



ANDINA



PICANTERIA & PISCO BAR



DAY & EVENING MENU



FROM MIDDAY WEEKDAYS FROM 4PM WEEKENDS

Our food is inspired by the Peruvian Andes. We recommend sharing 3 dishes per person

NIBBLES

Cancha (vgf): crunchy corn	2
Chifles (vgf): crisp plantain chips	2.5
Botija Olives (vgf): marinated, plump black olives	3
Mini Pork Chicharrones (gf) with salsa criolla and rocoto chilli sauce	3
Quinoa Croquetas (vgf): with rocoto chilli sauce	3.5
Thick-Cut Chips with Huancaína Sauce (vgf): cheesy amarillo chilli sauce	3.5

CEVICHE BAR

Poncho de Palta (vgf): Hass avocado, amaranth superfood, beetroot, asparagus, amarillo chilli tiger's milk	7
Ceviche Andina (gf): fresh, farmed and sustainable sea bass, goldenberry, avocado, sweet potato	8
Ceviche Clásico (gf): fresh, farmed sustainable sea bass, lime tiger's milk, coriander, limo chilli, sweet potato, choclo corn	8
Tiradito de Lomo: marinated sirloin, nikkei tiger's milk, avocado, heritage radish, sesame oil	12
Ceviche de Atún: line-caught sustainable tuna, rocoto tiger's milk, pickled pineapple, black radish, nasturtiums	10
Tiradito de Conchas (gf): thinly sliced diver scallop, mango and squid ink tiger's milk, pickled red onion	13

CLASSICS

Lengua de Arguedas: slow cooked ox tongue in picante stew, red onions, beer, panca chilli, confit oca tuber, cress	6
Causa de Atún (gf): sustainable line-caught tuna, rocoto cream, cold purple potato mash, red vine sorrel	7
Causa de Alcachofas (vgf): confit artichokes, cold potato mash, amarillo chilli dressing, Jerusalem artichoke crisps	7
Corn Cake & Avocado (vgf): with salsa criolla	7
Chicken Aji De Gallina: mini casserole, pecans, potatoes, botija olives	8

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.

BREAKFAST & BRUNCH

FROM 8AM WEEKDAYS
FROM 10AM WEEKENDS

STREET FOOD

Cassava Chips (vgf): with Andean Ocopa herb and nut dip	4.5
Tacu Tacu Quechua (vgf): braised aubergine, quinoa tacu tacu, queso fresco	6
Chicharron Sandwich (breakfast/lunch): confit pork belly, soft bun, camote ketchup	5.5
Alas Sabogal (gf): marinated fried chicken wings, panca chilli paste, Peruvian coffee, salsa criolla	6
Quinoa Burger (v): kiwi yoghurt, chilli mayo	8

GRILL

Salmón en Panca (gf): sustainable salmon marinated in panca chilli, spinach, sweet potato mash	10
Pulpo Chancón (gf): grilled octopus, lúcuma, butterbeans, chancaca and limo honey sauce, tomato, red onions	11
Corderito Tierno: seared lamb cutlets, carapulcra dried potato, peanut, huacatay herb, coriander, limo chilli	12
Bistec Escabechado: marinated grilled fillet steak, red onions, amarillo chilli, choclo corn purée	13

SALADS & SIDES

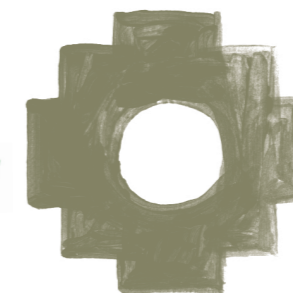
Sacha Inchi Green Beans (vgf): omega 3 booster with crunchy corn	3.5
Loche (vgf): roasted butternut squash, salsa criolla, chancaca honey sauce, queso fresco	4
Leaves, Tomatoes & Green Bean Salad (vgf)	4
Quinoa, Avocado & Cucumber Salad (vgf)	6
Tomatada Peruana (vgf): Heritage tomato, passion fruit tiger's milk, green peas, sweet potato salad	4.5
Solterito Salad (vgf): broad beans, tomatoes, olives, feta cheese, potatoes	7

WEEKDAY LUNCH

SET MENU £9

TAKE AWAY AVAILABLE

Order online, collect at the time you choose



RESERVATIONS
ONLINE ANDINALONDON.COM
EMAIL WELCOME@ANDINALONDON.COM
PHONE 020 7920 6499

DESSERTS

Dulce con Café (vgf): crema de dulce de leche, passion fruit gelée, cocoa, coffee, red amaranth	5.5
Huayno de Chocolate (vgf): chocolate and avocado mousse, tamarillo fruit sauce, purple corn crumble, chancaca syrup, sweet chifles	5.5
Engucado Nikkei (vgf): cassava cake, yuzu-chilli caramel, black caramel, pineapple honey and red shisho	5.5
Picarones Doughnuts (v): pumpkin, purple maize syrup and chocolate fudge (to share)	9.5
Peruvian Ice Creams & Sorbets (vgf) (3 scoops): please ask for our current flavours	5

**AQUÍ
SE
COCINA
CON
CARIÑO**

COCKTAILS

From our downstairs Pisco Bar we serve pisco cocktails and infusions. See Cocktail Menu.



