



EAT IN OR TAKE OUT

MONDAY - THURSDAY: 11AM - 11PM

FRIDAY: 11AM - 11:30PM

SATURDAY: 10AM - 11:30PM

SUNDAY: 10AM - 10PM

SPRING ALL DAY MENU

WE RECOMMEND 3 TO 4 SAVOURY DISHES PER PERSON

NIBBLES

Cancha (v)
Crunchy Peruvian corn 2.5

Yawar Croquettes (gf)
Morcilla, yuzu mayonnaise, pickled chilli ..4

Cruditos (ve, gf)
Raw seasonal vegetables, ocopa sauce,
viola flowers.. 5

Torreas (ve, gf)
Carrot fritters, maca powder, avocado
Uchucuta herb dip 4

Sabogal Duck Wings
With panca chilli BBQ sauce 8

CEVICHES & TIRADITOS

Beetroot Tiradito (ve, gf)
Salt baked heritage beetroot, smoked tiger's
milk, confit fennel and black quinoa 6

Ceviche Andina
Our much-loved sustainable sea bass ceviche,
goldenberry, avocado, sweet potato, amarillo
chilli tiger's milk..... 10

Scallop Tiradito (gf)
King scallops, carrot miso tiger's milk,
green chilli, pickled onions.....11

Artichoke Ceviche (ve, gf)
Jerusalem and Globe artichoke, Japanese sweet
potato, rocoto chilli tiger's milk, purple
potato dust.....6

Tuna Ceviche
Yellowfin tuna, blood orange tiger's milk,
avocado purée, heritage tomatoes 10.5

Celador (gf)
King prawns, Roscoff onions, green chilli,
frisée lettuce, prawn tiger's
milk.....11

HOT KITCHEN

Ode to Corn Tamal (v)
Corn steamed dumpling, choclo corn
succotash, sweet kale pesto, crushed cancha
corn.....8

Puka Picante (v, gf)
Olluco tubers, heritage purple potato, beet-
root panca sauce, smoked fresco cheese,
Huacatay herb8

Pato Santiago (gf)
Panca chilli braised duck leg, butterbean and
pumpkin purée, smoked shallot 12

Maca Lamb (gf)
Marinated lamb loin, Uchucuta herbs, olluco
potato, spiced cancha powder.....14

Tacu Tacu Quechua (v, gf)
Braised aubergine, quinoa tacu tacu patty,
crumbled feta8

Pork Shambar
Pork belly, rich crackling, mixed pulses ... 8

Green Cod (gf)
Cod fillet, fish and herb broth, cauliflower
purée, broad beans 14

Pulpo Chancón (gf)
Grilled octopus, butterbean and lúcuma purée,
spicy chancaca syrup, tomato and red onion
salsa criolla 14

SALADS & SIDES

Ocopa Chips (ve, gf)
Mixed heritage potato chips, ocopa herb and
Amarillo chilli sauce..... 4

Broad Bean Causa (ve, gf)
Rocoto potato mash, broad bean salsa,
avocado purée.....5

Field Salad (v)
Corn varieties, braised radicchio, fennel
shavings, wild rocket, rocoto dressing.....6

Cantaloupe Salad (v, gf)
Chilli-pressed cantaloupe melon, black quinoa,
almond and lemon vinaigrette, queso fresco,
watercress 6

LUNCH SPECIALS (ve)

Locro and Brown Aromatic Rice (ve, gf)
Peruvian olluco potatoes and butternut squash
stew, brown aromatic rice, baby watercress..8

Celeriac Seco and Brown Aromatic Rice (ve, gf)
Celeriac and panca chilli stew, Peruvian black
olives, brown aromatic rice, celery cress....8

(V) = VEGETARIAN (VE) = VEGAN (GF) = GLUTEN FREE

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, ALTHOUGH ALL DUE CARE IS TAKEN, THERE IS A RISK OF ALLERGEN INGREDIENTS STILL BEING PRESENT. DUE TO THE OPEN NATURE OF OUR KITCHEN, WE CANNOT GUARANTEE ANY DISH AS ENTIRELY ALLERGEN FREE. PLEASE DO TAKE CARE WHEN ORDERING.



