



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 (gf)**  
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 (gf)**  
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 (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 herb .....8

**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 feta .....8

**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 (gf, v)**  
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)**  
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 onions .....10

**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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**Torrijas (ve, gf)**  
Carrot fritters, maca powder, avocado Uchucuta herb dip ..... 4

**Sabogal Duck Wings**  
With panca chilli BBQ sauce ..... 8

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**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

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King scallops, carrot miso tiger's milk, green chilli, pickled onions.....11

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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

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Corn steamed dumpling, choclo corn succotash, sweet kale pesto, crushed cancha corn.....8

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Olluco tubers, heritage purple potato, beetroot panca sauce, smoked fresco cheese, Huacatay herb .....8

**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 feta .....8

**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

**Cantaloupe Salad (v)**  
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 juice .....9

### Quinoa Old Fashioned

Whiskey barrel rested pisco, roasted quinoa infused pisco, quinoa whiskey, yacón leaf syrup, Peruvian Chunchu bitters .....9.5

### Huánuco

Barsol Torontel pisco, London dry gin, elderflower liqueur, cucumber-thyme juice, Fever Tree elderflower tonic .....8,5

### Original Pisco Punch

Barsol italia pisco, pineapple syrup, Vin Mariani, lime, bitters .....9

### 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 foam .....9

### La Primavera

Barsol Acholado Pisco, gin, avocado shrub, white vermouth, Seedlip 108 non-alcoholic spirit, chia seeds .....9

### Andina's Super Bloody Mary (BRUNCH ONLY)

Celery, black pepper and chilli-infused pisco, tomato, red vegetables, tiger's milk, gluten free soy sauce .....9

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 |
|--|-------|-------|-----|
| <b>Beauvignac, Picpoul de Pinet</b> ..... 6 .... 8.5...32                            |       |       |     |
| 2017, France. Citrus, pear and white flowers, crisp                                  |       |       |     |
| <b>Argento, Pinot Grigio</b> ..... 5 .... 7.....28                                   |       |       |     |
| 2017, Argentina. Citrus and peach notes, very fresh                                  |       |       |     |
| <b>Rubicone, Trebbiano</b> ..... 4 .... 5.5...22                                     |       |       |     |
| 2016, Italy. White, Crisp, Dry and Refreshing  |       |       |     |
| <b>Garzón, Albariño</b> ..... 8 .... 10.5 ..42                                       |       |       |     |
| 2016, Uruguay. Grapefruit and ripe aromas, mineral notes, fresh and balanced acidity |       |       |     |
| <b>Mancura Etnia, Sauvignon Blanc</b> ..... 5.5 .. 7.5...29                          |       |       |     |
| 2017, Chile. Clean, fresh and balanced   |       |       |     |
| <b>La Kadun, Sauvignon Gris</b> .....40  |       |       |     |
| 2013, Chile. Crisp palate with light lime flavours                                   |       |       |     |
| <b>Elki Pedro Ximenez</b> ..... .5 .... 7.....26                                     |       |       |     |
| 2017, Chile, Delicious balance with crispness  |       |       |     |
| <b>Finca La Colonia, Torrontes</b> .....27   |       |       |     |
| 2017, Argentina. Floral, grapey aromas   |       |       |     |
| <b>Valdivieso, Chardonnay</b> .....7.....9.5....35                                   |       |       |     |
| 2017, Chile, Ripe citric fruit, orange rinds   |       |       |     |
| <b>Brogliá La Meirana, Gavi di Gavi</b> .....52                                      |       |       |     |
| 2016, Italy. Fresh greengage and almond  |       |       |     |
| <b>Skillogalee, Riesling</b> .....42   |       |       |     |
| 2016, Australia. Natural acidity and fruit sweetness                                 |       |       |     |
| <b>Morandé One to One, Gewürztraminer</b> .....33                                    |       |       |     |
| 2017, Chile. Lychee, floral aromas   |       |       |     |
| <b>Ken Forrester, Chenin Blanc Reserve</b> .....37                                   |       |       |     |
| 2017, South Africa. Bursting with flavours of dried apricots                         |       |       |     |

### ROSÉ

|  | 125ml | 175ml | Btl |
|--|-------|-------|-----|
| <b>Garzón Estate, Pinot Noir Rosé</b> ..... 7 .... 9.5...34          |       |       |     |
| 2017, Uruguay. Fresh and delicate, sharp cherry and strawberry notes |       |       |     |

### SPARKLING

|  | 150ml | Btl |
|--|-------|-----|
| <b>Itynera Prosecco DOC Treviso</b> ..... 8 .....35        |       |     |
| N.V., Italy. Delicate, fruity and with mineral notes       |       |     |
| <b>Chandon Rosé</b> ..... 9.5 .....45                      |       |     |
| N.V., Argentina, citrus and stone fruit, hints of cherry   |       |     |
| <b>Veuve Clicquot Brut Champagne</b> ..... 13(125ml) ...75 |       |     |
| N.V. France. Fresh and powerful                            |       |     |