WINES

South American wines, fairtrade, organic and biodynamic. Available by the glass: see Wine List.

FROM OUR JUICE BAR

FRESH PRESSED JUICES £3.5, SUPERFOOD SMOOTHIES £5

Please see Drinks Menu



Inspired by traditional Andean recipes, our juices, smoothies and hot drinks are made from seasonal fruits, roots and vegetables alongside a variety of Peruvian superfood ingredients - including maca for strengthening and quinoa and amaranth for sustaining. Our cold pressed juices are great for cleansing; our hot drinks are warming and nourishing. We also have liquid breakfast meals and a selection of Peruvian teas.
All available to take away.

WHOLE SUCKLING ROAST PIGLET

Whole suckling roast piglet:
in pisco and goldenberry, with cassava and broad beans
For 10-12 people
Pre-order 5 days before | 260



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



THE MUSIC ROOM IS AVAILABLE FOR PRIVATE DINING

UP TO 22 PEOPLE SEATED. PLEASE ASK FOR MORE INFORMATION

CEVICHE PERUVIAN KITCHEN THE COOKBOOK BY MARTIN MORALES

Sunday Times Cookbook of the Year
Buy your signed hardback copy here.

PERU BRAVO

Funk, Soul and Psych from Peru's Radical Decade. Music from our own record label: Tiger's Milk Records.
Available here on CD and Double Vinyl

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



If you enjoy Andina, try our sister restaurants Ceviche Old St and Ceviche Soho: cevicheuk.com



For recipes and more check out Ceviche TV: [youtube.com/cevicheuk](https://www.youtube.com/cevicheuk)



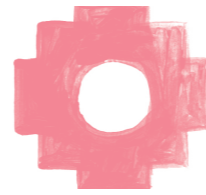
We support our friends at the charity amantani.org.uk



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PICANTERIA & PISCO BAR



▼▼▼ BRUNCH MENU 10AM - 4PM WEEKENDS ▼▼▼

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BREAKFAST

Granola Andina & Greek Yoghurt (vgf): quinoa, amaranth, pumpkin seeds, rolled oats, coconut, almonds, cinnamon, goldenberry honey, maca root and seasonal fruits 5

EGGS

Eggs, Avocado, Sourdough Toast (v): two eggs any style 5

Picante de Huevos (vgf): two eggs baked in panca, amarillo, rocoto and tomatoes with a tamal Andino 9

Huevos Q'apachana (vgf): two poached eggs, spicy potato purée, spinach, mushrooms, Huancaína sauce 9

Corn Cake & Avocado (vgf): with poached egg, Huancaína sauce, salsa criolla 8.5

Peruanazo (gf): two fried Burford Brown eggs, tacu-tacu with rice and butterbeans, belly bacon, saltado criollo 10

NIBBLES

Cancha (vgf): crunchy corn 2

Chifles (vgf): crisp plantain chips 2.5

Botija Olives (vgf): marinated, plump black olives 3

Mini Pork Chicharrones (gf): with salsa criolla and rocoto chilli sauce 3

Quinoa Croquetas (vgf): with rocoto chilli sauce 3.5

Thick-Cut Chips with Huancaína Sauce (vgf): 3.5

CEVICHE BAR

Poncho de Palta (vgf): Hass avocado, amaranth superfood, beetroot, asparagus, amarillo chilli tiger's milk 7

Ceviche Andina (gf): fresh, farmed and sustainable sea bass, goldenberry, avocado, sweet potato 8

Ceviche Clásico (gf): fresh, farmed sustainable sea bass, lime tiger's milk, coriander, limo chilli, sweet potato, choclo corn 8

Tiradito de Lomo: marinated sirloin, nikkei tiger's milk, avocado, heritage radish, sesame oil 12

Ceviche de Atún: line-caught sustainable tuna, rocoto tiger's milk, pickled pineapple, black radish, nasturtiums 10

