

ANDINA VALENTINE'S DAY MENU 2018

Three course *prix fixe* menu \$65/guest plus 20% gratuity- seating in all areas of the restaurant
(can be made - GF: gluten free, VEG: vegetarian, V: vegan)

OYSTERS ON THE HALF SHELL
single: \$3 / half dozen: \$17 / one dozen: \$32

APERITIVO to open the appetite

TRES SALSAS CON PAN DE QUINOA
maní (peanut) *maracuya* (passionfruit) and *verde* (jalapeño) salsas with potato-quinoa bread

- choose one from the following courses -

ENTRADAS

CHOROS EN SALSA DE AJÍ AMARILLO Y AZAFRÁN:
fresh mussels in a saffron-*sofrito de ají amarillo* with *jamón serrano* and dried *huacatay* from local Peace Seedlings Farm, garnished with fresh parsley (GF)

CEBICHE DE CINCO ELEMENTOS
our iconic preparation of fresh fish in *leche de tigre* (GF)

ENSALADA PERUANA
greens with *yacón*, hearts of palm, cotija cheese and asparagus in a passionfruit vinaigrette (GF/VEG/V)

SOPA MENESTRÓN
traditional hearty Italo-Peruvian vegetable soup made with, legumes (fava beans, green beans) Andean tubers, corn, cabbage, Radiatore pasta and fresh cheese in basil-spinach broth (GF/VEG/V)

SOPA AL ESTILO PARIHUELA
a twist on the traditional Peruvian seafood soup *chupe de parihuela*: made with *sofrito de ají panca-miracol* and blended fresh seafood in a rich tomato fish broth (GF)

EMPANADAS DE CARNE
flaky pastry filled with slow-cooked beef, raisins, egg and Botija olives served with *salsa criolla*

EMPANADAS DE ACELGA Y ESPINACA
flaky pastry stuffed with braised spinach, mushrooms, egg and mozzarella served with *salsa criolla* (VEG)

PLATOS DE FONDO

BISTEC DE PORCÓN
Inspired by Porcón's native mushrooms (Cajamarca region of Peru): 7oz Cascade Natural filet mignon grilled to order served on a bed of *puré de pallares* (lima bean purée) and topped with local grilled oyster mushrooms tossed in a *huacatay chimichurri*. The dish is finished with a *chicha morada* reduction (GF)

PESCADO AL ROCOTO Y KIÓN

grilled fresh fish topped with slivers of ginger, *rocoto* and scallion, basted with sizzling sesame oil, served over shiitake mushrooms and bok choy in a smoked pork broth, served with asparagus-quinoa fried rice (GF)

ARROZ CON MARISCOS

Peruvian paella: *sofrito de ajíes*-infused rice served with fresh seafood (mussels, calamari, octopus, shrimp, sautéed white fish, and a seared diver scallop) accompanied by *salsa criolla* (GF)

LOMO SALTADO

Iconic Peruvian - Chinese dish: Cascade Natural Beef tenders wok-fried with onions, tomatoes, oyster sauce, garlic and *ají amarillo*, served with Yukon Gold *papas fritas* and garlic rice (GF)

HONGOS SALTADOS

a medley of mushrooms wok-fried with onions, tomatoes, soy sauce, garlic and *ají amarillo*, served with Yukon Gold *papas fritas* and garlic rice (GF/VEG/V)

QUINOTTO "CHISAYA MAMA"

the Incas referred to quinoa as the mother of all grains - quinoa "risotto" with Grana Padano cheese, golden beets and local mushrooms, laced with truffle oil (GF/VEG/V)

POSTRES

PONDERACIONES CON HELADO DE LÚCUMA

a traditional dessert, from colonial Peru: the spiral shaped fried light pastry is served on top of a *chicha morada* mousse accompanied by *lúcuma* ice cream (VEG)

CHOCOLATE ANDINO

a quinoa flour brownie layered with a rich gold dusted chocolate ganache, finished with a seasonal fruit gastrique and avocado creme anglaise (GF/VEG)

HELADO DE MIEL CON LAVANDA

house-made honey-lavender ice cream (VEG)

SORBETE DE GRANADA Y NARANJA;

house-made pomegranate-orange ice cream (GF/VEG/V)

ANTOJITOS

a tasting of two classic Peruvian desserts:

alfajorcito - the classic Peruvian cookie, scented with key lime and filled with *manjar blanco*
chocoteja - a "roof tile" shaped traditional chocolate candy from the coastal town of Ica, filled with *manjar blanco* and our flavor of the day (GF/VEG)