

BITES

HUMOUS VERDE ^V - 10

green pea, chalaca sauce,
chapla bread

ENOKI FRITO ^{V, GF} - 12

yogurt sauce, aji paca, lime

FRIED CALAMARI ^{GF, LF} - 14

yuzu, aji panca sauce,
pickled chillis

RED PRAWN CROQUETAS - 12

3pcs with aji amarillo mayo

OYSTERS

6 for €22 with rocotto
mignonette
go for our **SPECIAL** with aji
amarillo granite for €4/pc

LIMA CEVICHE ^{GF, LF} - 16

seabass, sweet potato,
cancha, tigers milk

RAW BAR

HAMACHI CRUDO ^{GF, LF} - 20

white tuna, almond tigersmilk,
peruvian crispy chili oil

SALMON TROUT TIRADITO - 18

passionfruit, smoked
paprika oil, trout roe

BEEF & MARROW TARTARE ^{GF, LF} - 16

aji rocoto, radiccio,
sweet potato chips

ARTICHOKE CEVICHE ^{VG, GF, LF} - 13

coconut, jalapeños, kafir lime,
red onion

BITES FROM THE FIRE

GAMBERONI ^{GF, LF} - 14

coriander, chili, lime

PULPO & CHICHARON ANTICUCHO - 15

confit pork belly, octopus, corn crisp,
tamarind glaze

WAGYU ANTICUCHO ^{GF, LF} - 18

Wesholme Beef Wagyu,
aji panca, crumble

PLATES

POLLO A LA BRASA ^{GF, LF} - 23

lemon thyme, lamb's lettuce, aji amarillo mayo

ARROZ CON PATO - 26

crispy duck, jalapeños, coriander, lime

HOLSTEIN RIBEYE A LA PARILLA ^{GF, LF} - 36

salsa anticucho, sundried tomato, coriander

LIMA CHEESE BURGER - 19

onions criolla, rocoto ketchup, aji amarillo mustard



SWEET POTATO AJI ^{V, GF, LF} - 17

aji rocoto, cajou nuts, seasonal greens



By choosing this dish, you help fund Go Forest's tree planting initiatives

QUINOA CHAUFA ^{VG, GF, LF} - 18

saltado sauce, pickles, sundried tomato, lime

LIMA SALAD ^{VG} - 14

lima bean, avocado, aji rocoto,
sweet corn, kalamata, edamame

Our signature

WHOLE FISH PERUVIAN STYLE ^{GF, LF} MARKET PRICE

half served as ceviche,
half grilled

SEAFOOD TOWER

68

featuring the best of our raw
bar - oysters, gamberoni, crab
salad, lima ceviche

SIDES ^{GF, LF}

TENDERSTEM BROCCOLI & PEANUTS ^{VG} - 9

MIXED LEAF SALAD & INCA BERRY ^{VG} - 6

AJI SALTED FRIES ^{VG} - 6

TUMERIC RICE ^{V, GF} - 5

DESSERT

TRES LECHES - 10

sponge cake,
hazelnut praliné, citrics

DARK CHOCOLATE TART ^V - 10

peruvian chocolate ganache,
roasted corn ice cream

PASSION FRUIT FLAN ^{V, GF} - 10

fresh passion fruit, caramel,
mascarpone cream

ICE CREAM & SORBET - 9

dark chocolate ^{LF}, chicha
morada ^{LF}, toasted corn, yuzu
lime ^{LF}

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PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGIES. OR REQUIRE INFORMATION ON THE INGREDIENTS
USED IN OUR DISHES. ALL THE ABOVE PRICES ARE INCLUSIVE OF VAT. CARD PAYMENTS ONLY.