



inca

INCA LONDON

SET MENUS

inco



WARRIOR

WARRIOR

Set Menu

INCA NACHOS GUACAMOLE

Lava stone, wafers and plantain

FLAMED EDAMAME

With sea salt, butter and lemon

SALMON JALAPENO TACOS

With dried miso, crispy leek and truffle

TEMPURA SHRIMP DRAGON MAKI

Peruvian mango, avo, pickled chilli, eel sauce

ROBATAYAKI PERUVIAN POUSSIN

Aji Amarillo, coriander lime sauce, caramelised lime

TRUFFLE CHIPS

With chipotle ketchup

GRILLED TENDERSTEM BROCOLLI

With spicy goma ponzu sauce



OMAKASE DESERT PLATTER

£100PP

15 % DISCRETIONARY SERVICE CHARGE WILL APPLY

inco



TOTEM

TOTEM

Set Menu

INCA NACHOS GUACAMOLE

Lava stone, wafers and plantain

FLAMED EDAMAME

With sea salt, butter and lemon

SALMON JALAPENO TACOS

With dried miso, crispy leek and truffle

BBQ WAGYU - STICKY BRAISED WAGYU TACOS

With yuzu creme fraiche coriander

TEMPURA SHRIMP DRAGON MAKI

Peruvian mango, avo, pickled chilli, eel sauce

ROBATAYAKI PERUVIAN POUSSIN

Aji Amarillo, coriander lime sauce, caramalised lime

TRUFFLE CHIPS

With chipotle ketchup

GRILLED TENDERSTEM BROCOLLI

With spicy goma ponzu sauce

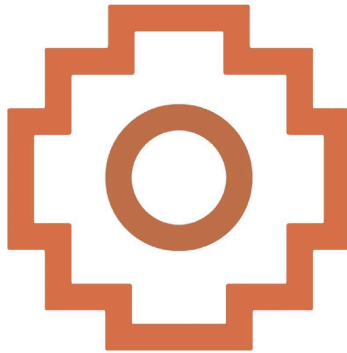


OMAKASE DESERT PLATTER

£120pp

15 % DISCRETIONARY SERVICE CHARGE WILL APPLY

inco



EMPIRE

EMPIRE

Set Menu

INCA NACHOS GUACAMOLE

Lava stone, wafers and plantain

FLAMED EDAMAME

With sea salt, butter and lemon

SALMON JALAPENO TACOS

With dried miso, crispy leek and truffle

BBQ WAGYU - STICKY BRAISED WAGYU TACOS

With yuzu creme fraiche coriander

TEMPURA SHRIMP DRAGON MAKI

Peruvian mango, avo, pickled chilli, eel sauce

BLACK COD

With den miso, hijiki, aji amarillo mayo and hajikami

WAGYU BEEF AA10 FILLET

Chimichurri,
Chipotle butter Sauce

TRUFFLE CHIPS

With chipotle ketchup

GRILLED TENDERSTEM BROCOLLI

With spicy goma ponzu sauce

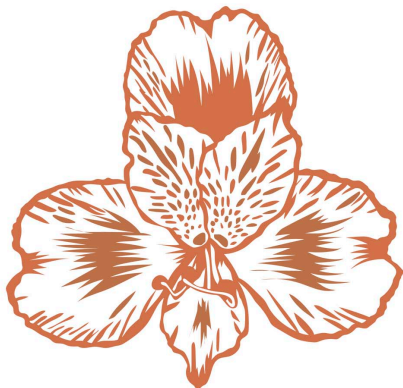


OMAKASE DESERT PLATTER

£155pp

15 % DISCRETIONARY SERVICE CHARGE WILL APPLY

inco



LILY

LILY

Vegetarian Set Menu

FLAMED EDAMAME

With sea salt, butter and lemon

ROASTED AUBERGINE TOSTADA

Coriander yogurt, lime, miso, chilli

FABLE 'MEATY SHIITAKE MUSHROOM' KUSHI-YAKI ANTICUCHO

With anticucho or teriyaki sauce (2pc per order)

YASAI MAKI (V, VE)

Yamagobo, cucumber, avo, sesame, wafu dressing

MISO GRILLED AUBERGINE (V)

Aji amarillo miso, caramelised walnuts and chipotle creme

GRILLED TENDERSTEM BROCCOLI

With spicy goma ponzu sauce

SPINACH SALAD - BABY LEAVES

Yuzu dried miso, crispy leeks & shaved parmesan



OMAKASE DESERT PLATTER

£100PP

15 % DISCRETIONARY SERVICE CHARGE WILL APPLY