

# MENÚ

**ANDINA**  
△△△△△

# ANDINA BAKERY

INSPIRED BY THE PERUVIAN ANDES, WITH LOVE.

## CON CARIÑO

8AM – 8PM EVERYDAY

TAKEAWAY OR EAT IN

## ARTISAN LOAVES & ROLLS

Crusty roll 'Pan Francés'	1
Sourdough sweet potato and Andean herb	5
Sourdough sweet potato	5
Sourdough marbled annatto	5
Brioche Chancay	8
Sourdough plantain, pumpkin seeds, raisins, chia	8

## FRESHLY BAKED

Physalis financier	1.5
Croissants	2.5
Pastel de lúcuma	3
Passionfruit drizzle	3
Muffins	4

## COOKIES

Cocada	1.5
Alfajor shortbread	2
Chocolate chip 'Doña Pepa'	2.5

## SNACKS

Crunchy corn	3.5
Craft Peruvian Choc bar	4.7

## ALL DAY MENU

Sourdough toast and papaya jam	3.5
Artichoke and Swiss chard pie	5
Granola, Greek yoghurt, mango, blackberries*	5.5
Avocado and sourdough toast	7
Avocado and Peruvian corn cake	8
Hot pork chicharrón roll	8
Egg & Hannan's sugar pit cured bacon toastie, ketchup	9
Sloppy José, cheese and crusty roll	10

*\*£1 from the sale of this dish goes to Amantani, a charity helping children in Peru*

## HOT BOWLS

*with brown rice and quinoa*

Braised aubergine (VG)	9
Peruvian meatballs	11.5

## SALADS

Small (VG) (choice of 2 salads)	8.5
Large (VG) (choice of 3 salads)	12.5

## ADD

Poached egg	1.5
Avocado	2
Hannan's sugar pit-cured bacon	2.5
Roast meat of the day	6

---

V = Vegetarian   VG= Vegan   GF = Gluten free

Please note we don't accept cash. 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.

# ANDINA BAKERY - DRINKS

8AM – 8PM EVERYDAY

## COFFEE

Espresso / Dbl espresso	1.7 / 2
Cortado / Dbl cortado	2 / 2.2
Americano	2
Flat white	2.5
Latte	2.5
Cappuccino	2.7
Sandows Cold Brew Coffee	4

Decaf available

Other milks

**+1**

*Quinoa milk, almond milk,  
coconut milk, oat milk*

## HOT DRINKS

Maca latte	3.5
Beetroot latte	3.5
Turmeric latte	3.5
Hot chocolate	2.2
Chocolate and lúcumá	4.5
Emoliente Tea - barley, linseed, alfalfa, quince	4
Fuerza - quinoa, apple, cinnamon, milk, maca	4.5

## SOFT DRINKS

Chicha Morada	3
Coca Cola 33cl	3
Diet Coke 33cl	3
Gingerella	3.5
Lemon peel iced emoliente	4
Rebel Kitchen Raw	5
Organic Coconut water	
Water	
Belu Still /Sparkling 50cl	2

## TEA

English breakfast	2.7
Green sencha	2.7
Jasmine	2.7
Moroccan mint	2.7
Oolong	2.7
Lemongrass	2.7
Rooibos	2.7
Camomile	2.7

Please note we don't accept cash. A discretionary 12.5% service charge will be added to your bill.

## **SMOOTHIES**

Green Junin - honeydew melon, cucumber, coconut water, avocado, chia seeds, dandelion, spinach	<b>6.5</b>
Red Pasco - beetroot, raspberries, almond milk, flax seeds, lúcuma, sweet potato puree, manuka honey	<b>6.5</b>
Purple Puno - blueberry, blackberry, acai powder, goji berry, apple juice, banana, acerola	<b>6.5</b>
Orange Cusco - strawberry, shisandra berry , mango, watermelon, hibiscus, dill, orange juice	<b>6.5</b>
Choco Lima - raw cacao, maca, milk thistle oil, coffee beans, dates, vegan protein powder, banana, oat milk	<b>7</b>

## **JUICES**

Orange Colca - carrot, ginger, maca, pear juice, turmeric, lime, cantaloupe melon	<b>5.5</b>
Yellow Anaro - orange, physalis, camu camu, golden beetroot, guarana, aji limo	<b>5.5</b>
Green Machay - apple juice, spirulina, kale, pineapple, kiwi, matcha, gotu kola tea, lime	<b>5.5</b>
Straight - Orange / Grapefruit	<b>4</b>
Lemonade	<b>4</b>

## **SODAS**

Passionfruit, mango, soda	<b>4.5</b>
Goldenberry shrub, elderflower, soda	<b>4.5</b>
Ginger, lemongrass, lime, tonic	<b>4.5</b>

Please note we don't accept cash. A discretionary 12.5% service charge will be added to your bill.

## COCKTAILS

Vegan Pisco Sour - pisco, aquafaba, dandelion bitters	8
Marigold Chilcano - marigold infused pisco, lime, Amargo chunco bitters, ginger ale	8.5
Black Butterfly - lavender infused pisco, wild nettle cordial, elderberry	9
Nazca Spritz - grapefruit infused pisco, Aperol, orange blossom, yuzu bitters, rose cider	9
Rose Negroni - Sol de Plata quebranta pisco, pomegranate and rose gin, Campari, rose vermouth	9.5

## BEERS AND 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

## WINE

125ML / 175ML / BTL

Garzón Estate, Pinot Noir Rosé <i>2017, Uruguay. Fresh and delicate</i>	7 / 9.5 / 34
Domaine Montrose, Grenache Rosé <i>2017, France Light red berries</i>	5.5 / 7 / 28
Santa Ana, Malbec Rosé <i>Argentina, bright pink, delicate, crisp wine</i>	4.5 / 6 / 24
<i>White &amp; Red wine of the week - Please ask a team member</i>	

## SPARKING

150ML / BTL

Chandon Rosé <i>N.V., Argentina, citrus and stone fruit, hints of cherry and pie crust</i>	9.5 / 45
Scavi & Ray Non-Alcoholic Spumante <i>NV, Italy, Delicately fruity, with notes of pear, citrus and vanilla</i>	5.5 / 26

Please note we don't accept cash. A discretionary 12.5% service charge will be added to your bill.

# WELCOME TO ANDINA BAKERY

**INSPIRED BY THE PERUVIAN ANDES, WITH LOVE.**

We specialise in slow-ferment baking with traditional Peruvian sweet and savoury pastries and breads alongside creative hot dishes, salads, smoothies, juices and cocktails.

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.*

**Executive Pastry Chef:** Ana Velázquez

**Head Chef:** Luca Depalo

**Executive Chef:** Vitelio Reyes

**Executive Sous Chef:** Daniel Ribeiro

**Executive Bars Manager:** Zoltan Varga

## **CATERING AVAILABLE!**

Catering is available for large and small groups.  
We'd love to help organise and celebrate your event.  
Email us at [155@andinarestaurants.com](mailto:155@andinarestaurants.com).

**ANDINA BAKERY**

155 Westbourne Grove,  
London, W11 2RS

[andinarestaurants.com](http://andinarestaurants.com)



@andinalondon

*Ceviche*  
F A M I L Y

[cevichfamily.com](http://cevichfamily.com)