

ANDINA



▽▽▽ £30 Set Menu ▽▽▽

CANCHA (v)
crunchy corn

BOTIJA OLIVES (vgf)
Peruvian plump black olives

CLASSIC CEVICHE
sustainable sea bass, lime tiger's milk, coriander, limo chilli,
sweet potato, choclo corn

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

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

AGUADITO DE MARISCO (gf)
seared king prawn, squid and mussel, prawn bisque, coriander rice

SOLTERITO DE PAPA (vgf)
heritage potato, feta cheese, kernel corn, rocoto dressing

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.

