

ANDINA



Inspired by traditional, family-run Andean eateries, our local picanteria is a celebration of the culture, people & diverse cuisines of the Peruvian Andes.

A meal in Peru is about coming together to eat and share time. With this in mind, our menu is designed to share.

We recommend ordering a variety of dishes across the snacks, ceviches, salads and classic dishes to enjoy with your table.

Need help deciding? Why not try our **Discovery Menu**, where we've selected our most popular dishes to share.



OUR FOOD MENU IS 100% GLUTEN FREE



- (V) Vegetarian
- (VG) Vegan
- (V/VG) Vegan without sauce/cheese
- (N) Contains nuts
- Contains peanuts

If you have any allergies not listed please ask a member of staff for our full allergen list. Unless marked, dishes are made without nuts & peanuts, but may still contain traces. Dishes marked (V) may contain eggs.

Andina's Favourites in boxes.
Give these a try while they're here!

Share your visit with us
@AndinaLondon

A discretionary 12.5% service charge will be added to your bill. Service charge is entirely optional.

WiFi: weloveperu

SNACKS & SIDES

CRUNCHY CORN (VG) 4.5

CANCHA
Salted & home made

BABY AUBERGINE & OCOPA

(VG) (N) 8.5
BERENJENAS Y OCOPA
Aubergine, peanut & huacatay cream, pomegranate

CHICKEN CHIFA BITES 9

POLLO CROCANTE DEL CHIFA
Crispy chicken, amarillo mayo, chifa sauce, sesame seeds

CRISPY SQUID JALEA 10.5

JALEA DE CALAMAR
Spicy crispy squid, lime & amarillo chilli mayonnaise

PORK BELLY BITES 7.5

CHICHARRÓN
With rocoto chilli jam

CASSAVA FRIES (V/VG) 7.5

YUCAS Y HUANCAINA
With amarillo chilli & feta dip

POTATO CHIPS (V/VG) 5

With amarillo mayonnaise

SEASONAL GREENS PERUVIAN STYLE (V/VG) 6

Legumes a la Peruana
Ask your server for daily selection

WEEKEND BRUNCH

WEEKENDS 11AM - 4PM
BOTTOMLESS 12PM - 4PM

Please ask our team for details
& to see our menu

CEVICHES & SALADS

YANA TUNA CEVICHE 13.5

CEVICHE DE ATÚN
Rocoto chilli tiger's milk, pickled pineapple, samphire, radish, pickled onion

CEVICHE ANDINA 13

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

CEVICHE NIKKEI 14

CEVICHE NIKKEI
Catch of the day, Nikkei tiger's milk, pickled rhubarb, celeriac, avocado, red onions

SALMON TIRADITO 13.5

TIRADITO
With ponzu tiger's milk, rocoto criolla, sour cucumber, crisp kale

BEETROOT & CAULIFLOWER CAUSA (VG) 10.5

CAUSA SANTA ROSA
Beetroot tartare, avocado cream, cauliflower florets, mango gel "yolk"

QUINOA & FRUIT SALAD (VG) (N) 10

QUINOA & FRUIT SALAD
Mixed quinoa, caramelised British fruit, coconut sour cream, Amarillo chilli, orange, rocoto & hazelnut vinaigrette

ARTICHOKE CEVICHE (VG) 10.5

CEVICHE DE ALCACHOFA
Artichoke hearts, avocado, physalis, red onions, sweet potatoes, rocoto tiger's milk

CHICKEN CAUSA 11.5

CAUSA LIMEÑA DE POLLO
Yellow causa, avocado, botija olives, quail egg, rocoto golf sauce

CLASSIC DISHES

CHICKEN PACHAMANCA 15

PACHAMANCA DE POLLO
Chicken breast, roasted sweet potato, uchucuta cream, crunchy cancha

AJI DE GALLINA (N) 18

AJI DE GALLINA
Pulled chicken breast in a creamy feta and parmesan sauce, steamed rice, mixed potatoes, quail egg, pecan, nibs

