

ANDINA

PISCO BAR COCKTAILS

From our downstairs Pisco Bar we serve a large selection of Pisco infusions and unique cocktails, using Peruvian superfoods alongside local ingredients.

AMANTANI	8
Vanilla infused pisco, gin, goji berry and passion fruit juice	
PINK PISCO SOUR	8
Estelado sparkling rose, quebranta grape pisco, lime, sugar, egg white and Peychaud's bitters	
PISCO PUNCH	8.5
Fresh pineapple, our secret pineapple syrup, lime, artisan Italia grape pisco and grapefruit bitters	
VIRGEN DEL SOL	8.5
Lemon pisco, Colombian gin, tonic	
PERU BRAVO	8
Pineapple and limo chilli infused pisco, pomegranate juice, lime and Fever Tree ginger ale	

▼▼▼ PISCO MOONSHINE 4 SHOT SPECIAL | 9.5 ▼▼▼

Pisco infused 'macerado' style in 4 different sipping shots of 4 flavours: strawberry, plum, pineapple, blueberry

Our selection of piscos are carefully infused with fruits, herbs or spices. Ask our bartender for a full list of flavours.

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Meaning 'little bird' in our native Andean language Quechua, Pisco was created by Franciscan monks in the Pisco area of Peru in the 16th century. Pisco is distilled from pure grape juice musts in copper pot stills; the resulting spirit is rich and complex with generous velvety aromas.

PISCO SOUR	7.5
Pisco from quebranta grape, lime juice, sugar syrup, egg white, Peruvian Chunchu bitters	
FRUTILLA COOLER	8
Red berry infused pisco, Colombian gin, cachaça, Chase marmalade vodka, açai juice and Fever Tree ginger beer	
HUÁNUCO	8.5
Apple and cucumber pisco, Chase elderflower liqueur, Fever Tree elderflower tonic	
CHOLO SOTIL	8.5
Beetroot and grapefruit pisco, tomato shrub, Madeira wine	
TAMAYA	9
Lychee pisco, Colombian gin, ginger and lemongrass cordial, guanábana, blueberry liqueur	

▽▽▽ PISCO SOUR ▽▽▽

THE PERFECT COCKTAIL
TO START A MEAL

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WINE LIST

All our wines are from South America, featuring traditional local grape varieties. We seek to find gems to match dishes that you'll enjoy. Most are Fairtrade, organic or biodynamic. They can also be served in a 125ml measure.

	175ml	250ml	Bottle
WHITE			
Alto Bajo Chardonnay , Chile, 2014. Crisp, zingy, spice and honey	5	7	19
Finca La Colonia Torrontes , Argentina, 2014. Mineral, peach and floral	5.5	7.25	21
Gran Hacienda Sauvignon Blanc , Chile, 2014. Citrus and tropical	6	8	23
Days of Summer Muscat , Chile, 2013. Fresh and floral	6.5	8.5	25
Paso Blanco Pinot Grigio/Torrontes , Argentina, 2014. Citrus and peach	6.75	8.75	26
Santa Digna Gewürztraminer , Chile, 2014. Lychee, floral, savoury	7	9	27
Garzón Albariño , Uruguay, 2013. Fresh, crisp, long finish			32
Valdivieso Wild Fermented Sauvignon Blanc , Chile, 2012. Rich, intense			35
Catena Appellation Chardonnay , Argentina, 2013. Broad and tropical			43
White Bones Catena Zapata Chardonnay , Argentina, 2011. Full bodied			118
RED			
Alto Bajo Merlot , Chile, 2014. Ripe fruit and aromatic notes	5	7	19
Gran Hacienda Cabernet Franc , Chile, 2013. Berries, vanilla	5.5	7.25	21
Carelli 34 Malbec , Argentina, 2013. Deep red with spicy tones	6	8	23
Terra Andina Reserva Syrah , Chile, 2014. Velvety, caramel	6.5	8.5	25
Casa Valduga Identidade Pinot Noir , Brasil, 2013. Ripe red fruits, silky			34
Valdivieso Single Vineyard Carmenera , Chile, 2011. Intense, ripe			37
Catena Appellation Cabernet Sauvignon , Argentina, 2012. Rich, pepper			40
Finca Decero Petit Verdot , Argentina, 2011. Cassis, vanilla			42
Chakana Ayni Malbec , Argentina, 2013. Ripe fruit, robust			52
Nicolas Catena Zapata, Malbec/Cab Sauv , Argentina, 2009. Long finish			138
ROSE			
Chakana Malbec Rose , Argentina, 2014. Round cherry with fruity finish	6	8	22
SPARKLING			
Miguel Torres Estelado Rose , Chile, N.V. fruit notes, fine fizz		125ml	Bottle
		9	35
Arte Brut , Casa Valduga, Brasil, enticing and elegant		9	35
Ruinart Blanc de Blancs , France, N.V. citrus, peach, fresh palate			110
DESSERT			
Santa Rita Late Harvest Moscatel , floral, papaya, honey		100ml	Bottle
		5	20

BEERS

Cusqueña Premium Peruvian, Lager, 4.6% | 3.95
Somos Libres, Pale Ale, 4% | 4

Our own craft beer, in collaboration with Hammerton Brewery

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SUPERFOOD SMOOTHIES

Green Vajeho: avocado, pear juice, mint, spinach, lime	5
Libertad: watermelon, mango, strawberry, orange, basil	5
Zarzamora: blackberries, blueberries, banana, maca, apple juice	5

PRESSED JUICES

Green Pimiento: green pepper, cucumber, kale, pear, ginger	4.5
Red Beat: beetroot, purple cabbage, limo chilli pepper, lime, orange	4.5
Ekeko: carrot, melon, pear juice, lime, maca, ginger	4.5
Freshly Squeezed Juices orange still lemonade	3.5

SOFT DRINKS

Still or Sparkling Water	
Small bottle	1.8
Large bottle	4.5
Chicha Morada Purple maize superfood refresher	3
Coke / Diet Coke	2.5

Please note that a discretionary 12.5% service charge will be added to your bill

OWN BLEND COFFEE

Espresso	1.5
Double espresso	1.9
Americano	1.9
Latte	2.2
Cappuccino	2.5
Mocha	3
Iced Coffee	2.2

We serve our own fairtrade Peruvian, Costa Rican and Tanzanian coffee blend

TEAS

Andean Mint: muña, culen, peppermint	2
Artichoke: artichoke, starflower, dandelion	2
Yacon: yacon leaves	2
Chamomile: 100% Peruvian chamomile	2
Melisa: lemon verbena, balm, rosemary	2
English Breakfast Tea	2.5

ANDEAN HOT DRINKS

Fuerza quinoa, apple, cinnamon, milk, maca	4
Hot Emoliente barley, linseed, alfalfa, quince	3.5

▽▽▽ PISCO SOUR ▽▽▽

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We have detailed allergen information available for all our dishes & drinks. Please ask a member of staff.

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