Tiradito de Conchas (gf): thinly sliced diver scallop, mango and squid ink tiger's milk, pickled red onion 13

ANDINA'S SUPER BLOODY MARY

Our Bloody Mary with fresh tomato, beetroot, red pepper, cucumber and pisco infused with celery, smoked vodka, rocoto tiger's milk | 8

WEEKDAY BREAKFAST AVAILABLE FROM 8AM

STREET FOOD

Cassava Chips (vgf): with Andean Ocopa herb & nut dip 4.5

Tacu-Tacu Quechua (vgf): braised aubergine, quinoa tacu-tacu, queso fresco 6

Chicharron Sandwich (breakfast/lunch): confit pork belly, soft bun, camote ketchup 5.5

Alas Sabogal (gf): marinated fried chicken wings, panca chilli paste, Peruvian coffee, salsa criolla 6

Quinoa Burger (v): kiwi yoghurt, chilli mayo 8

GRILL

Salmón en Panca (gf): sustainable salmon marinated in panca chilli, spinach, sweet potato mash 10

Pulpo Chancón (gf): grilled octopus, lúcuma, butterbeans, chancaca & limo honey sauce, tomato, red onions 11

Corderito Tierno: seared lamb cutlets, carapulcra dried potato, peanut, huacatay herb, coriander, limo chilli 12

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Causa de Alcachofas (vgf): comfit artichokes, cold potato mash, amarillo chilli dressing, Jerusalem artichoke crisps 7

Corn Cake & Avocado (vgf): with salsa criolla 7

Chicken Ají De Gallina: mini casserole, pecans, potatoes, botija olives 8

SALADS & SIDES

Sacha Inchi Green Beans (vgf): omega 3 booster with crunchy corn 3.5

Loche (vgf): roasted butternut squash, salsa criolla, chancaca honey sauce, queso fresco 4

Leaves, Tomatoes & Green Bean Salad (vgf) 4

Quinoa, Avocado & Cucumber Salad (vgf) 6

Tomatada Peruana (vgf): Heritage tomato, passion fruit tiger's milk, green peas, sweet potato salad 4.5

Solterito Salad (vgf): broad beans, tomatoes, olives, feta cheese, potatoes 7

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▼▼▼ BREAKFAST MENU 8AM - 11AM WEEKDAYS ▼▼▼

COFFEE

Espresso 1.5

Double espresso 1.9

Latte 2.2

Americano 1.9

Cappuccino 2.5

Mocha 3

Iced Coffee 2.2

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

ANDEAN HOT DRINKS

Fuerza: quinoa, apple, cinnamon, milk, maca 4

Hot Emoliente: barley, linseed, alfalfa, quince 3.5



TEAS

Andean Mint: muña, culen, peppermint 2.5

Artichoke: artichoke, starflower, dandelion 2.5

Yacón: yacón leaves 2.5

Chamomile: 100% Peruvian chamomile 2.5

Melisa: lemon verbena, balm, rosemary 2.5

English Breakfast Tea 2.5



FOOD

Granola Andina & Greek Yoghurt (vgf): quinoa, amaranth, pumpkin seeds, rolled oats, coconut, almonds, cinnamon, goldenberry honey, maca root and seasonal fruits 5

Eggs, Avocado, Sourdough Toast (v): two eggs any style 5

Chicharron Sandwich: conf t pork belly, soft bun, camote ketchup 5.5

Huevos Q'apachana (vgf): two poached eggs, spicy potato purée, spinach, chestnut mushrooms, Huancaína sauce 9

Picante de Huevos (vgf): two eggs baked in panca, amarillo, rocoto and tomatoes with a tamal Andino 9

Peruanazo (gf): two fried Burford Brown eggs, tacu-tacu with rice and butterbeans, belly bacon, saltado criollo 10

SUPERFOOD SMOOTHIES

Green Vayeho: avocado, pear juice, mint, spinach, lime 5

Libertad: watermelon, mango, strawberry, orange, basil 5

Zarzamora: blackberries, blueberries, banana, maca, apple juice 5

FRESH JUICES

Green Pimiento: green pepper, cucumber, kale, ginger 4.5

Red Beat: beetroot, purple cabbage, limo chilli, orange 4.5

Ekeko: carrot, melon, pear, maca, ginger 4.5

Freshly Squeezed Juices: orange | still lemonade 3.5

ALL DRINKS AVAILABLE TO TAKE AWAY

SOFT DRINKS

Still or Sparkling Water

Small bottle 1.8

Large bottle 4.5

Chicha Morada: purple corn superfood refresher 3

Coke / Diet Coke 2.5

WEEKDAY LUNCH SET MENU £9

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