

Signature  
DRINKS

**CLASSIC PISCO SOUR — 12**

BarSol Quebranta and Italia pisco, pressed citrus, orange flower water, egg white, lemon sherbet, Amargo Chunchu bitters  
(1a, 7,13)

**EL SPICY MARG — 14**

Herradura blanco tequila, Cointreau, guava, pink peppercorn, lime, Aji Rocoto chilli, salt  
(1a)

**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 — 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**

White tiger's milk, chalaca (8, 9)

**HEIRLOOM TOMATO CEVICHE — 16**

garlic leaf tigers' milk, basil, red onion, pisco cucumber (9, 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**

Wasabi, lime, roe (6, 9, 10, 13)

**ANTICUCHO**

**GIANT TIGER PRAWN ANTICUCHO — 13**

Aji verde(4,5d,10)

**GRILLED CHICKEN ANTICUCHO — 9**

Aji limon (10, 13)

**BEEF HEART ANTICUCHO — 9**

Oregano, cumin(10,13)

**PLATES**

**DUCK RICE — 29**

Crispy leg, arroz chaufa, saffron dashi butter sauce (4, 10, 11, 13)

**GRILLED MONKFISH — 32**

Aji gallina sauce, black olive, potato & egg (1a, 7, 9, 10, 8, 11, 13)

**QUINOTTO — 22**

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

**SUPERFOOD SALAD — 19**

Sweet potato, avocado, roasted broccoli, quinoa, toasted seeds (1e, 10, 11, 13)

**CARAPULCRA — 24**

Dried Andean potato stew, chickpea, peanut, kale (2, 9, 10, 11, 13)

Signatures

**LIMA CHEESEBURGER & FRIES — 23**

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

**LOMO SALTADO — 28**

Beef bavette, peppers & red onion stir fry, fries & steamed rice (10, 11, 13)

**POLLO A LA BRASA — 32**

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

**WHOLE PERUVIAN SEA BREAM — 68  
SERVES TWO**

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

**SIDES**

**ASPARAGUS & SNAP PEAS,  
HUANCAINA SAUCE (1A, 4, 12) — 7**

**AJÍ SALTED FRIES — 6**

**CORN RIBS (12, 13) — 7**

**ANDEAN SALAD — 7**

**ARROZ CHAUFA (10) — 7**

**STEAMED RICE — 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) 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

A discretionary 12.5% service charge will be added to the bill total to table of 6 guests or more.



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VALENTINA**