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SPRING WEEKEND MENU

BRUNCH

(SATURDAY AND SUNDAY - 10AM TO 4PM)

Pudding de Doña Pepa (ve, gf)
Chia seed, vanilla & coconut milk, strawberry preserve, chancaca syrup, blueberry.....5

Eggs, Avocado & Toast (v)
Two eggs any style on quinoa brioche toast...7

Chicharrón Sandwich
Quinoa bread bun, crunchy pork belly, Burford brown egg, marinated onions10

Tamal con Huevo (gf)
Corn and pork dumpling tamal, Burford brown egg, avocado salsa 8,5

Picante de Huevos (v,gf)
Fried eggs, salsa a lo macho, cachanga bread, gratin cheese 11

Pudín de Maíz (gf)
Corn soufflé, smoked British bacon, poached Burford Brown egg, coriander hollandaise ... 9

AVOCADO PANCAKES

Sweet: Pink peppercorn whipped cream, chancaca honey, strawberry preserve, popped kiwicha.....8

Savoury: Crispy pork belly, spicy Peruvian salt, avocado pancakes, salsa criolla 9,5

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Raw seasonal vegetables, ocopa sauce, viola flowers.. 5

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CEVICHE & TIRADITOS

Beetroot Tiradito (ve, gf)
Salt baked heritage beetroot, smoked tiger's milk, confit fennel and black quinoa 6

Ceviche Andina
Our much-loved sustainable sea bass ceviche, goldenberry, avocado, sweet potato, amarillo chilli tiger's milk..... 10

Scallop Tiradito (gf)
King scallops, carrot miso tiger's milk, green chilli, pickled onions.....11

Artichoke Ceviche (ve, gf)
Jerusalem and Globe artichoke, Japanese sweet potato, rocoto chilli tiger's milk, purple potato dust.....6

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Yellowfin tuna, blood orange tiger's milk, avocado purée, heritage tomatoes 10.5

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King prawns, Roscoff onions, green chilli, frisée lettuce, prawn tiger's milk.....11

HOT KITCHEN

Puka Picante (v, gf)
Olluco tubers, heritage purple potato, beetroot panca sauce, smoked fresco cheese, Huacatay herb8

Pato Santiago (gf)
Panca chilli braised duck leg, butterbean and pumpkin purée, smoked shallot 12

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Marinated lamb loin, Uchucuta herbs, olluco potato, spiced cancha powder.....14

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Braised aubergine, quinoa tacu tacu patty, crumbled feta8

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Pork belly, rich crackling, mixed pulses ... 8

Green Cod (gf)
Cod fillet, fish and herb broth, cauliflower purée, broad beans 14

Pulpo Chancón (gf)
Grilled octopus, butterbean and lúcuma purée, spicy chancaca syrup, tomato and red onion salsa criolla 14

SALADS & SIDES

Ocopa Chips (ve, gf)
Mixed heritage potato chips, ocopa herb and Amarillo chilli sauce..... 4

Cantaloupe Salad (v, gf)
Chilli-pressed cantaloupe melon, black quinoa, almond and lemon vinaigrette, queso fresco, watercress 6



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COCKTAILS

Pisco Sour

Sol de Plata quebranta pisco, lime juice, sugar syrup, egg white, Peruvian Chunchu bitters ...8

Pétalos de Margaritas

Aloe infused pisco, honey tequila, kumquat liqueur, smoked sour solution, lime.....8,5

Karay

Limo chilli-infused pisco, cherry aperitif, yuzu sake, ginger, lemongrass, pink peppercorns, Fever Tree ginger ale..... 9

Altiplano

Torontel Barsol pisco, passion fruit, aronia juice, Fever tree aromatic tonic water, huacatay-lime marmalade 9

Tamaya

Lychee-infused quebranta pisco, london dry gin, ginger and lemongrass cordial, guanábana, elderberry juice9

Quinoa Old Fashioned

Whiskey barrel rested pisco, roasted quinoa infused pisco, quinoa whiskey, yacón leaf syrup, Peruvian Chunchu bitters9.5

Huánuco

Barsol Torontel pisco, London dry gin, elderflower liqueur, cucumber-thyme juice, Fever Tree elderflower tonic8,5

Original Pisco Punch

Barsol italia pisco, pineapple syrup, Vin Mariani, lime, bitters9

Rhubarb Negroni

La Diablada Acholado Pisco, rhubarb gin, rose vermouth, contratto bitter...9

Monika Said Yes

Orange and limo chilli-infused pisco, blood orange purée, beetroot, honey tequila, blood orange foam9

La Primavera

Barsol Acholado Pisco, gin, avocado shrub, white vermouth, Seedlip 108 non-alcoholic spirit, chia seeds9

