PERUVIAN INSPIRED FLAVOURS

CANTINA VALENTINA

Made with love

Signature DRINKS

CLASSIC PISCO SOUR — 14
BarSol Quebranta and Italia pisco, pressed citrus, orange flower water, egg white, lemon sherbet, Angostura bitters(7, , 13)

EL SPICY MARG — 14
Herradura blanco tequila, Cointreau, guava, pink peppercorn, lime, Aji Rocoto chilli, salt

CHICHA MORADA — 9
Purple corn steeped with fresh pineapple, apple, cloves, cinnamon, and fresh lime juice, shaken and served long with Fever-Tree soda.

BITES

SWEET POTATO HUMMUS—11
tahini, green onion waffle (1a, 4, 7, 11, 13)

PRAWN CROQUETAS — 12
amarillo mayo (1a, 4, 5d, 7, 8, 10, 13)

CHICHARRÓNES — 11
crispy pork, ají lime salt

RAW BAR

CLASSIC CEVICHE — 17
seabass, sweet potato, red onion, cancha, tiger's milk (8, 9)

FRIED CALAMARI CEVICHE — 17
white tiger's milk, chalaca (8, 9)

BBQ'D CORN CEVICHE— 16
cancha, caper, drop peppers, green onion, white tigers milk(9)

TUNA CEVICHE — 19
chilled dashi broth, avocado, ají panca rayu (8, 9, 11, 13)

CLARE ISLAND SALMON CAÚSA — 17
citrus cured salmon, aji amarillo potato salad, avocado, egg yolk, green olive (7,8)

ANTICUCHO

GIANT TIGER PRAWN ANTICUCHO — 13
aji verde (4,6)

GRILLED CHICKEN ANTICUCHO — 9
ají limon (10, 13)

BEEF HEART ANTICUCHO— 9
oregano, cumin (10,13)

PLATES

DUCK RICE — 29
crispy leg, arroz chaufa, saffron dashi butter sauce (4, 7, 10, 11, 13)

GRILLED MONKFISH — 32
aji gallina sauce, black olive, potato & egg (7, 10, 11, 13)

CASTLEDERMOT IRISH LAMB— 34
slow cooked breast, seco sauce, crushed purple potato, canary bean puree(9, 10, 11, 12)

ANDEAN PUMPKIN STEW— 24
roast squash & pumpkin, queso, pumpkin seed, sweet potato (2, 9, 10, 11, 13) vegan

VEGANA "LOMO" SALTADO — 27
wild mushroom, peppers & red onion stir fry, crispy potatoes & steamed rice (10, 11, vegan)

Signatures

LOMO SALTADO —32
beef bavette, peppers & red onion stir fry, fries & steamed rice (10, 11, 13)

LIMA CHEESEBURGER —23
thick cut bacon, criolla chutney, american cheese & fries (1a 4, 9, 13)

POLLO A LA BRASA — 32
half grilled free range chicken, lemon thyme, lambs lettuce, ají verde (7, 12, 13)

CATCH OF THE DAY — (72)
SERVES TWO
wrapped in banana leaf, coconut miso sauce, padron peppers & a choice of 2 sides (8, 10, 13)

SIDES

ROASTED GREENS, HUANCAINA SAUCE (1A 4 12,VEGAN) — 7

AJÍ SALTED FRIES (VEGAN) — 6

CORN RIBS (12, 13)— 7

ANDEAN SALAD (VEGAN) — 7

FRIGOLES (VEGAN)— 6

STEAMED RICE (VEGAN) — 4

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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) Pinenut4. 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