



LIMA CANTINA is the younger sibling to award winning restaurant LIMA and is located in the heart of Covent Garden.

Created from a longing to capture the essence of LIMA and transport it to London, LIMA CANTINA embodies the vibrancy, tastes, and spirit of our cherished hometown.

Inspired by the bustling food markets and classic home-cooked meals found in Lima, the restaurant's sharing-style menu takes you straight into the heart of the Peruvian kitchen. LIMA CANTINA's vibe is warm and modern with a hint of nostalgia. You're encouraged to share with your friend, neighbour, or colleague.

We want your experience with us to be unique and memorable, offering a range of dining areas all perfect for corporate events, private celebrations, and cocktail receptions.

Our experienced team will be on hand from start to finish, to ensure each event is tailored individually to suit all requirements.



SEMI-PRIVATE RESTAURANT AREA

Located on the ground floor, the semi-private area provides an intimate space to dine with friends, family, or colleagues, whilst retaining the atmosphere of the main dining room. With large floor to ceiling windows, this bright and airy space is suited to seated dinners, small celebrations, and business lunches.

Seated
Up to 12 guests

Standing
Up to 16 guests

MAIN DINING

Featuring a bar and an open kitchen, comfortable seating and large windows overlooking Covent Garden's vibrant streets, the main dining room allows you to enjoy complete privacy whilst retaining the fun and lively atmosphere that LIMA CANTINA is renowned for.

LIMA CANTINA is also available for private hire of the whole building - please enquire for more details.

Seated Up to 60 guests

Standing
Up to 100 guests



LOWER GROUND

DINING ROOM

This sophisticated space boasts a private bar and soft, ambient lighting, crafting an intimate and entirely secluded atmosphere for your special event, whether you're planning a sit-down dinner or a lively standing party.





OUR MENUS

The menus combine traditional flavours with a modern twist, with each menu designed for guests to share dishes in a relaxed and informal setting.

GROUP SET MENU

The Group Set menus has two options and offers 3 courses per person. Groups can select from their preferred group menu on the day and no pre-order required. An advanced pre-order and table plan required for groups from 13+. We can also create a bespoke menu based on your requirements.

CLASSICS MENU 58	SHARING PLATTERS MENU 68
A GLASS OF MOËT & CHANDON	A GLASS OF MOËT & CHANDON
AJI AMARILLO HUMMUS (V) PLANTAIN, MANCHEGO, BOTIJA OLIVES	AJI AMARILLO HUMMUS (V) PLANTAIN, MANCHEGO, BOTIJA OLIVES
EL CEVICHE SEA BREAM, TIGER'S MILK, CRISPY CUZCO CORN	WOK BEEF TACOS HOUSE CORN TORTILLA, GUACAMOLE
	PORK BELLY BAO CHAR SIU SAUCE, DAIKON
BAKED BEEF EMPANADAS CHIMICHURRI, YELLOW CHILI CREAM	EL CEVICHE SEA BREAM, TIGER'S MILK, CRISPY CUZCO CORN
TUNA TIRADITO AVOCADO, NIKKEI TIGER'S MILK (+£5)	
	FRIED CATCH OF THE DAY PLANTAIN CRISPS & CRIOLLA
	RIB EYE ANTICUCHO SAUCE, HUACATAY BEARNAISE, CORN CAKE (+£8)
AJI PANCA PORK RIBS YAKINIKU STYLE, GOLDEN POTATOES	
OR	
FRIED CATCH OF THE DAY PLANTAIN CRISPS & CRIOLLA	CHOCOLATE TART PIURA CHOCOLATE FUDGE, DULCE DE LECHE
OR	
OCTOPUS CORIANDER, MUSSELS, AJI AMARILLO BUBBLE & SQUEAK (+£5)	
OR	
RIB EYE ANTICUCHO SAUCE, HUACATAY BEARNAISE, CORN CAKE (+£8)	

LIMA

CANTINA

14 GARRICK STREET | COVENT GARDEN | WC2E 9BJ LONDON | <u>LIMA-CANTINA.COM</u> H<u>OLA@LIMA-CANTINA.COM</u> | + 44 20 7240 5778