### RED

From fruity and light to full-bodied and spiced

|  | 125ml | 175ml | Btl |
|--|-------|-------|-----|
| <b>Casa Valduga Identidade, Pinot Noir</b> .....7 ... 9.5...36               |       |       |     |
| 2016, Brasil. Ripe red fruits, light silky texture                           |       |       |     |
| <b>Arpeggio Nerello Mascalese</b> ..... 4 .... 5.5...22                      |       |       |     |
| 2016, Italy. Medium bodied red with ripe fruit                               |       |       |     |
| <b>El Pájaro Rojo, Mencía</b> .....37  |       |       |     |
| 2015, Spain. Aromatic juicy red fruits, violet notes                         |       |       |     |
| <b>Prunus Dão Tinto, Touriga blend</b> ... 5 .... 6.5...27                   |       |       |     |
| 2015, Portugal. Blackberry and anise, creamy oak                             |       |       |     |
| <b>Pasarisa Patagonia, Merlot</b> ..... 8 .... 10.5 ..42                     |       |       |     |
| 2015, Argentina. Herbal and leather notes, bright fruit                      |       |       |     |
| <b>Cave de Saint Desirat, Syrah</b> .....29                                  |       |       |     |
| 2015, France. Black pepper and Parma violets, medium                         |       |       |     |
| <b>Finca Decero, Malbec</b> .....7.5....10....43                             |       |       |     |
| 2016, Argentina. Violet, raspberry and red fruit aromas                      |       |       |     |
| <b>Catena Appellation, Cabernet Sauvignon</b> .....47                        |       |       |     |
| 2015, Argentina. Blackcurrant, pepper and herbal                             |       |       |     |
| <b>Ramón Bilbao, Rioja Crianza</b> .....6.....8.5....32                      |       |       |     |
| 2014, Spain. Medium intensity of aromas and dark fruit                       |       |       |     |
| <b>Trapiche, Estacion 1883 Cabernet Franc</b> .....34                        |       |       |     |
| 2016, Argentina. Aromas of dark fruits such as blueberries                   |       |       |     |
| <b>Garzón, Tannat</b> .....43  |       |       |     |
| 2015, Uruguay. Intense red and black fruit                                   |       |       |     |
| <b>Valdivieso Caballo Loco, Cab Franc/ Cab Sauv/Carmenere/Malbec</b> .....70 |       |       |     |
| N.V. Chile. Elegant with intense aromatic dark cherries                      |       |       |     |
| <b>Nicolas Catena Zapata, Malbec/Cab Sauv</b> .....145                       |       |       |     |
| 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 Brewery .....4

### Cusqueña Premium Peruvian

Lager, 4.6%, 33cl .....4

### Big Drop

Lager, 0.5%, 33cl .....4.5

## MOCKTAILS

### Vibrante Morado

Blackberry and lavender cordial, roiboos tea, lime, Fever Tree sicilian lemonade .....4.5

### Rhubarb Sparkler

Rhubarb-fennel cordial, hibiscus, ginger, lemongrass, Fever Tree soda .....4.5

### Nikkei Garden

Shiso-lemon verbena cordial, yuzu, cucumber juice .....5

## 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 juice .....2,5

### Itamae

With hints of spice and bitter notes it features emoliente base, matcha green tea, plantain powder, ginger, lime juice .....2,5

## SMOOTHIES 330ml (GF)

### Zarzamora

Fruity berry blast with blackberry, blueberry, lúcuma, banana, pomegranate, apple juice .....4

### Cochinilla

Earthy, fruity and light with carrot, ruby red grapefruit, strawberries, passion fruit, annatto, pink peppercorn .....4

### Chillca

Green and refreshing with avocado, spinach, wheatgrass powder, lime, peppermint tea, apple, agave .....4

### Supay

Spicy blend with clementine, orange juice, physalis, aji limo chilli, beetroot .....4

## SOFT DRINKS

### Chicha Morada

Purple maize refresher .....3

Still or sparkling water .....1,8 / 4,5

### Refrescos

Coca Cola, Diet Coke, Fever Tree ginger ale, tonic water, ginger beer .....2,5

### Karma Cola

Fairtrade, organic and award winning cola made with real cola nut from West Africa .....3\*

### Fruit juices

Orange or guanábana .....3,2

### Gingerella

Fairtrade and organic ginger ale, made with spicy ginger from Sri Lanka .....3

## HOT DRINKS

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

Espresso .....1,70 / 2,5

Cortado .....2

Cappuccino .....3

Latte .....3

Mocha .....3

Americano .....2,5

Hot chocolate .....3

### Fairtrade Nemi Teas

Choice of English breakfast, peppermint, green tea, camomile or lemongrass .....2,5

\*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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