CORN CAKE (V) 11

PASTEL DE CHOCLO
Savoury corn & feta cake, avocado, salsa criolla, huancaína sauce

BEEF & CARAPULCRA 17.5

CARAPULCRA DE RES
Succulent grilled beef, carapulcra potato & peanut butter, escabeche sauce

AUBERGINE TACU TACU (VG) 11

TACU TACU DE BERENJENAS
Braised aubergines, panca sauce, vegan feta, coriander

GRILLED SEABREAM 16

DORADA A LA CHORRILLIANA
Rich rocoto & tomato sauce, seasonal greens & capers

DESSERTS

STICKY TOFFEE PUDDING (VG) 9

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

ICE CREAM 7

Three scoops of your choice.
Pick from dulce de leche (V), hazelnut (V)(N), avocado (VG), mango sorbet (VG)

CORN TAMALE (V) 11

TAMAL
Steamed corn patty, kale, basil & corn nut pesto, red pepper & giant corn cream

PRAWN TAMALE 14

TAMAL DE CAMARONES
King prawns, steamed corn patty, kale & basil corn nut pesto, giant corn cream

EXTRA SAUCE £1

GLOSSARY

CEVICHE is Peru's national dish. It's made with sashimi grade raw fish or vegetables, with tiger's milk. It's fresh zingy and delicious.

TIRADITO is sashimi sliced fish with a Peruvian twist.

NIKKEI means Japanese - Peruvian cooking.

HUANCAINA is Peru's most famous chilli and cheese sauce from the Andes.

TIGER'S MILK is the marinade from ceviche made with lime and chilli.

CAUSA means 'the cause' and is a salad with a cold potato mousse as a base

SALSA CRIOLLA is a garnish salad of tomato, onion and coriander with a twist of lime.

CHOCO-BANANA (V) (N) 9

Chocolate mousse, banana ganache, edible soil, hazelnut ice cream, crushed hazelnuts

PASSION FRUIT MOUSSE (V) 8

With black quinoa crumble, summer berries coulis

OUR FAMOUS PISCO SOURS

CLASSIC 10.5

Quebranta grape pisco, chuncho bitters, lime, sugar syrup, egg white

MARACUYÁ 11

Quebranta grape pisco, creole bitters, passion fruit, lime, sugar syrup, egg white

RASPBERRY PISCO SOUR 11.5

San Gallan Quebranta pisco, creole bitters, raspberry, lime, sugar syrup, egg white

'CATHEDRAL' (LARGE) 15

Available for all our pisco sours

COCKTAILS

CLASSIC CHILCANO 10.5

Peruvian-inspired gin & tonic, pisco, lime, chuncho bitters, ginger ale

CHERRY CHILCANO 11

Peruvian-inspired gin & tonic, cherry infused pisco, lime, chuncho bitters, ginger ale

PISCO PUNCH 12.5

Pisco Italia, Belsazar Red, pineapple syrup, fresh lime juice

CUBANO 12.5

Plantation dark rum, apricot-infused pisco, plum sake, fresh lime

MACERADOS

HOME MADE PISCO INFUSIONS

£4 each or a tasting flight of 4 for £15

Choose from

CHERRY / MANDARIN

LEMON / PINEAPPLE

TWISTED CLASSICS

MARGARITA 12

Tequila, pisco 'triple sec', lime, agave syrup, salt

TORO MATA ESPRESSO MARTINI 13

Coffee infused pisco, Eight Lands organic vodka, espresso

PINEAPPLE CAIPIISCO 12

Pineapple macerado, muddled fresh pineapple, lime & sugar

MOCKTAILS

VIRGIN PISCO SOUR 6.5

Seedlip Grove 42, sugar syrup, lime, egg white, Darjeeling tea, chamomile

WHITE SANGRIA 6.5

Elderflower cordial, grapes & citrus fruits, homemade lemonade

MACHU PICCHU TONIC 6.5

Hibiscus-infused ginger & lemongrass cordial, lime, tonic water

CHICHA MORADA 5

Peru's iconic refreshing drink rich in antioxidants. Made from purple corn essence, it's mildly sweet & zesty from fresh lime juice

