

inco

F O O D

## C E V I C H E

<b>HAMACHI</b> Hamachi, edamame, green apple, choclo and puffed quinoa with ponzu nikkei sauce	£20.00
<b>TOMATO &amp; OLIVES (V)</b> Tomato, watermelon, olives with capers in red pepper tiger's milk	£15.00
<b>TROPICAL</b> Salmon, red prawns, tropical fruit and diced avocado with passion fruit sauce	£21.00
<b>TUNA</b> Tuna, sweet potatoes, corn and caviar with tamarillo sauce	£19.00

## I N C A R O L L

<b>YELLOWTAIL HAMACHI ROLL</b> Yellowtail, aguachile sauce, mango with aji amarillo mayonnaise	£22.00
<b>TIGER PRAWN AND CRAB ROLL</b> Tiger prawn, crab, soft cheese, vintage oscietra caviar, mayonnaise with aguachile sauce	£27.00
<b>SMOKED SALMON ROLL</b> Fresh salmon, avocado and shaved truffle with smoked salmon	£24.00
<b>INCA VEGAN ROLL (V)</b> Aubergine caviar, avocado, asparagus with sun-dried tomatoes	£18.00
<b>SPICY TUNA ROLL</b> Spicy tuna, spicy mayonnaise, avocado with wasabi tobiko	£21.00

## T I R A D I T O

<b>SALMON</b> Orange-miso sauce, aguachile puree with green oil	£22.00
<b>YELLOWTAIL</b> Green tobiko, balsamic pearl, aji amarillo-lime sauce with aguachile puree and mango	£24.00
<b>WAGYU</b> Brazilian picanha with corn, frisee salad and truffle	£28.00
<b>FLAMED TUNA</b> Tuna with lightly spiced shiso with yuzu and mango dressing	£23.00

## T A C O S

<b>FISH - 2 Tacos</b> Handpicked white crab meat and red prawns, garlic mayonnaise, aguachile with pickled red onion	£20.00
<b>MEAT - 3 Tacos</b> Beef cheeks, crispy shallots and truffle mayonnaise	£19.00
<b>FRIED (V) - 2 Tacos</b> Aubergine caviar, courgette, olive mayonnaise and cheese	£15.00

## P L A T O P E Q U E N O S

<b>CHICKEN SKEWERS</b> Anticucho sauce, chulee crumble, chives, chilli and spicy mayonnaise	£17.00
<b>CASSAVA CROQUETTES (V)</b> Home-made cassava croquettes, plantain, huancaína sauce and truffle mayonnaise	£17.00
<b>NACHOS WITH WHITE HANDPICKED CRAB</b> White Crab meat, nachos, grated tomatoes and guacamole	£37.00
<b>BURRATA TOMATO, TOMATILLO AND TAMARILLO (V)</b> Burrata with a trio of tomatoes and lulu dressing	£22.00
<b>INCA TROPICAL MIXED LEAF SALAD (V)</b> Baby spinach, red and yellow endive, dandelion, tomatoes, fennel and fruit	£14.50
<b>CHARCOAL GRILLED AUBERGINE (V)</b> Glazed aubergine in miso-rocoto mojo sauce with feta cheese and crispy cereal	£16.00

## P L A T O P R I N C I P A L

<b>BLACK COD</b> Drunken rocoto black cod, romesco-corn sauce and farofa	£65.00
<b>OCTOPUS</b> Grilled octopus, trombetta courgette, edamame beans, smoked burrata and mojo verde	£45.00
<b>NIKKEI BABY CHICKEN</b> Roasted baby chicken teriyaki with truffle and parmesan mashed potatoes	£38.00

## A S A D O

<b>OJO DE BIFE (400g)</b> Boneless rib-eye	£65.00
<b>ASADO DE COSTILLAR (400g)</b> Sirloin on the bone	£75.00
<b>LOMO (300g)</b> Beef fillet	£85.00
<b>WAGYU SIRLOIN (450g) serves 2 guests</b> A5 Japanese wagyu	£285.00
<b>BUTTERFLY SEA BASS IN A BANANA LEAF</b> (600-800g)	£60.00

## A C O M P A N H A M E N T O

<b>CHIPS (V)</b> Truffle mayonnaise	£14.00
<b>RAINBOW TOMATO SALAD (V)</b> White quinoa, heritage tomato, cherry tomato and watermelon dressing	£12.00
<b>TENDERSTEM BROCCOLI (V)</b> Lightly spicy served with ocopa sauce (NUTS)	£13.00
<b>PADRON PEPPERS (V)</b> Fried padron peppers with salt and lime	£10.00