Andina's Super Bloody Mary (BRUNCH ONLY)

Celery, black pepper and chilli-infused pisco, tomato, red vegetables, tiger's milk, gluten free soy sauce9

25ml, 35ml or multiples of these measures of alcohol used in our cocktails

WINES

WHITE

From light and zesty to bold and complex

	125ml	175ml	Btl
Beauvignac, Picpoul de Pinet 6 8.5...32			
2017, France. Citrus, pear and white flowers, crisp			
Argento, Pinot Grigio 5 7.....28			
2017, Argentina. Citrus and peach notes, very fresh			
Rubicone, Trebbiano 4 5.5...22			
2016, Italy. White, Crisp, Dry and Refreshing			
Garzón, Albariño 8 10.5 ..42			
2016, Uruguay. Grapefruit and ripe aromas, mineral notes, fresh and balanced acidity			
Mancura Etnia, Sauvignon Blanc 5.5 .. 7.5...29			
2017, Chile. Clean, fresh and balanced			
La Kadun, Sauvignon Gris40			
2013, Chile. Crisp palate with light lime flavours			
Elki Pedro Ximenez5 7.....26			
2017, Chile, Delicious balance with crispness			
Finca La Colonia, Torrontes27			
2017, Argentina. Floral, grapey aromas			
Valdivieso, Chardonnay7.....9.5....35			
2017, Chile, Ripe citric fruit, orange rinds			
Brogliá La Meirana, Gavi di Gavi52			
2016, Italy. Fresh greengage and almond			
Skillogalee, Riesling42			
2016, Australia. Natural acidity and fruit sweetness			
Morandé One to One, Gewürztraminer33			
2017, Chile. Lychee, floral aromas			
Ken Forrester, Chenin Blanc Reserve37			
2017, South Africa. Bursting with flavours of dried apricots			

ROSÉ

	125ml	175ml	Btl
Garzón Estate, Pinot Noir Rosé 7 9.5...34			
2017, Uruguay. Fresh and delicate, sharp cherry and strawberry notes			

SPARKLING

	150ml	Btl
Itynera Prosecco DOC Treviso 835		
N.V., Italy. Delicate, fruity and with mineral notes		
Chandon Rosé 9.545		
N.V., Argentina, citrus and stone fruit, hints of cherry		
Veuve Clicquot Brut Champagne 13(125ml) ...75		
N.V. France. Fresh and powerful		

RED

From fruity and light to full-bodied and spiced

	125ml	175ml	Btl
Casa Valduga Identidade, Pinot Noir7 ... 9.5...36			
2016, Brasil. Ripe red fruits, light silky texture			
Arpeggio Nerello Mascalese 4 5.5...22			
2016, Italy. Medium bodied red with ripe fruit			
El Pájaro Rojo, Mencía37			
2015, Spain. Aromatic juicy red fruits, violet notes			
Prunus Dão Tinto, Touriga blend ... 5 6.5...27			
2015, Portugal. Blackberry and anise, creamy oak			
Pasarisa Patagonia, Merlot 8 10.5 ..42			
2015, Argentina. Herbal and leather notes, bright fruit			
Cave de Saint Desirat, Syrah29			
2015, France. Black pepper and Parma violets, medium			
Finca Decero, Malbec7.5....10....43			
2016, Argentina. Violet, raspberry and red fruit aromas			
Catena Appellation, Cabernet Sauvignon47			
2015, Argentina. Blackcurrant, pepper and herbal			
Ramón Bilbao, Rioja Crianza6.....8.5....32			
2014, Spain. Medium intensity of aromas and dark fruit			
Trapiche, Estacion 1883 Cabernet Franc34			
2016, Argentina. Aromas of dark fruits such as blueberries			
Garzón, Tannat43			
2015, Uruguay. Intense red and black fruit			
Valdivieso Caballo Loco, Cab Franc/ Cab Sauv/Carmenere/Malbec70			
N.V. Chile. Elegant with intense aromatic dark cherries			
Nicolas Catena Zapata, Malbec/Cab Sauv145			
2011, Argentina. Black fruit aromas with notes of vanilla			

PLEASE NOTE THAT A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

ANDINALONDON.COM/CASITA



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BEERS

Somos Libres

Pale Ale, 4%, 33cl. Our own exclusive beer created in collaboration with Islington based Hammerton Brewery4

