; grilled trout, avocado, grapefruit with rocoto jam | 11

Quinoa Burger

Red and white quinoa patty with amaranth and maca, papaya, mint and kiwi yogurt, uchucuta herb sauce, thick cut chips, Amarillo chilli mayo (v) | 9

Ají De Gallina

Traditional casserole of chicken, amarillo chilli, pecan nuts, rice, crispy quinoa coated chicken | 12

Chupe

King prawn and black quinoa chowder, broad beans, giant kernel corn, peas | 16

Lomo

24hr marinated 240g rib-eye steak grilled pachamanca-style with thick cut chips, broad beans, lucuma puree | 20

Whole Seabass

Grilled seabass, hot amarillo chilli sauce, hot salsa criolla (to share) | 27

Lechón

For 10 People | Sundays only | Pre-order 3 days before
Whole suckling roast piglet marinated in pisco, amarillo chilli, goldenberry with yucas, broad beans, and lucuma puree | 240

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COCKTAILS

Pisco Sour: Pisco quebranta, lime, sugar syrup, egg white, amargo chuncho bitters | 7

Redchurch Chicha: Apple cider, pisco, choclo puree, light barley tea, honey, mirin | 7.5

Vida Eterna: Marigold and mandarin infused pisco, juniper berries, guava juice, tonic water | 8

Tupac Amaru: Grapefruit infused pisco, cape gooseberry coulis, smoked vodka, ginger ale | 8

Andes Hopper: Andean mint infused pisco, Mozart white chocolate liquor, half & half (cream and milk) | 7.5

Inkafe: Coffee infused pisco, pomegranate infused pisco, berries | 8

Chamán: Greengage and plum infused pisco, cognac Hennessy VS, greengage and plum jam, muscovado sugar, fresh sage | 8

Quinoa Shock: Cinnamon infused pisco, quince liquor, quinoa milk, apple juice, biscuit | 8

BEER

Cusqueña Premium Peruvian beer

3.75

SMOOTHIES

Green Vayeho: Avocado, pear juice, mint, spinach, lime | 4.5

Urubamba: Blueberries, quinoa, goat's milk yogurt, quinoa milk, purple maize flour, honey. Breakfast in a cup | 4.5

Saramama: Amaranth, banana, mango, blueberries, apple juice | 4.5

Inti: Mango, lucuma, lime, quinoa milk, vanilla | 4.5

Chaska: Dried figs, apple juice, banana, lucuma, quinoa milk | 4.5

JUICES

Chambi: Pear, cucumber, grapefruit, ginger | 4

Supay: Orange juice, pomegranate, goldenberry, limo chilli | 4

Ekeko: Carrot, melon, pear juice, lime, maca, ginger | 4

Freshly Squeezed Juices | 3
Carrot | Cucumber | Apple | Melon | Orange

SOFT DRINKS

Still or Sparkling Water
Small bottle 1.8 | Large bottle 4.5

Chicha Morada | 3
Purple maize superfood refresher

Coke / Diet Coke | 2.5

WINES

WHITE

| | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| Santa Alvara Chardonnay 2012, Crisp, zingy, mango, spice and honey | 3.75 | 5.2 | 15 |
| Gran Hacienda Sauv. Blanc 2012, Crisp, citrus and tropical | 5 | 6.75 | 20 |
| Finca La Colonia Torrontes 2013, Mineral, peach and floral | 4.5 | 6.25 | 18 |
| Adobe Gewürztraminer 2012, Floral, lychee and mineral | | | 21 |
| Passo Blanco P.G/Torrontes 2013, Floral, citrus and fresh | | | 22 |
| Intipalka Chardonnay 2012, Light, aromatic fruits | | | 24.5 |
| Signos de Origen 2011, Tropical fruits, almonds and honey | | | 28.5 |

RED

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| Santa Alvara Merlot 2013, Ripe fruits and spices | 3.75 | 5.2 | 15 |
| Gran Hacienda Cabernet Franc 2012, Berries, vanilla and long finish | 5 | 6.75 | 19 |
| Carelli 34 Malbec 2012, Spicy, plums, soft | 5.5 | 6.75 | 21 |
| Terra Andina Syrah 2009, Velvety, blackberries, caramel | 6 | 7.5 | 23 |
| Chakana Malbec 2012, Dark fruits, velvety perfumed | | | 25 |
| Intipalka Cab Sauv/Petit Verdot 2011, Rich red fruits | | | 31 |
| Lapostolle Cuvee Alexandre Pinot Noir 2011, Berries and spices | | | 33 |
| Finca Decero Petit Verdot 2010, Complex flowers and fruits | | | 34 |

ROSE

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| Montevista Sauvignon Rose Clear dry raspberry fruit | 3.75 | 5.2 | 15 |

SPARKLING

| | 125ml | Bottle |
|--|-------|--------|
| Miguel Torres Estelado Rose Fruit notes, fine fizz and refreshing | 6 | 28.5 |
| Cordillera Pinot Noir Brut Crisp and light | 7 | 30 |

DESSERTS

Quinoa Chocolate Brownie

Dark chocolate and pearl quinoa brownie with white chocolate cream | 5

Mousse De Lúcumá

Andean lúcumá fruit mousse with crispy quinoa biscuit, lúcumá syrup | 5

Lengua De Suegra

Peruvian filo pastry with dulce de leche filling, pecan ice cream | 5

Picarones

Pumpkin doughnuts with vanilla ice cream, purple corn syrup and chocolate fudge (to share) | 9

Cake of the Week | 4.5

HOT DRINKS

Coffee

Espresso | 1.7

Double espresso | 2.5

Americano | 2.5

Latte | 3

Cappuccino | 3

Mocha | 3

At Andina we serve our own fairtrade Peruvian, Costa Rican and Tanzanian coffee blend

Peruvian Teas | 2.5

Andean Mint: Muña, culen, peppermint

Artichoke: Artichoke, starflower, dandelion

Yacon: Yacon leaves

Chamomile: 100% Peruvian chamomile

Melisa: Lemon verbena, balm, rosemary

English Breakfast Tea | 2.5

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