

Alfonso

FOOD MENU

Appetizers

Cebiches

Cebiche clásico Catch of the day £15
(white fish), onions, chili, sweet potatoes, choclo, cilantro, and cancha in traditional leche de tigre.

Cebiche picante Catch of the day £15
(white fish), octopus, shrimp, calamari, onions, chili, sweet potatoes, choclo, cilantro, and cancha in spicy leche de tigre.

Cebiche vegan Seasonal roots, (VG) £12.50
onions, chili, sweet potatoes, choclo, Jerusalem artichoke chips, radish, kohlrabi, and celeriac leche de tigre.

Tiraditos

Sea trout tiradito In jalapeño, lime, £19
and coriander sauce, pickled chili, and cucumber.

Tuna tiradito Black garlic sauce, £21
crispy sweet potatoes, pickles, and pachikay.

Yellowtail homemade-cured tiradito £18
Aji amarillo sauce, choclo, and coriander.

Yakicuchos

Chicken Yakicuchos Grilled chicken £14
thighs skewers, glazed with aji panca teriyaki, aji Amarillo sauce, crispy skin and chalaca.

Prawn Yakicuchos Sweet chilli £14
and lime king prawn's skewers, served with butternut squash and toasted pumpkin seeds.

Lamb sweetbread Yakicuchos £19
Grilled lamb sweetbread skewers glazed with sweet and sour miso sauce, served with sweet potatoes and topped with sesame seed.

Empanadas & Pasties Portion of Two

Carne picante Beef, onion, £8
peppers, spring onions, olives, eggs, cumin, and chili.

Pollo Chicken, onion, peppers, £8
tomatoes.

Choclo Corn, onion, and cheese. (V) £8

Pastéis de camarão Shrimp, £8
onion, cream.

Taquitos Portion of Two

The Good Shepherd Braised £15
St. Louis pork ribs al Pastor, beans, pineapple gel, pickled red onions, and cilantro.

Lamb taco Smoked pressed lamb, £14
refried lima beans, mint sauce, pickled chili, red onions, and cucumber.

Tacos Baja Catch of the day £13.50
tempura, avocado and jalapeño purée, chipotle cream, and pico de gallo.

Alfonsina

From the Fryer

Jalea real Fried catch of the day, calamari, prawns, yucca, plantain chips, served with chalaca, choclo, lime, salsa criolla, and aji amarillo tartare sauce. £16.50

Chicharrón de pollo Marinated fried chicken, lime, jalapeño, and spicy salsa verde achalacada. £12.50

Cauliflower nuggets Served with aji amarillo cream and rocoto carretilero style. (VG) £12

From the Field

Humita atamalada Creamy sweet corn and leek tamal, spicy criolla sauce. (VG) £12.50

Quinoa Seaweed, tomato, avocado, and pickled cucumber salad. (VG) £11

Aubergines and roasted peppers Criolla style, basil, serrano pepper, lime bean hummus, and fresh herb salad. (V) £15

Mains

From the Sea

Grilled sea bass Seasonal vegetables, aji amarillo risotto, and charapita sauce. £29.50

Grilled octopus Confit potatoes, roasted pepper coulis, and Kalamata olive aioli. £25

From the Farm

Arroz con pollo ½ free-range chicken on norteña-style rice, onions, peppers, aji amarillo, and cilantro. £27

Grilled beef filet Potatoes, salad, and peppercorn sauce. £43

Grilled rib-eye Andean potatoes, roasted peppers, and chimichurri sauce. £40

Grilled pork chop Served with crunchy crackling, roasted sweet potatoes, cashew nuts, sambal and herb gremolata. £29

Desserts

Tres leches cake Vanilla sponge. (V) £9.50

Squash in syrup tart Pistachio frangipane, diplomat cream, squash in syrup, finger limes, confit pistachio, and buttermilk ice cream. (V) £9.50

Romeo and Giulietta Millefeuille, quince paste, and buttercream cheese. (V) £9.50

Coconut milk rice pudding Strawberries and peach sorbet. (VG) £9.50

Selection of ice creams and seasonal sorbets (VG) (V) PER SCOOP £4.50

TUESDAY TO SATURDAY
12:00 - 23:00

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