

# ANDEAN BRUNCH

Peruvian brunch by-way-of London. Food of the Andes with a distinctly London feel. Take your pick from our specialty dishes & pair with your choice of bottomless drinks.

## NON-ALCOHOL 189 AED

Soft drinks, Juices,  
Mocktails

## HOUSE PACKAGE 289 AED

Wine, Bottled beer,  
House spirits, Pisco sours,  
Sparkling wine

## PREMIUM 399 AED

Wine, Sparkling Rosé, Bottled  
beer, Andina lager, House  
spirits, Pisco sours

### WHITE WINE

TORRONTES, SANTA JULIA,  
ARGENTINA

### RED WINE

BLEND, MONTADO TINTO, SPAIN

### ROSÉ

FALSE BAY, SOUTH AFRICA

### SPARKLING

YBY CRYSTAL DRY, GERMANY  
ZONIN PROSECCO ROSÉ, ITALY

### PISCO SOURS

CLASSIC / MARACUYÁ / STRAWBERRY

### BEER

DOS EQUIS, 4.5% / AMSTEL LIGHT, 3.5%  
ANDINA LAGER

### SPIRITS

BULLDOG GIN

RUSSIAN STANDARD VODKA  
DEWARS

BACARDÍ CARTA BLANCA WHITE RUM  
EL JIMADOR BLANCO TEQUILA

### MOCKTAILS

CHICHA MORADA  
VIRGIN PISCO SOUR  
PINEAPPLE MOJITO  
MACHU PICCHU TONIC

### JUICE & SOFTS

COKE / SPRITE / FANTA  
FRESH JUICE SELECTION AVAILABLE

## SNACKS FOR THE TABLE

### ROASTED CORN NUTS (VG)

### GREEN PLANTAIN CRISPS (VG)

### PAO DE QUEIJO (V)

Cassava & cheese breads

### FRIED CHICKEN CROCANTE

Amarillo dip & soy, chancasa sauce

### CRISPY SQUID JALEA

Lime & amarillo chilli mayonnaise

### TEQUEÑOS DEL CHIFA (V)

Cheese & corn Peruvian spring rolls

### BETROOT & CAULIFLOWER CAUSA (VG)

Chilled potato cake, beetroot tartar,  
mango gel, cauliflower florets

### SOLTERITO DE PAPAS (V)

Peruvian potatoes, palm heart, broad  
beans, choclo, cherry tomatoes, botija  
olives & feta cheese

## CEVICHE & TIRADITO

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### CEVICHE ANDINA

Sea bass, amarillo leche de tigre, avocado cream, red onions, sweet potato crisp, physalis

### CEVICHE PERUANO

Catch of the day, classic leche de tigre, giant corn, sweet potato, baby gem, cancha

### ARTICHOKE CEVICHE (VG)

Artichoke hearts, Jerusalem artichokes, red onions, avocado, sweet potatoes

### SALMON TIRADITO

Yuzu leche de tigre, pickled cucumber, croilla & crisp kale

## MAINS

CHOOSE 1 PER PERSON

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### CORN TAMALE (V)

Kale, basil & corn nut pesto, giant corn cream

### PRAWN TAMALE

King prawns, kale, basil & corn nut pesto, giant corn cream

### AUBERGINE TACU TACU (V)

Panca huacatay sauce, feta cheese

### PANCA GLAZED BEEF BRISKET

Cauliflower puree, popped quinoa

### CHICKEN PACHAMANCA

Chicken supreme, roasted sweet potato, uchucuta cream, crunchy cancha

### ARROZ CON MARISCOS

Braised rice with shrimp, squid, mussels, salsa criolla

## DESSERTS

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### LUCUMA MOUSSE (V)

Kale, basil & corn nut pesto, giant corn creamy sacottage

### CHICHA MORADA GRANITA (V)

Coconut & mango chia pudding, pineapple preserve, cremolata

## SIDES

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### PANCA MUSHROOM (VG)

### ARROZ CHAUFA (V)

### SEASONAL VEGETABLES (V)

Lucuma huncaína sauce

### POTATO FRIES (V)

Huncaína sauce

All prices are in AED & are inclusive of 7% municipality fee & 5% VAT