

MENÚ

ANDINA
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WELCOME TO ANDINA.
INSPIRED BY THE PERUVIAN ANDES, WITH LOVE.

CON CARÍÑO

WEEKDAY LUNCH MENU

MON – FRI 12PM – 3PM

SMALL PLATES

PLANT-BASED / VEGETARIAN

- Carrot fritters (VG) (GF) 5
- Fermented beetroot, avocado crema (V) 6
- Artichoke ceviche (VG) (GF) 6.5
- Corn tamal (V) (GF) 7

FISH / MEAT / EGGS

- Seabass ceviche (GF) 9 *
- Yellowfin tuna tartare (GF) 11 *
- Scrambled egg, sourdough toast 6
- Chicharrón pork bites 7
- Prawn croquettes 8
- Meatballs, sourdough toast 9

SANDWICHES

- Chicharrón pork sandwich 8
- Meatball sandwich 8
- Urubamba corn and mozzarella burger (V) 8
- sweet rocoto sauce, amarillo mayo

SALADS

- Veg and green leaves (VG) (GF) 3.5
- Mixed leaves salad (VG) 5

WEEKDAY TAKEAWAY LUNCH

Choose a Small Plate or Sandwich + Mixed Salad for 8.95

BIG PLATES

PLANT-BASED / VEGETARIAN

- Chilli-pressed melon, black quinoa salad (VG) (GF) 12
Large salad of the day (VG) 12
Mixed pumpkin and squash, Olluco, broad beans, brown rice (VG) (GF) 12
Braised aubergine, quinoa patty (V) (GF) 15

FISH / MEAT

- Roast chicken, sweet potato, baby gems (GF) 17
Hake, cassava, red peppers (GF) 19
Grilled octopus, sweet potato (GF) 20

ADD

- Andina Bakery breads 3.5
Chips (VG) (GF) 3.5
Sweet potato wedges (VG) (GF) 4.5
Grilled asparagus (VG) 6.5

PANCAKES

- Peruvian chocolate, hazelnuts 8
Hannan's sugar pit-cured bacon, honey 12

DESSERTS

- Papaya, coconut flan (VG) (GF) 6
Three leches cake, merengues (V) 7
Valrhona chocolate tart, salted dulce de leche cream (V) 9

ANDINA BAKERY

- Alfajor shortbread (V) 2
Pastel de lúcuma (V) 3
Chocolate muffin (V) 4

*+ £3 if eat out V = Vegetarian VG = Vegan GF = Gluten free

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

Wherever possible we will tweak our dishes to suit your dietary needs. Guests with allergies and intolerance's should make a member of the team aware, before placing an order for food or beverages, some items on our menu contain nuts.

Due to the open nature of our kitchen, we cannot guarantee any dish as entirely allergen free.
Please do take care when ordering.

DINNER MENU

MON – SUN FROM 5PM

SNACKS

- Cancha, crunchy popped corn (VG) (GF) 2.5
- Andina Bakery breads and butter (V) 3.5
- Mixed cut Brit root veg with Andean hummus (VG) (GF) 5
- Cassava crisps, broad bean dip (V) (GF) 5

SMALL PLATES

PLANT-BASED / VEGETARIAN

- Carrot fritters (VG) (GF) 5
- Fermented beetroot, avocado crema (V) 6
- Artichoke ceviche (VG) (GF) 6.5
- Corn tamal (GF) (V) 7

FISH / MEAT

- Seabass ceviche (GF) 9
- Yellowfin tuna tartare (GF) 11
- Chicharrón pork bites 7
- Prawn croquettes 8
- Meatballs, sourdough toast 9

FEASTS FOR TWO

- Braised Surrey farm free range adobo pork 42
- Aged Hereford rib-eye on the bone (GF) 65

BIG PLATES

PLANT-BASED / VEGETARIAN

- Chilli-pressed melon, black quinoa salad (V) (GF) **12**
Urubamba corn and mozzarella burger, sweet potato wedges (V) **12**
Mixed pumpkin and squash, Olluco, broad beans, brown rice (VG) (GF) **12**
Braised aubergine, quinoa patty (V) (GF) **15**

FISH / MEAT

- Roast chicken, sweet potato, baby gems (GF) **17**
Hake, cassava, red peppers (GF) **19**
Grilled octopus, sweet potato (GF) **20**
Presa Ibérica pork, spicy mashed potato (GF) **23**
Beef short ribs, Peruvian potatoes **26**

ADD

- Chips (VG) (GF) **3.5**
Sweet potato wedges (VG) (GF) **4.5**
Mixed leaves salad (VG) (GF) **5**
Grilled asparagus (VG) **6.5**

DESSERTS

- Papaya, coconut flan (VG) (GF) **6**
Three leches cake, merengues (V) **7**
Valrhona chocolate tart, salted dulce de leche cream (V) **9**

