

ANDINA

▷▷ SET MENU ◁◁

£35 PP



TOASTED CORN NUTS (VG)

Crunchy, salted & home made.

CRISPY SQUID JALEA

Spicy crispy squid, lime & amarillo chilli mayonnaise.

PERUVIAN CEVICHE

Seabass, classic tiger's milk, sweet potato, red onion, Andean corn, cancha corn nuts.

BETROOT & CAULIFLOWER CAUSA (VG) (N)

Beetroot tartare, avocado cream, cauliflower florets, mango gel "yolk"

QUINOA COATED CATCH OF THE DAY

Fish of the day coated in quinoa, fennel escabeche, avocado cream

CHICKEN PACHAMANCA

Chicken breast, roasted sweet potato, uchucuta cream, crunchy cancha.

STICKY TOFFEE PUDDING (VG)

Toffee sauce, vegan avocado ice cream, cocoas & maca powder

ANDINA

▷▷ SET MENU ◁◁

£45 PP



TOASTED CORN NUTS (VG)

Crunchy, salted & home made

PORK BELLY BITES

With rocoto chilli jam

ARTICHOKE & KALE FRITTERS (VG)

With rocoto vegan mayonnaise

CEVICHE ANDINA

Seabass, avocado cream, physalis, amarillo tiger's milk, sweet potato, red onions

YANA TUNA CEVICHE

With rocoto chilli tiger's milk, pickled pineapple, samphire, radish, pickled onion

GRILLED OCTOPUS

With uchucuta purée, Andean potatoes, chimichurri

SECRETO IBERICO

Secreto iberico, cauliflower purée, panca glaze

AUBERGINE TACU TACU (VG)

Braised aubergines, panca sauce, vegan feta, coriander

LUCUMA MOUSSE (V)

With black quinoa crumble, winter berries coulis