

ANDINA



▽▽▽ £50 Set Menu ▽▽▽

CHICHARRON DE CAMARON (gf)
deep fried baby prawn, seafood oil, acevichado-garlic cream

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

FLORES ANDINAS (vgf)
tempura seasonal sprouts and flowers with Ocopa sauce

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

PONCHO DE PALTA (vgf)
Hass avocado, beetroot kiwicha, asparagus shaves,
asparagus tartar, red amaranth cress, sweet potato crisps

CAUSA DE ARGUEDAS (gf)
yellow fin tuna tartar, seaweed and potato hash, rocoto chilli meringue, beetroot cress

BISTEC ESCABECHADO (gf)
marinated grilled fillet steak, red onion, amarillo chilli, choclo corn purée

PULPO CHANCON (gf)
grilled octopus, butterbean-lucuma purée, spicy chancaca, salsa criolla

CORDERO TRUJILLANO (gf)
marinated lamb rump, green pea uchucuta, cucumber tiger salad,
peanut vinaigrette, anchovy salt

ARTICHOKE TAMAL (vgf)
artichokes hearts, choclo corn, rocoto chilli cream, peanuts

TOMATADA ANDINA (v)
tomatoes, tomato tartar, yellow tomato gelée, corn bread crumbs and avocado

CHICHA MORADA CREMOLADA (vgf)
chicha morada granita, mango-chia pudding,
compressed pineapple, fresh mango, blackberries

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



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.