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WEEKEND BRUNCH & LUNCH MENU

SAT – SUN 10AM – 4PM

BRUNCH

- Granola, Greek yogurt, mango, blackberries (GF) 8.5
- Eggs any way, sourdough toast 6
- Chilli Baked Eggs (V) 12
- Beetroot cured trout, egg, corn tamal (GF) 13

SNACKS

- Cancha, crunchy popped corn (VG) (GF) 2.5
- Andina Bakery breads and butter (V) 3.5
- Mixed cut Brit root veg with Andean hummus (VG) (GF) 5
- Cassava crisps, broad bean dip (V) (GF) 5

SMALL PLATES

PLANT-BASED / VEGETARIAN

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- Artichoke ceviche (VG) (GF) 6.5
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SANDWICHES

- Chicharrón pork sandwich 8
- Urubamba corn and mozzarella burger (V) 8
- sweet rocoto sauce, amarillo mayo

BUTTERMILK PANCAKES

- Peruvian chocolate, hazelnuts (V) 8
- Hannan's sugar pit-cured bacon, honey 12

BIG PLATES

PLANT-BASED / VEGETARIAN

- Chilli-pressed melon, black quinoa salad (V) (GF) 12
Mixed pumpkin and squash, Olluco, broad beans, brown rice (VG) (GF) 12
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DRINKS MENU

COCKTAILS

Pisco Sour - Sol de Plata quebranta pisco, lime, sugar syrup,
egg white, Peruvian Chuncho bitters **8**

Original Pisco Punch - Barsol Italia pisco, pineapple syrup,
Vin Mariani, lime, bitters **9.5**

La Benita - Margarita style, Aloe infused pisco, honey tequila, kumquat,
liqueur, smoked sour solution, lime **8.5**

La Nieves - Negroni style, La Diablada Acholado Pisco,
rhubarb gin, rose vermouth, contratto bitter **9**

La Capitana - Barsol Torontel pisco, London dry gin, elderflower liqueur,
cucumber-thyme juice, Fever Tree elderflower tonic **8.5**

La Nueva Palomino - Lychee-infused quebranta pisco, london dry gin,
ginger and lemongrass cordial, guanábana, elderberry juice **9**

La Maruja - Barsol Italia Puro, Dictador Colombian gin, lime, fresh
watermelon juice, basil-hibiscus syrup **9.5**

La Mundial - Lemon infused pisco, Aperol, La Fee grapefruit bitters,
Rose Cider **9**

MOCKTAILS

Efecto Mariposa - Blackberry and lavender cordial, lime,
wild nettle cordial, roiboos tea **5**

Rhubarb Sparkler - Rhubarb-fennel cordial, hibiscus, ginger,
lemongrass, Fever Tree soda **5**

Amargo Spritz - Crodino aperitivo, non-alcoholic prosecco,
Fever Tree Aromatic Tonic **6**

CLASSIC SPIRITS

All available with your favourite classic mixers + 1.5

GIN

London to Lima Gin - Peruvian 6/12
Dictador Orthodoxy - Colombian 4.5/9

RUM

Ron Millonario - Peruvian 5/10
Diplomático Reserva Exclusiva - Venezulen 5.5/11

WHISKY

Nikka From The Barrel - Japanese 6.75/13.5
Woodford Reserve - Bourbon 4.5/9

VODKA

Fair Quinoa 4.5/9

BEERS & CIDER

Cusqueña - Lager, 4.6%, 33cl, Premium Peruvian beer 4
Somos Libres - Pale Ale, 4%, 33cl,
Our own beer, in collaboration with Hammerton Brewery 4
Big Drop - Lager 0.5%, 33cl 4.5
Sassy Rose Cider - 3% 33cl 4.5

AFTERS

Martini Andini (espresso martini twist) - Vanilla infused pisco,
bourbon, cacao liqueur, amaro, bitters, single espresso 9.5

Pisco Infusions 3 Lúcumá Cream 3

WINE LIST

WHITE

- 125ML / 175ML / BTL
Beauvignac, Picpoul de Pinet 2017, France. Citrus, pear and mineral **6 | 8.5 | 32**
Garzón, Albariño 2016, Uruguay. Grapefruit, mineral notes, balanced **8 | 10.5 | 42**
Mancura Etnia, Sauvignon Blanc 2017, Chile. Light, citrus and tropical **5.5 | 7.5 | 29**
Elki Pedro Ximenez 2017, Chile. Balance of peach with crispness **5 | 7 | 26**
Valdivieso, Chardonnay 2017, Chile. Ripe citric fruit, orange rinds **35**
Brogli La Meirana, Gavi di Gavi 2016, Italy. Greengage, almond, dry **52**
Skillogalee, Riesling 2016, Australia. Natural acidity and fruit sweetness **42**
White Bones Catena Zapata, Chardonnay 2013, Argentina. Full bodied, white fruit **119**

