



FESTIVE MENU

€75^{PP}

Includes a complimentary
glass of bubbles.



BITES

Anticucho of mushroom

Lima Hummus on tostones

STARTERS

For the table

Mackerel tiradito, aji Amarillo, ginger,
shallot, pomegranate

Pointed cabbage a la brasa, hazelnut
tigers milk, pickled red chilis

MAINS

Fillet of turkey stuffed with chestnuts & foie
gras, carapulcra, truffles

or

Haddock & prawns in nori, aji amarillo
sauce, smoked paprika oil

or

Haikkado pumpkin with black rice, yuzu
kosho glaze, peanuts, coriander

SIDES

Salad of winter greens, kumquats,
onions criolla

Roasted brussel sprouts, yakisoba
glaze, pecans

Glazed baby carrots & turnips
with aji Amarillo sauce

Sweet potato purée

DESSERTS

Spiced pumpkin cheesecake, Inca berries,
shaved bitter Peruvian chocolate

Lucuma & maracuja suspiro

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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.