



C H R I S T M A S O F F E R



INCA LONDON

We are the first cabaret style restaurant in the Soho/Mayfair area, offering extravagant performances throughout the whole evening. The theme is theatrical, glamorous, and flirting with Latin America. Our colours are rich, bold and most of the time adventurous.

At the forefront of the capital's exclusive restaurant and party scene, our venue itself is a tremendously versatile space. All rooms can be adapted to meet specific event requirements.

We are proud to provide our catering division for all events, and offer banqueting style sharing concept tasting menus or private dining menu as well as an extensive canapé and bowl food menu with an extensive drinks menu selection.









WARRIOR SET MENU



£100 pp

STARTERS

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*

CHRISTMAS 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

POLLO A LA BRASA

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.*

15 % DISCRETIONARY SERVICE CHARGE WILL APPLY

STARTERS

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*

FILLET MIGNON SKEWER

*Char Grilled tenderloin, finished with Maldon and Peruvian aji
de Polleria sauce*

CHRISTMAS 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

FESTIVE LAMB SHANK

Roasted garlic mash, cranberry juice, sakura herbs

POLLO A LA BRASA

Marinated in Nativo Inca sauce with sofrito and Peruvian spices

TENDERSTEM BROCCOLI

Tossed in sesame oil and acevichado sauce

CHAUFA RICE

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

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.*

15 % DISCRETIONARY SERVICE CHARGE WILL APPLY



TOTEM SET MENU



£120 pp



EMPIRE SET MENU



£155 pp

STARTERS

INCA GUACAMOLE

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

CHRISTMAS ROLL

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

SALMON CEVICHE

*Fresh salmon cured in aji 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

OJO DE BIFE/ 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.*

15 % DISCRETIONARY SERVICE CHARGE WILL APPLY

STARTERS

INCA GUACAMOLE

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

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.*

15 % DISCRETIONARY SERVICE CHARGE WILL APPLY



LILY VEGETARIAN SET MENU



£100 pp

£4 each

HOT

ARGENTINIAN PRAWN TEMPURA

With spicy mayo and noori crisp

AUBERGINE TOSTADA

Miso aubergine and chipotle mayo

INCA BAO BUNS (CHOICE OF 3)

