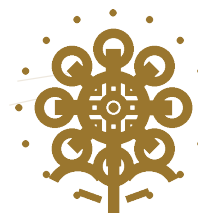
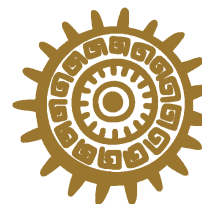




CHRISTMAS 2026

★
FESTIVE
SET MENUS



INCA LONDON



CHRISTMAS 2026



WARRIOR SET MENU



£100 pp



STARTERS

INCA GUACAMOLE

Peruvian avocado, Tajín, corn nuts, red chilli, coriander, cancha, crispy nachos

CHARRED LEMON EDAMAME

Wok-seared edamame, Maldon sea salt, fresh lemon

FILLET MIGNON SKEWER

Chargrilled tenderloin, Maldon salt, Peruvian anticucho sauce

CHRISTMAS ROLL

Salmon, tuna, yellowtail, spicy mayo, orange tobiko

MAIN COURSE

POLLO A LA BRASA

Marinated baby chicken, Nativo Inca sauce, pachamanca spices

TENDERSTEM BROCCOLI

Sesame oil, acevichado sauce

ROASTED POTATOES

Baby potatoes, truffle, parmesan

DESSERT

SIGNATURE DESSERT SELECTION

A curated selection of three signature warm and cold desserts, complemented by handcrafted petit fours and a selection of ice creams and sorbets of the day

15% DISCRETIONARY SERVICE CHARGE WILL APPLY



* * CHRISTMAS 2026 * *

TOTEM SET MENU



£120 pp

STARTERS

INCA GUACAMOLE

Peruvian avocado, Tajín, corn nuts, red chilli, coriander, cancha, crispy nachos

CHARRED LEMON EDAMAME

Wok-seared edamame, Maldon sea salt, fresh lemon

CHRISTMAS ROLL

Salmon, tuna, yellowtail, spicy mayo, orange tobiko

WAGYU CRISPY TACOS

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

MAIN COURSE

DRY AGED RIBEYE STEAK

Chargrilled ribeye, chimichurri

POLLO A LA BRASA

Marinated baby chicken, Nativo Inca sauce, pachamanca spices

TENDERSTEM BROCCOLI

Sesame oil, acevichado sauce

ROASTED POTATOES

Baby potatoes, truffle, parmesan

DESSERT

SIGNATURE DESSERT SELECTION

A curated selection of three signature warm and cold desserts, complemented by handcrafted petit fours and a selection of ice creams and sorbets of the day

15% DISCRETIONARY SERVICE CHARGE WILL APPLY



CHRISTMAS 2026



EMPIRE SET MENU



£155 pp



STARTERS

INCA GUACAMOLE

Peruvian avocado, Tajín, corn nuts, red chilli, coriander, cancha, crispy nachos

WASABI PRAWNS

Large tiger prawns, wasabi mayonnaise, Peruvian mango and granadilla salsa, aji amarillo, sorrel cress

CHARRED LEMON EDAMAME

Wok-seared edamame, Maldon sea salt, fresh lemon

MAIN COURSE

FESTIVE LAMB SHANK

Roasted garlic mash, cranberry jus, Sakura herbs

MISO BLACK COD

Aji amarillo miso glaze, shichimi pepper, hajikami ginger

CHAUFA RICE

Peruvian fried rice, soy, egg, sesame, spring onion

TENDERSTEM BROCCOLI

Sesame oil, acevichado sauce

ROASTED POTATOES

Baby potatoes, truffle, parmesan

DESSERT

SIGNATURE DESSERT SELECTION

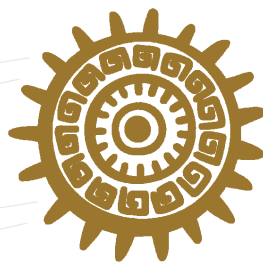
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15% DISCRETIONARY SERVICE CHARGE WILL APPLY



* * CHRISTMAS 2026 * *

IMPERIAL FESTIVE



£200 pp

STARTERS

INCA GUACAMOLE

Peruvian avocado, Tajín, corn nuts, red chilli, coriander, cancha, crispy nachos

WASABI PRAWNS

Large tiger prawns, wasabi mayonnaise, Peruvian mango and granadilla salsa, aji amarillo, sorrel cress

SELVA CEVICHE

Coriander leche de tigre, cancha, choclo, flamed sweet potato, avocado, yellowtail

WAGYU BEEF SANDO

Japanese breaded Wagyu, soft brioche loaf, chipotle glaze, Inca Oscietra caviar

MAIN COURSE

A4 JAPANESE WAGYU PICANHA

Grilled A4 Wagyu picanha, chimichurri, chipotle glaze

CHAMPAGNE DOVER SOLE

Seared Dover sole, finished with a delicate Champagne beurre blanc

CHAUFA RICE

Peruvian fried rice, soy, egg, sesame, spring onion

TENDERSTEM BROCCOLI

Sesame oil, acevichado sauce

ROASTED POTATOES

Baby potatoes, truffle, parmesan

DESSERT

SIGNATURE DESSERT SELECTION

A curated selection of three signature warm and cold desserts, complemented by handcrafted petit fours and a selection of ice creams and sorbets of the day

15% DISCRETIONARY SERVICE CHARGE WILL APPLY



STARTERS

INCA GUACAMOLE

Peruvian avocado, Tajín, corn nuts, red chilli, coriander, cancha, crispy nachos

CHARRED LEMON EDAMAME

Wok-seared edamame, Maldon sea salt, fresh lemon

CHIFA CRISPY GYOZA

Vegetable and shiitake mushroom gyoza, crisped and finished with a delicate chifa glaze

YASAI MAKI (VE)

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

MAIN COURSE

TOFU STEAK

Breaded tofu steak, glazed with chipotle BBQ and aji den miso

TENDERSTEM BROCCOLI

Sesame oil, acevichado sauce

ROASTED POTATOES

Baby potatoes, truffle, parmesan

DESSERT

SIGNATURE DESSERT SELECTION

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* * CHRISTMAS 2026 * *

LILY VEGETARIAN



£100 pp

15% DISCRETIONARY SERVICE CHARGE WILL APPLY

