



ANDINA PICANTERIA – Peruvian Restaurant and Bar - Opening May

Mon – Fri, 12pm – 11.30pm

Sat – Sun, 10am – 11.30pm

SAMPLE MENU

ANDEAN BREADS

Huacatay Peruvian herb and sweet potato sourdough loaf (v)

Plantain sourdough loaf (wheat free) (v)

Marbled annatto loaf (v)

SNACKS

British vegetables crudito, Ocopa herb dip (ve)

Carrot fritters Arequipa style, green rocoto dip (ve)

Cancha, crunchy Andean popped corn (ve)

Cassava shards, broad bean dip (v)

CEVICHE & SALADS

Seabass Ceviche Andina with amarillo chilli tiger's milk

Artichoke Ceviche - with Japanese sweet potato, rocoto tiger's milk (ve)

Yellow fin tuna sivinche, trout roe, popped kiwicha, avocado

Fermented beetroot tartar, optional goat's cheese, avocado crema, sourdough plantain toast (ve)

Chilli-pressed cantaloupe melon, black quinoa, optional queso fresco, watercress (ve)

SMALL PLATES

Chupe seafood croquettes, coriander cream

Purple corn tamal, choclo corn succotash, sweet kale pesto (v)

Braised aubergine, quinoa tacu tacu patty, optional crumbled feta (ve)

Peruvian meatballs, chorizo ketchup, huacatay and sweet potato sourdough

Corn cake, avocado, salsa criolla (v)

BIG PLATES

Choclo corn patty burger, pan francés, rocoto spread, charred spring onions (v)

Seabass sudado, mixed seafood, cassava, red peppers

Presas Iberica, spicy mashed potato, pickled onions criolla

Olluco potato loco, amarillo, broad beans, roast pumpkin, brown rice (v)

Grilled chancaca octopus, garlic uchucuta, roast sweet potato

Beef short ribs, Peruvian carapulcra potatoes, roast tomatoes

FEASTS (for 2)

Braised adobo pork leg and jora brew casserole, vegetables, rocoto chilli

80 day aged Hereford sirloin on the bone, escabeche

Corn and potato Pepian slow stew, mushroom picante, onions (ve)

SIDES

Potato chips, Ocopa dip (ve)

Peruvian choclo corn, queso fresco, anise seeds (v)

Green leaves, superfoods salad (ve)

DESSERTS

Syrup poached papaya, coconut flan, nutty crumble (ve) (gf)

3 leches baba cake, merengues (v)

Chocolate tart, salted manjar blanco, chocolate ganache, coffee, cheese cream (v)

ANYTIME SWEET FIX

Alfajor and dulce de leche cookie (v)

Lúcuma pastel de nata (v)

Chocolate quinoa brownie (v)

Chocolate muffin with dulce de leche (v)

SAMPLE WEEKEND BRUNCH MENU

ANDEAN BREADS

Huacatay Peruvian herb and sweet potato sourdough loaf (v)
Plantain sourdough loaf (wheat free) (v)
Marbled annatto loaf (v)

BRUNCH

Picante de huevos: panca, tomatoes, baked eggs, mature cheddar, plantain sourdough (v)
Hannan's sugar pit-cured bacon, corn cake, poached egg, coriander hollandaise sauce
Smoked panca cured salmon, Burford Brown eggs, choclo corn tamal, ocopa sauce
Peruvian meatballs, chorizo chilli ketchup, chips, broken eggs
Granola Andina: quinoa, amaranth, hazelnuts, Greek yoghurt, mango compote, blackberries

AVOCADO PANCAKES

With strawberry preserve, pink peppercorn whipped cream, yacon honey, popped kiwicha

CLASSIC PANCAKES

With chorizo, Hannan's sugar pit-cured bacon, eggs, chancaca honey

CLASSIC PANCAKES

With Peruvian chocolate, hazelnuts, chancaca honey

SNACKS

Cancha - crunchy Andean popped corn (ve)
Carrot fritters Arequipa style, green rocoto dip (ve)
British vegetables crudito, Ocopa herb dip (ve)

CEVICHEs

Seabass Ceviche Andina with amarillo chilli tiger's milk, sweet potato
Artichoke Ceviche, Japanese sweet potato, rocoto tiger's milk (ve)
Yellow fin tuna sivinche, trout roe, popped kiwicha, avocado

SMALL PLATES

Braised aubergine, quinoa tacu tacu patty, optional crumbled feta (ve)
Fermented beetroot tartar, optional goat's cheese, avocado crema, sourdough plantain toast (ve)
Choclo corn tamal, corn succotash, sweet kale pesto (v)
Peruvian meatballs, chorizo chilli ketchup, huacatay and sweet potato sourdough
Empanada de carne

BIG PLATES

Confit Chicharrón pork belly sandwich, pan frances roll, sweet potato ketchup
Choclo corn patty burger, pan francés roll, rocoto spread, charred spring onions (v)
Olluco potato locro, amarillo, broad beans, roasted pumpkin, brown rice (ve)
Grilled chancaca octopus, garlic uchucuta, roast sweet potato
Chilli-pressed cantaloupe melon, black quinoa, optional queso fresco, watercress (ve)
Smoked panca-cured salmon, green salad

FEAST PLATTER (for 2)

Braised adobo pork and jora brew casserole, selected vegetables, rocoto chilli
Roast chicken, roasted sweet potatoes, baby gems

SIDES

Potato chips, Ocopa dip
Roasted sweet potato wedges
Green leaves salad

DESSERTS

Syrup poached papaya, coconut flan, nutty crumble (ve) (gf)
3 leches baba cake, merengues (v)
Chocolate tart, salted manjar blanco, chocolate ganache, coffee, cheese cream (v)

ANYTIME SWEET FIX

Alfajor and dulce de leche cookie (v)
Lúcuma pastel de nata (v)
Chocolate quinoa brownie (v)
Chocolate muffin with dulce de leche (v)