

BREAKFAST

(8AM - 11AM)

DRINKS - IN OR OUT

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

- 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

Hot Chocolate | 3

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

Fuerza | 4

Amaranth, quinoa, apple, cinnamon, milk, maca

Fuerza is our traditional Peruvian liquid meal breakfast. All the ingredients are cooked then blended to create a thick hot healthy drink

Hot Emoliente | 3.5

Plain | Cinnamon | Mint

Emoliente is a traditional Andean revitalising warm drink rich in vitamin C and minerals. Ours is made from toasted barley, linseed, plantain leaf, horsetail tincture, alfalfa sprouts and quince and served warm with lime and honey

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

FOOD

Sourdough Toast & Peruvian Jams: Goldenberry and red pepper jam; strawberry, rocoto and black pepper jam | 3.5

Lengua De Suegra: Peruvian filo pastry with dulce de leche filling | 2.5

Peruvian Porridge: Quinoa, amaranth, orange zest, goldenberries, figs, seasonal fruits, purple corn syrup (v) | 4.5

Pig Butty: Confit pork in a soft bun with amarillo chilli sauce, sweet potato ketchup, salsa criolla | 6

Tamalito: Steamed quinoa dumpling, filled with coriander, queso fresco cheese, with salsa criolla (v) | 5.50

Benedicto: Smoked trout, poached egg with quinoa pancake, asparagus and amarillo chilli sauce | 8

CAKE OF THE WEEK | 4.5

(Please note that a discretionary 12.5% service charge will be added to your bill)

ANDINA
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www.AndinaLondon.com

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OUR JUICE BAR

Our juices, smoothies and hot drinks are made from a variety of Peruvian superfood ingredients alongside seasonal fruits, roots and vegetables. Inspired by traditional Andean recipes, some for example use maca for strengthening or quinoa and amaranth for sustaining. Our cold-pressed juices are great for cleansing and our hot drinks are warming and nourishing. We also have green smoothies, liquid breakfast meals and a selection of Peruvian teas all available to take out.

AQUÍ SE COCINA CON CARIÑO

ANDINA
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