BEER & CIDER

CUSQUEÑA 6

Lager, 5%, 33cl

ZEN PALE ALE 6

Gluten Free Pale Ale, 4.5%, 33cl

LUCKY SAINT 6

Low Alcohol Lager, 0.5%, 33cl

SASSY BRUT CIDER 6

5.2%, 33cl

WHITE WINE

175ml / 250ml / Bottle

CHARDONNAY 7 / 9.5 / 26

LANYA VINEYARDS, CENTRAL VALLEY, CHILE
Apples, pears & a dash of lemon

PINOT GRIGIO 8.5 / 11 / 30.5

MELODIAS, TRAPICHE, ARGENTINA
Intense citrus, fruity, crisp & refreshing

SAUVIGNON BLANC 8.5 / 11.5 / 31.5

MANCURA ETNIA, CHILE
Light, fresh citrus, tropical fruits (vg)

TORRONTES 9.5/13/36

FINCA LA COLONIA, ARGENTINA.
Lychee, jasmine perfume with zingy acidity

VIOGNIER 9/12/32

DE GRAS 'RESERVA', CHILE
Soft, plump peach and apricot fruit

CHARDONNAY 12/16/43.5

PULENTA ESTATE, MENDOZA, ARGENTINA
Rich and elegant with a hint of toasty oak

ROSÉ & ORANGE

175ml / 250ml / Bottle

MALBEC ROSE 9.5/13/36

NORTON, ARGENTINA
Fresh red fruit with floral notes

NARANJO ORANGE 12/16/43.5

PULENTA ESTATE, ARGENTINA
Ripe stone fruit and gentle spice

RED WINE

175ml / 250ml / Bottle

MERLOT 7 / 9.5 / 26

PINK LAMA, CHILE
Ripe black cherry and plum fruit aromas

CABERNET SAUVIGNON 8 / 11 / 31

CARELLI 34, ARGENTINA
Plum & cranberry perfume

PINOT NOIR 12 / 16 / 43.5

MORANDE GRAN RESERVA, CHILE
Raspberries & fresh cherries, intense

CARMENERE RESERVA 9 / 12 / 32

DE GRAS FAMILY, CHILE
Black fruit & smoky toffee nose

BONARDA 11 / 14.5 / 39.5

CARLA CHIARO, ARGENTINA
Blackberry and cassis aromas

MALBEC-CORVINA 12 / 16 / 43.5

PASSO DOUBLE, MASO, ARGENTINA
Organic, hints of spice, ripe plums & cherries

SPARKLING

150ml / Bottle

PROSECCO 8.5 / 38

DOC TREVISO NV
Delicate, fruity with mineral notes

CHAMPAGNE 74

JACQUART NV
Light, golden yellow with fine bubbles

ROSÉ CHAMPAGNE 79

JACQUART NV
Intense salmon pink, delicate bubbles

Spirits are served in 50ml measures as standard, with 25ml measures available on request

Still wine is served in 175ml & 250ml glasses with 125ml glasses available on request. Sparkling wine is served in 150ml glasses as standard.

SPIRITS

GIN

Eight Lands Organic Speyside 10

WHISKY

Buffalo Trace 9

Nikka from the Barrel 14

RUM

Plantation Original Dark Rum 9.5

Plantation Stiggins'

Fancy Pineapple Rum 10.5

Diplomático Reserva Exclusiva 13

VODKA

Eight Lands Organic Speyside 10

SMOOTHIES & SOFTS

EKEKO 6

Carrot, melon, apple juice, maca, ginger

GREEN VALLEJO 6

Avocado, apple juice, mint, spinach, lime

PERU POWER 6

Banana, coffee beans, cocoa, dates, almond milk, chia seeds

JUICES 4

Orange / lemonade

SODAS & TONICS 3.5

Coke / Coke Zero / Ginger Beer /
Ginger Ale / Elderflower Tonic / Tonic /
Soda

TEA AND COFFEE

Please ask the team for our range of teas, coffee and decaf coffee