

CANTINA VALENTINA

€65 PER PERSON SET MENU

STARTER

LIMA CEVICHE

seabass, sweet potato, red onion, cancha, tiger's milk ^{8, 9}

DURNINS BEETROOT TARTARE

aji panca, miso, fresh leaves ^{10, 11, 13}

CHICHARRONES

crispy pork, aji lime salt

MAIN

STEAK A LA PARILLA

bavette, beef fat aji verde, padron peppers ^{12, 13}

QUINOTTO

quinoa risotto, burnt avocado, coriander, lime ⁹

POLLO A LA BRASA

half grilled free range chicken, lemon thyme, lambs lettuce, ají amarillo mayo ^{7, 12, 13}

DESSERT

TRES LECHES

three-milks cake, toasted coconut, berries & lime ^{11a, 4, 7}

PERUVIAN CHOCOLATE TART

toasted quinoa ice cream, dulce de leche, cacao ^{1a, 4, 7, 10, 11}

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Customers: All products/dishes are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All our beef is of Irish origin.

1 Cereals Containing Gluten (A) Wheat (B) Spelt (C) Khorasan (D) Rye (E) Oats | 2. Peanuts | 3. Nuts (A) Almonds (B) Hazelnuts (C) Cashews (D) Pecan Nut (E) Brazil Nuts (F) Pistachio (G) Macadamia / Queensland Nut (H) Walnut (I) Pinenut | 4. Milk | 5. Crustaceans (A) Crab (B) Lobster (C) Crayfish (D) Shrimp | 6. Molluscs | 7. Eggs | 8. Fish | 9. Celery | 10. Soy | 11. Sesame Seeds | 12. Mustard | 13. Sulphur Dioxide & Sulphites | 14. Lupin