

# ∞ PORTLAND DINING MONTH ∞

## THREE COURSE MENU \$33

- PLEASE SELECT ONE ITEM FROM EACH COURSE -  
can be modified - GF: gluten free | VG: vegetarian | V: vegan options available upon request

### primer curso

#### CAUSA SOLTERITO

classic *timbale* of fresh lime-scented Yukon Gold potato with a salad of green beans, fresh corn, cotija cheese and tomatoes, served chilled (GF/VG/V)

2017 Sokol Blosser Rosé of Pinot Noir, Willamette Valley..... \$11

#### CAUSA MORADA

classic *timbale* of fresh lime-scented purple potato and shredded chicken breast with *ají amarillo*, served chilled (GF)

2016 Bodegas Pardevalles Albarín Blanco, Tierra de León, Spain..... \$10

### plato de fondo

#### QUINOTTO "CHISAYA MAMA"

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

2016 Domaine de la Biscarelle, Côtes du Rhône-Villages, France..... \$11

#### LOMO SALTADO\*

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)

2012 Hacienda de Arinzano Tempranillo, Vinos de Pago, Spain..... \$12

### postre

#### 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/VG)

2012 Taylor Fladgate LBV Porto..... \$8

#### ALFAJOR

the classic Peruvian cookie, scented with key lime and filled with *manjar blanco* (GF/VG)

Cossart-Gordon 15 year Bual Madeira..... \$10

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