

WEEKEND BRUNCH

(10AM - 4PM)

BREAKFAST

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

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

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

Panekes: Quinoa pancakes served with vanilla cream, purple corn syrup, orange and ginger herb honey (v) | 7

EGGS

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

Choclo Corn Cake: Giant corn and fresco cheese savoury cake, poached egg, Huancaína sauce, avocado, salsa criolla (v) | 8.5

Full Peruvian: Two fried eggs, confit pork chicharron, potato rosti, wild mushrooms, grilled tomato, avocado and toast | 10

Omelet de Conchas y Setas: Scallop and wild mushrooms omelette with sourdough toast | 9

STREET

Cancha: Crunchy Peruvian corn (v) | 2

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

Quinoa Burger: Red and white quinoa patty with amaranth and maca, papaya, mint and kiwi yogurt, Uchucuta herb sauce (v) | 8

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 sauce; grilled trout, avocado, grapefruit with rocoto jam | 11

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

Aji De Gallina: Traditional casserole of chicken, amarillo chilli, pecan nuts, rice, crispy quinoa coated chicken | 12

Specials: Please ask your waiter for details

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, sacha inchi dressing (v) | 7

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

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WEEKEND BRUNCH

(10AM - 4PM)

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

SOFT DRINKS

Still or Sparkling Water

Small bottle 1.8 | Large bottle 4.5

Chicha Morada | 3

Explanation Purple maize superfood refresher

Coke / Diet Coke | 2.5

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

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

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DRINKS MENU

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

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



DRINKS MENU

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