

APERITIVOS

Trio to share Cashew houmous, fried tortillas and cancha corn	14 €
Guacamole de la Casa Avocado & tortillas, the traditional way	19 €
Pimientos del Padrón Little fried green peppers, sea salt	10 €
Peruvian style avocado toast Sliced avocado on sourdough bread, Manchego, chimichurri, rocoto & crunchycorn	23 €
Beef Tacos Grilled corn tortilla, melt in your mouth beef, ají panca, wasabi, coriander, pickled red cabbage	19 €
Veggie Tacos Grilled corn tortilla, roast vegetables, avocado	16 €
Pulpo de los Andes Grilled pulpo, avocado, chipotle vinaigrette - spicy	20 €
Calabaza Asada Roast red kuri squash and grilled campesino, fresh herb pesto	22 €

CRUDO Y MARINADO

Pizzetta Andia Slices of salmon on a crispy tortilla, summer truffle mayonnaise	24 €
Spicy tuna Crackers Rice crisps, sliced tuna, spicy mayonnaise, spring onion (6pcs)	30 €
Yellow tail Tiradito Amberjack sashimi, fried kale, chalaquita onions, Caribbean chilli peppers & coriander, citrusy ponzu sauce, hot sesame oil	29 €
Ceviche Clásico Meagre, sweet potato, choclo corn, red onion, cancha, lime, chilli peppers, leche de tigre	19 €
Tuna & Truffle Ceviche Red tuna, avocado, red radish, black sesame, ponzu sauce with black truffle	37 €
O-Toro Toro tuna belly, trout roe, snow peas, Enoki mushrooms, textured ponzu	38 €
Salmon Sarro Salmon tartare, duo of pink peppercorn and timut pepper, capers, sauce vierge with guacamole	20 €

ANDIA ROLLS

Veggie Passion Roll Sushi rice, avocado, sweet potato, nori and chimichurri (8 pcs)	22 €
Avocado Shrimp Tempura Roll Sushi rice, gambas tempura, avocado, nori and wasabi cream (8 pcs)	29 €
Péruvian Salmon Roll Sushi rice, avocado, cream cheese, flambéed salmon, nori, red pepper and red onion (8pcs)	28 €

ENSALADAS

La Selva 2.0 Romaine lettuce hearts, AOP Manchego cheese shavings, pear and pecan, honey vinaigrette	22 €
La Calabacín Raw courgette tagliatelle, Manchego shavings, cashew nuts, olive oil and lemon	18 €
Ensalada de maíz Duo of corn confit with butter, quartirolo cheese, chalaquita sauce	14 €

PESCADO Y MARISCO

El Salmón Salmon filet marinated in mojo picòn	29 €
Pulpo a la Brasa Grilled pulpo, potato and tapioca purée, black olive salt	33 €
Pesca del Día - depending on arrivals Fish served whole and prepared at your table (100g) Lemon & mediterranean herbs	12 € <i>les 100 gr</i>

CARNE Y POLLO

Antichucho Pollo Chicken skewers with mojo picòn marinade	19 €
Chuletas Lamb chops with mojo picòn marinade, smoked rosemary, potato and tapioca purée, ají amarillo	42 €
Andia Burger Ground beef, guacamole, spicy confit onions, salad, cheddar, patatas fritas	34 €
Beef on the grill - All our cuts of beef are served with an aji amarillo chimichurri sauce	

Beef filet (180g) 49 €	Entrecôte steak (300g) 55 €	Prime rib steak (1200g) to share, or not... 140 €
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IRON POTS

Arroz Misti Lima style fried rice with your choice of :		
Combinado Shrimp, confit pork, spring onion, soy sprouts - spicy 36 €	Del Mar White fish, seasonal vegetables, soy sprouts 38 €	Vegetariano Seasonal vegetables, soy sprouts 26 €
Arroz del Mar Crispy and tender rice with gambas and aj panca, steamed in its own aroma and grilled over wood fire 34 €		

SIDES

Half a roast cauliflower marinated with ají amarillo (to share)	18 €	Potato & tapioca purée, ají amarillo	6 €
Grilled courgettes, ají amarillo	10 €	Patatas Fritas	6 €
Romaine lettuce hearts, olive oil, lemon	10 €	Coconut rice with ají panca	6 €
Corn on the cob grilled over wood fire	12 €		