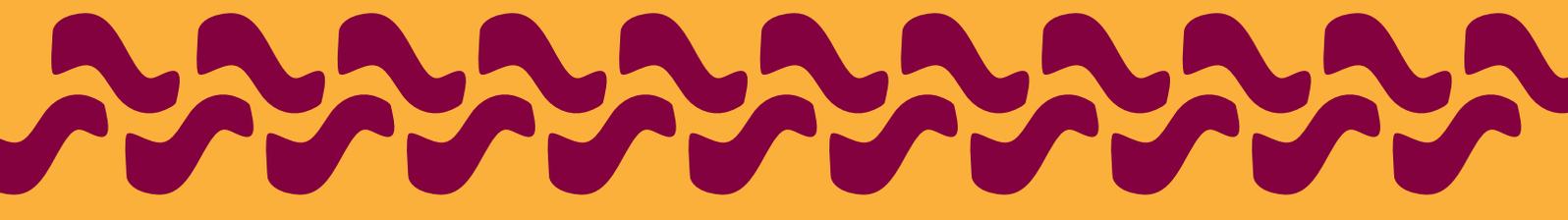


**CANTINA
VALENTINA**



Signature
DRINKS

CLASSIC PISCO SOUR — 12

BarSol Quebranta and Italia pisco, pressed citrus, orange flower water, egg white, lemon sherbet, Amargo Chunchu bitters

EL SPICY MARG — 14

Herradura blanco tequila, Cointreau, guava, pink peppercorn, lime, Aji Rocoto chilli, salt

CHICHA MORADA — 7

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 — 9

Tahini, salsa criolla, peanut (2, 11, 13)

PRAWN CROQUETAS — 11

Amarillo mayo (1a, 4, 5d, 7, 8, 10, 13)

CHICHARRONES — 9

Crispy pork, aji lime salt

TEQUEÑO — 9

Crispy jalapeño cheese wonton (1a, 4, 12, 13)

RAW BAR

CLASSIC CEVICHE — 17

Seabass, sweet potato, red onion, cancha, tiger's milk (8, 9)

FRIED CALAMARI CEVICHE — 17

Tiger's milk, chalaca (8, 9)

SMOKED MISO AUBERGINE — 14

Cumin, aji panca, coriander (10, 11, 13)

TUNA CEVICHE — 19

Chilled dashi broth, avocado, aji panca rayu (8, 9, 11, 13)

SCALLOP CEVICHE — 18

Jalapeno tiger's milk, green apple, cancha (6, 8, 9)

CARLINGFORD OYSTERS — 4 EA

Rocotto mignonette (6, 13)

**ANTICUCHO
SERVED ON A SKEWER**

LOMO SALTADO — 11

Hereford beef, shoestring fries, piquillo pepper (9, 10, 11, 12)

GRILLED CHICKEN — 9

Aji limon (10, 13)

OYSTER MUSHROOM & PADRON PEPPER — 8

Aji panca, crispy shallot (1a, 10, 11, 12)

PLATES

DUCK RICE — 32

crispy leg, arroz chaufa, saffron dashi (7, 10, 11, 13)

HEREFORD DRY AGED STEAK BAVETTE — 28

Beef fat aji verde, padron peppers (12, 13)

QUINOTTO — 22

Quinoa risotto, burnt avocado, coriander, lime (9)

SUPERFOOD SALAD — 19

Sweet potato, avocado, roasted broccoli, quinoa, toasted seeds (10, 11, 13)

LIMA CHEESEBURGER & FRIES — 23

Onion criolla, rocotto ketchup, aji amarillo mustard (1a, 4, 7, 10, 11, 12, 13)

PERUVIAN BRAISED LAMB^{9, 13} — 38

Slow cooked Slane Valley lamb, coriander sauce, black kale, frijoles

CARAPULCRA — 32

Dried Andean potato, mushroom, fresh truffle (4, 9, 10, 13)

DURNINS BEETROOT TARTARE — 16

Aji panca, miso, fresh leaves (10, 11, 13)

Signatures

POLLO A LA BRASA — 32

Half grilled free range chicken, lemon thyme, lambs lettuce, aji amarillo mayo (7, 12, 13)

WHOLE PERUVIAN SEA BREAM — 72

SERVES TWO

Aji miso, red onion & lime salad, steamed rice (8, 9, 10, 11)

SIDES

GRILLED BROCCOLI & PEANUTS^{2, 10} — 6

AJÍ SALTED FRIES — 6

FRIJOLES^{10, 12, 13} — 7

ARROZ CHAUFA^{7, 10} — 7

MIXED LEAF SALAD & KUMQUAT^{12, 13} — 6

Follow @CANTINA VALENTINA.DUBLIN

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