







inco

INCA LONDON

SET MENUS





#### INCA GUACAMOLE

Peruvian avocado, tajín, corn nuts, red chili, coriander, cancha crispy nachos

#### CHARRED LEMON EDAMAME

Wok-seared for crunch, seasoned with Maldon sea salt, and brightened with fresh lemon juice and scorched citrus peel

#### **WAGYU TOSTADA**

Slow-braised Wagyu, teriyaki glaze, dried chipotle, salsa verde mayo, micro cress

### **PACIFICO ROLL**

A trio of salmon, tuna, and yellowtail fresh from the Pacific, rolled with a bold Inca-inspired flavor, spicy mayo, and orange tobiko

# **MAIN COURSE**

#### **BABY CHICKEN**

Marinated in Nativo Inca sauce with sofrito and Peruvian spices

### TENDERSTEM BROCCOLI

Tossed in sesame oil and acevichado sauce

# **RUSTIC CHIPS**

Hand-cut fries with truffle mayo

### **CHEF'S DESSERT & FRUIT PLATTER**

A curated selection of three house-made desserts of the day, a vibrant assortment of fresh seasonal fruits, and a refreshing trio of artisanal sorbets.

£100 pp





### **INCA GUACAMOLE**

Peruvian avocado, tajín, corn nuts, red chili, coriander, cancha crispy nachos

### CHARRED LEMON EDAMAME

Wok-seared for crunch, seasoned with Maldon sea salt, and brightened with fresh lemon juice and scorched citrus peel

# **WAGYU TOSTADA**

Slow-braised Wagyu, teriyaki glaze, dried chipotle, salsa verde mayo, micro cress

# **PACIFICO ROLL**

A trio of salmon, tuna, and yellowtail fresh from the Pacific, rolled with a bold Inca-inspired flavor, spicy mayo, and orange tobiko

# **MAIN COURSE**

#### **PISTACHIO LUMINA LAMB**

Roasted Lumina lamb with a crunchy crust of roasted pistachio and parsley, served withpachamanca herb sauce, red chili, and spring onion

# **BABY CHICKEN**

Marinated in Nativo Inca sauce with sofrito and Peruvian spices

### TENDERSTEM BROCCOLL

Tossed in sesame oil and acevichado sauce

#### **RUSTIC CHIPS**

Hand-cut fries with truffle mavo

# **CHEF'S DESSERT & FRUIT PLATTER**

A curated selection of three house-made desserts of the day, a vibrant assortment of fresh seasonal fruits, and a refreshing trio of artisanal sorbets.

£120 pp



EMPIRE



### **INCA GUACAMOLE**

Peruvian avocado, tajín, corn nuts, red chili, coriander, cancha crispy nachos

## **PACIFICO ROLL**

A trio of salmon, tuna, and yellowtail fresh from the Pacific, rolled with a bold Inca inspired flavor, spicy mayo, and orange

#### SALMON CEVICHE

Fresh salmon cured in ají amarillo leche de tigre, served with Peruvian choclo, cancha, sweet potato, and red onion

#### **WAGYU TOSTADA**

Slow-braised Wagyu, teriyaki glaze, dried chipotle, salsa verde mayo, micro cress

### MAIN COURSE

#### **BONE-IN RIBEYE**

Chargrilled ribeye with fresh chimichurri sauce

#### BLACK COD

Miso glaze, shichimi pepper, and hajikami ginger

#### **CHAUFA RICE**

Peruvian-style fried rice with soy, egg, sesame, and spring onion

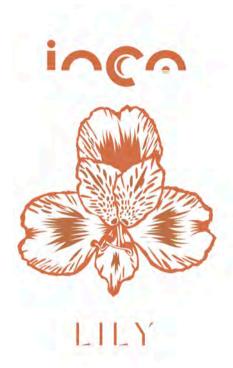
### **TENDERSTEM BROCCOLI**

Tossed in sesame oil and acevichado sauce

# **CHEF'S DESSERT & FRUIT PLATTER**

A curated selection of three house-made desserts of the day, a vibrant assortment of fresh seasonal fruits, and a refreshing trio of artisanal sorbets.

## £155 pp





### **INCA GUACAMOLE**

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#### PALMITO CEVICHE

Palm hearts, coconut leche de tigre, cancha, choclo, flamed sweet potato, cilantro, red chili

#### YASAI MAKI

Cucumber, yamagobo, avocado, sesame seeds, takuwan, house dressing, shiitake mushrooms in teriyaki sauce.

### **CHARRED LEMON EDAMAME**

Wok-seared for crunch, seasoned with Maldon sea salt, and brightened with fresh lemon juice and scorched citrus peel

# MAIN COURSE

### **GRILLED AUBERGINE**

Chargrilled aubergine, chipotle mayo, micro herbs, aji oden miso

### **TENDERSTEM BROCCOLI**

Tossed in sesame oil and acevichado sauce

#### **RUSTIC CHIPS**

Hand-cut fries with truffle mayo

# **CHEF'S DESSERT & FRUIT PLATTER**

A curated selection of three house-made desserts of the day, a vibrant assortment of fresh seasonal fruits, and a refreshing trio of artisanal sorbets.

### £100 pp