*Braised wagyu, coriander mayo, pickled cucumbers
mushrooms, chicken*

AMARILLO SPICY BUNS

Wagyu, pickled cucumber, chipotle mayo

BLACK COD

Den miso, aji amarillo mayo & shishimi

COLD

SPICY CALIFORNIA ROLL

*Snow crab flakes, spicy yuzu
mayo, avocado, tobiko wasabi*

YELLOWFIN TUNA CRUNCHY TACO

With spicy miso and lime mayo

BRAISED WAGYU TOSTADA

With coriander mayo and shaved truffle

SALMON CEVICHE

With aji amarillo, leche de tigre, roasted sweet potato

YELLOW TAIL SPOON

Hamachi sashimi, jalapeno sauce

GUACAMOLE TOSTADA

SMOKED TOMATO TACO

Aji amarillo mayo, chives and shaved truffle

YASAI MAKI

*Cucumber, yamagobo, avocado, sesame seeds, shitake
mushroom in teriyaki sauce*

DESSERT CANAPES

MINI DULCHE DE LECHE CHEESE

EXOTIC CHOUX WITH MANGO OR CHOCOLATE MOUSSE

SELECTION OF SORBET / ICE CREAM

CHOCOLATE TART

CHOCOLATE GANACHE

15% DISCRETIONARY SERVICE CHARGE WILL APPLY





BOWL FOOD

£8 per piece

PERUVIAN CHAUFA RICE

Peruvian style egg fried rice

VEGETERIAN CHAUFA RICE

*Edamame beans, sesame
seeds and soy sauce*

FILLET MIGNON AND MASHED POTATOES

*Grilled beef fillet, creamy mashed
potatoes*

FRANGO CON ARROZ

Grilled chicken thighs and anticucho rice

INCA TWIST FISH AND CHIPS

*South american-style crispy black cod
Served with truffle fries*

EXOTIC QUINOA SALAD

Avocado, quinoa, exotic sauce

BLACK COD MISO WITH SUSHI RICE

Den miso, aji amarillo mayo & shishimi

15% DISCRETIONARY SERVICE CHARGE WILL APPLY



FESTIVE WINES

SPARKLING

Prosecco NV £60

Moet & Chandon Imperial Brut NV £160

WINE

White

Albaclara Haras De Pirque 2024 - £55

Pinot Grigio Jermann 2024 - £70

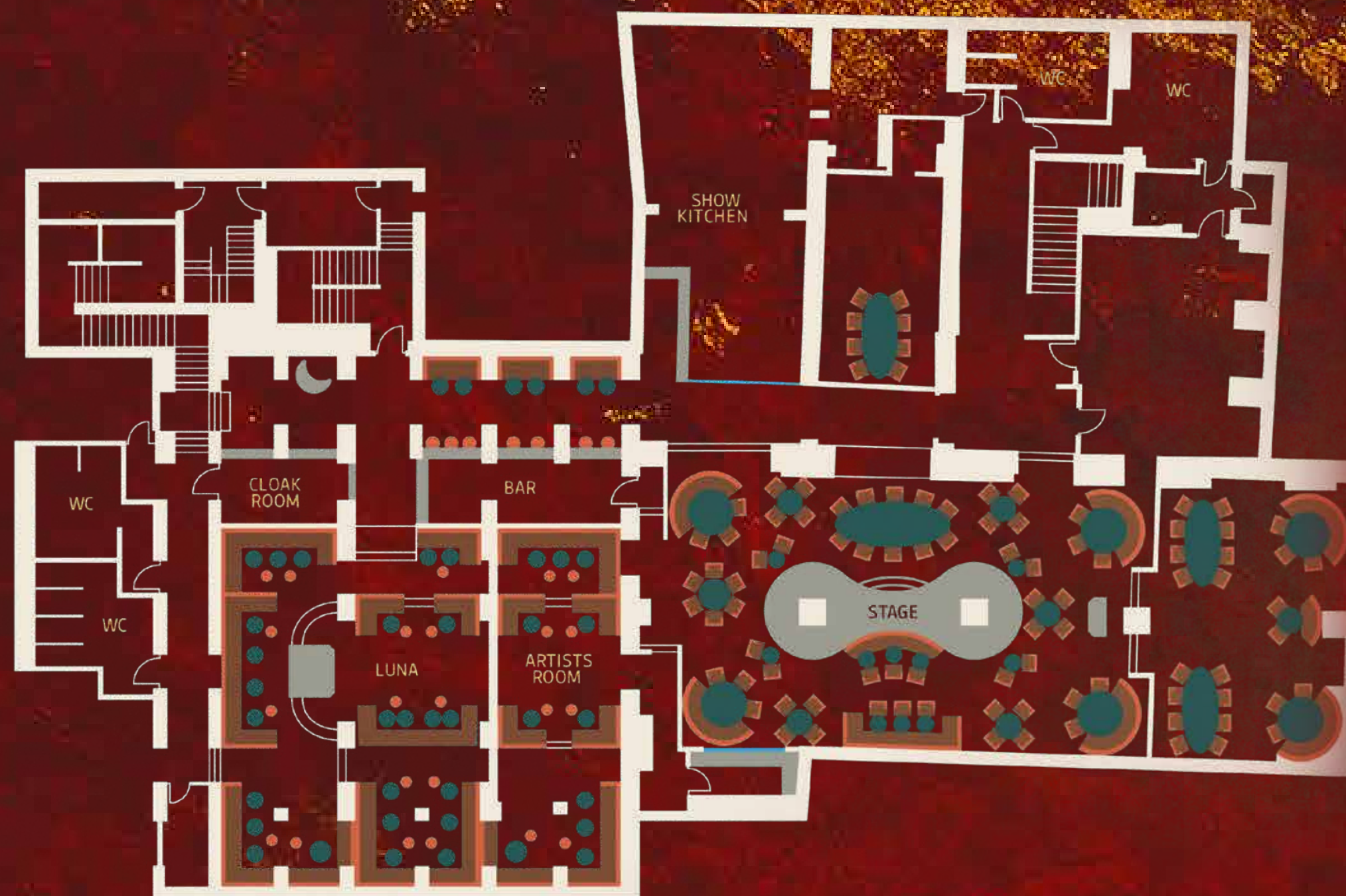
Chablis 1er Cru Julien Brocard 2022 - £110

Red

Hussonet Haras de pirque C. Sauvignon 2022 - £60

Le Volte Dell'Ornellaia - £80

Gran Pulenta Malbec - £140



CAPACITIES

Luna seated 70 , standing 170
Main room seated 170 standing 300

T&CS AND MIN SPENDS FOR SEATED DINNERS GROUP BOOKINGS

(excludes private hire)

6.00 pm – 9.30 pm - £150 pp min (+15 % Service Charge)
9.30 pm – 2.00 am - £200 pp min (+15 % Service Charge)

Offer includes selected menu items (Set Menus for seated dinner, Canapes and Bowl Food for standing reception) and some drinks (minimum spend – food cost = amount of drinks included).

Menu Concept: All set menus are sharing and all dishes will be served in the middle of the table

Final amount + 15% Service Charge including VAT.

Cancellations: 30 days before event date receives full refund. 50% of minimum spend is payable if cancellation is under 30 days.

Deposit: 50 % of min spend as deposit.

Dress Code is smart and elegant. Smart trainers allowed but no sportswear, beachwear, shorts, hats or caps, hoodies, flip-flops.

Child Policy: INCA LONDON operates an age restriction of 18 years old and above from 8pm onwards.

As a complimentary service, the venue will provide:

- Security
- Bar, floor and waiting staff
- Signature Cabaret Shows
- Door Host



Contact Us
DIMITRI SERIF, EVENTS MANAGER
DIMITRI@INCALONDON.COM
+44 (0) 777 181 7677