

CANTINA VALENTINA

4 COURSE SET MENU €65

BITES

PRAWN CROQUETTA

Aji Amarillo Mayo

CHICHARRON

Aji Salt

BEEF HEART ANTICUCHO

Aji Rocotto Salsa

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

SWEET POTATO HUMMUS

CORN RIBS

Aji Salt

BEETROOT ANTICUCHO,

Aji Rocotto Salsa

(2, 11, 13) (v)

OR

CEVICHE

CLASSIC LIMA CEVICHE

seabass, sweet potato, red onion
, cancha, tigers' milk(8, 9)

OR

HERITAGE TOMATO CEVICHE

garlic leaf tigers' milk, red onion,
pisco cucumber, cancha(13) (v)

MAINS

DUCK RICE

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

GRILLED MONKFISH

aji gallina sauce, potato, egg, black olive (1a, 4, 7, 8)

QUINOTTO

quinoa risotto, burnt avocado, pink peppercorn, coriandar & lime (9) (v)

DESSERTS

TRES LECHES

three milks' cake, toasted coconut, berries & lime(1a, 4, 7)

SEASONAL FRUIT "CEVICHE"

red fruit tigers' milk, yuzu sorbet, cocoa & hazelnut (1a, 3b) (v)

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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