

ANDINA



▽▽▽ £38 Set Menu ▽▽▽

CANCHA (v)
crunchy corn

THICK-CUT CHIPS WITH HUANCAINA SAUCE (vgf)
cheesy amarillo chilli sauce

CEVICHE ANDINA (gf)
sustainable sea bass, goldenberry, avocado, sweet potato

CAUSA DE HUANUCO (vgf)
fermented beetroots, seaweed and potato hash, avocado cream, golden beetroot

STONE BASS TIRADITO (gf)
stone bass, smoked amarillo chilli tiger's milk, fennel geleé,
spiced achiote oil, soured cucumber

CHANCHO CHANCOSO (gf)
pan fried secreto iberico, chncaca rocoto glaze, cauliflower cream

PASCO COD (gf)
pan fried sustainable cod, spicy seaweed broth, green peas and crispy bacon

CHOCLO CORN CAKE WITH AVOCADO (vgf)
corn and feta cheese savoury cake, Huancaína sauce, avocado, salsa criolla

QUINOA SALAD (vgf)
quinoa, avocado & cucumber

CHOCOMATHI (vgf)
confit butternut squash, peppered squash fruit, orange squash curd, pink praline

AVOCADO & STRAWBERRY POT (vgf)
avocado cream, strawberry preserve, popped amaranth

v = vegetarian, gf = gluten free

Ask to see our dairy-free and nut-free menus. Wherever possible we will tweak our dishes to suit your dietary needs.