SPARKLING

- 150ML / BTL
Itynera Prosecco DOC Treviso N.V., Italy. Delicate, fruity and with mineral notes **8 | 35**
Chandon Rosé, N.V. Argentina, citrus and stone fruit, hints of cherry and pie crust **9.5 | 45**
125ML / BTL
Veuve Clicquot Brut Champagne, N.V. France. Fresh and powerful, rich fruit **13 | 75**

RED

- 125ML / 175ML / BTL
Casa Valduga Identidade, Pinot Noir 2016, Brasil. Red fruits, light texture **7/9.5/36**
Clos des Quatre Vents, Fleurie 2015, France, Light bodied, raspberry and red currants **43**
Prunus Dão Tinto, Touriga blend 2015, Portugal. Blackberry and anise **5/6.5/27**
Finca Decero, Malbec 2016, Argentina. Violet, raspberry, long finish **7.5/10/39**
Ramón Bilbao, Rioja Crianza 2014, Spain. Medium with fresh dark fruit **6/8.5/32**
Trapiche, Estacion 1883 Cabernet Franc 2016, Argentina. Aromas of dark fruits **34**
Garzón, Tannat 2015, Uruguay. Intense red and black fruit **44**
La Bracesca, Montepulciano 2015, Italy. Ruby red, spicy notes, aromas of berries **59**
Nicolas Catena Zapata, Malbec/Cab Sauv 2011, Argentina. Black fruit aromas
with notes of vanilla and chocolate, long finish **145**

ROSÉ

- 125ML / 175ML / BTL
Garzón Estate, Pinot Noir Rosé 2017, Uruguay. Fresh and delicate **7/9.5/34**
Domaine Montrose, Grenache Rosé 2017, France. Light pink colour,
Red berries and peach flavours with spicy overtones **5.5/7/28**

DESSERT

- 100ML / BTL
Finca Antigua, Moscatel 2015, Spain. Orange, floral, grape aromas, sweet **10/33**

SOFT DRINKS

Chicha Morada 3
Gingerella 3.5
Coca Cola / Diet Coke 3
Fever Tree 3.5
tonic / ginger ale / lemonade
Belu Still / Sparkling
small 33cl / large 75cl 1.8/4.5

SODA

Passionfruit, mango, soda 4.5
Goldenberry shrub,
elderflower, soda 4.5
Ginger, lemongrass,
lime, tonic 4.5

FRUITS

Green Machay 5.5*
kiwi, matcha, pineapple, spirulina, kale, gotu kola tea, apple juice, lime
Smoothie of the day 6.5*
*(*brunch and lunch only)*
Freshly Squeezed 3.5
Orange / Grapefruit / Lemonade
Guanabana Juice 3

COFFEE

Espresso / Double Espresso 1.7/2
Cortado / Double Cortado 2/2.2
Americano 2
Flat White 2.5
Latte 2.5
Cappuccino 2.7

All available decaf
+1 quinoa milk, almond milk,
coconut milk, oat milk

HOT DRINKS

Hot Chocolate 2.2

Tea 2.7
English Breakfast
Green Sencha
Moroccan Mint
Lemongrass
Camomille

CATERING AVAILABLE!

Catering is available for large and small groups.
We'd love to help organise and celebrate your event.
Email us at hello@andinarestaurants.com.

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

WELCOME TO ANDINA

INSPIRED BY THE PERUVIAN ANDES, WITH LOVE.

We serve fresh, colourful and well balanced dishes and drinks. Exquisite but light on salt, sugar, meat and saturated fats. With small dishes to share or larger 'one plates', plant-based bites or hearty dishes at a fair price, we hope this gives you the best possible choice.

We believe in happy tummies, creating a feast for your senses and doing all this responsibly. Our fruit and vegetables are British and carefully selected from local farms, our fish and meat is sustainably sourced and our nutritious grains come from organic farmers we personally know in Peru.

For thousands of years Peruvian cuisine from the Andes has been zero waste, organic, heavily plant-based, farm-to-table and nose-to-tail. So for us, these have always been part of our DNA and not just a trend. And because a meal is about more than what you're eating and drinking, our food is served in a fun, laid-back atmosphere with great music.

"Andina means an ingredient or a lady from the Andes. My grandmother Mamita Naty, was an Andina. She was a farmer and became mayoress of her village. She inspired Andina and used to say 'Aquí Se Cocina Con Cariño' – 'Here We Cook With Love'. This has been adopted as our motto and refers to our relentless attention to detail, excellence and care shown in all aspects of what we do; from the way we prepare an innovative dish to the way our team works like a happy family. The Ceviche Family"

Martin Morales, chef, restaurateur.

Head Chef: Luca Depalo

Executive Chef: Vitelio Reyes

Executive Pastry Chef: Ana Velázquez

Executive Sous Chef: Daniel Ribeiro

Executive Bars Manager: Zoltan Varga

ANDINA

157 Westbourne Grove,
London, W11 2RS

andinarestaurants.com



@andinalondon

Ceviche

F A M I L Y

cevichefamily.com