Cusqueña Premium Peruvian

Lager, 4.6%, 33cl4

Big Drop

Lager, 0.5%, 33cl4.5

MOCKTAILS

Vibrante Morado

Blackberry and lavender cordial, roiboos tea, lime, Fever Tree sicilian lemonade4.5

Rhubarb Sparkler

Rhubarb-fennel cordial, hibiscus, ginger, lemongrass, Fever Tree soda4.5

Nikkei Garden

Shiso-lemon verbena cordial, yuzu, cucumber juice5

COLD DRINKS

ANDEAN COLD TEAS 250ml (GF)

Our teas are mixed with a variety of ingredients starting with a base of Emoliente: roasted quinoa, linseed, horsetail, boldo and alfalfa sprouts.

Emoliente is a traditional tea made in the Andes of Peru.

Chichero

Refreshing and fruity cold tea made with emoliente base, pineapple rind, cat's claw powder, purple corn, chancaca syrup, lime juice2,5

Itamae

With hints of spice and bitter notes it features emoliente base, matcha green tea, plantain powder, ginger, lime juice2,5

SMOOTHIES 330ml (GF)

Zarzamora

Fruity berry blast with blackberry, blueberry, lúcuma, banana pomegranate, apple juice4

Chillca

Green and refreshing with avocado, spinach, wheatgrass powder, lime, peppermint tea, apple, agave4

Cochinilla

Earthy, fruity and light with carrot, ruby red grapefruit, strawberries, passion fruit, annatto, pink peppercorn4

Supay

Spicy blend with clementine, orange juice, physalis, aji limo chilli, beetroot4

SOFT DRINKS

Chicha Morada

Purple maize refresher3

Refrescos

Coca Cola, Diet Coke, Fever Tree ginger ale, tonic water, ginger beer2,5

Fruit juices

Orange or guanábana3,2

Still or sparkling water1,8 / 4,5

Karma Cola

Fairtrade, organic and award winning cola made with real cola nut from West Africa3*

Gingerella

Fairtrade and organic ginger ale, made with spicy ginger from Sri Lanka3

HOT DRINKS

We serve a blend of Peruvian Fairtrade coffee exclusive to Casita Andina

Espresso1,70 / 2,5

Cortado2

Cappuccino3

Latte3

Mocha3

Americano2,5

Hot chocolate3

Fairtrade Nemi Teas

Choice of English breakfast, peppermint, green tea, camomile or lemongrass2,5

*EVERYTIME SOMEONE BUYS A BOTTLE OF KARMA COLA PROCEEDS GO BACK TO THE PEOPLE WHO GROW THE COLA IN THE BOMA AND TIWAI VILLAGES IN SIERRA LEONE

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DESSERTS

Dulce de Papaya (ve, gf) 5,5

Coconut cheese cream, poached papaya, nutty crumble

Choco Sauco 6

Chocolate mousse, elderberry gel, chocolate rice puffs

Café con Leche 6

Coffee panna cotta, milk foam, Alfajor biscuit and mocha ganache

AFTER DINNER COCKTAILS

Toro Mata 8

Inspired by the enigmatic and sensual Peruvian song.
Coffee-infused pisco, Fair quinoa vodka, espresso, sugar

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BEFORE PLACING AN ORDER FOR FOOD OR BEVERAGES.GUESTS WITH SEVERE ALLERGIES OR INTOLERANCES, SHOULD BE AWARE THAT ALTHOUGH ALL
DUE CARE IS TAKEN, THERE IS A RISK OF ALLERGEN INGREDIENTS STILL BEING PRESENT. DUE TO THE OPEN NATURE OF OUR KITCHEN, WE
CANNOT GUARANTEE ANY DISH AS ENTIRELY ALLERGEN FREE. PLEASE DO TAKE CARE WHEN ORDERING.



MACERADOS

Peruvian pisco infusions served in 25ml shots 3,5
Pineapple, limo chilli, red berries, lavender, kumquat,
cherries, coffee, lemon, ginger, goldenberry

DESSERT WINE

Finca Antigua, Moscatel 2016 Spain. 100ml 10 / Bottle 32

HOT DRINKS

Espresso 1,70 / 2,5

Cortado 2

Cappuccino 3

Latte 3

Mocha 2,5

Americano 2,5

Hot chocolate 3

Fairtrade Nemi teas 2,5

Choice of English breakfast, green tea, peppermint,
and lemongrass