

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

Two skewers

LOMO SALTADO — 9

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 — 52
SERVES TWO**

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

**HEREFORD DRY AGED STEAK
BAVETTE — 36
RIB EYE — 54**

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 — 36

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

DURNINS BEETROOT TARTARE — 11

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

Signatures

POLLO A LA BRASA — 32

Half grilled free range chicken, lemon thyme,
lamb's 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

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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