

F O O D

C E V I C H E

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

I N C A R O L L

YELLOWTAIL HAMACHI ROLL Yellowtail, aguachile sauce, mango and aji amarillo mayonnaise	£22.00
TIGER PRAWN AND CRAB ROLL Tiger prawn, crab, soft cheese, vintage oscietra caviar, aguachile sauce and mayonnaise	£26.00
SMOKED SALMON ROLL Smoked salmon, avocado and shaved truffle	£23.00
INCA VEGAN ROLL Aubergine caviar, avocado, asparagus and sundried tomatoes	£18.00
SPICY TUNA ROLL Spicy tuna, spicy mayonnaise, avocado and wasabi tobiko	£21.00
HOT FISH PASTEL Layered fish cake topped with salmon tartare	£19.00

T I R A D I T O

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

T A R T A R

SMOKED & FRESH SALMON Avocado, tropical fruit salad, crispy pop rice with spicy watermelon foam	£24.00
BEEF Romano pepper sauce and smoked paprika dressing with tequenos cheese	£21.00

T A C O S

FISH - 2 Tacos Handpicked white crab meat and red prawns, garlic mayonnaise, aguachile and pickled red onion	£19.00
TUNA - 4 Tacos Tuna and avocado in gyoza fried tacos	£21.00
MEAT - 3 TACOS Beef cheeks, crispy shallots and truffle mayonnaise	£18.00
FRIED - 2 Tacos Aubergine caviar, courgette, olive mayonnaise and cheese	£15.00

P E S C A D O Y C A R N E

CHICKEN SKEWERS Anticucho sauce, chulee crumble, chives, chilli and spicy mayonnaise	£16.00
CASSAVA CROQUETTES Home-made cassava croquettes, plantain, huancaína sauce and truffle mayonnaise	£16.00
NACHOS WITH WHITE HANDPICKED CRAB White Crab meat, nachos, grated tomatoes and guacamole	£35.00
BURRATA TOMATO, TOMATILLO AND TAMARILLO Burrata with a trio of tomatoes and Lulu dressing	£22.00
INCA TROPICAL MIXED LEAF SALAD Baby spinach, red and yellow endive, dandelion, tomatoes, fennel and fruit	£14.00
CHARCOAL GRILLED AUBERGINE Glazed Aubergine in miso-rocoto mojo sauce with feta cheese and crispy cereal	£15.00
PADRON PEPPERS Fried padron peppers with salt and lime	£9.00

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

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

A S A D O

OJO DE BIFE (400g) Boneless rib-eye	£60.00
ASADO DE COSTILLAR (400g) Sirloin on the bone	£70.00
LOMO (300g) Beef fillet	£80.00
BIFE ANGOSTO FOR 2 (1.5kg) Sirloin on the bone	£185.00
WAGYU SIRLOIN FOR 2 (450g) A5 Japanese wagyu	£280.00
BUTTERFLY SEA BASS IN A BANANA LEAF (600-800g)	£60.00

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

CHIPS Truffle mayonnaise	£13.50
RAINBOW TOMATO SALAD White quinoa, heritage tomato, cherry tomato and watermelon dressing	£11.50
FRIED CORN Fried corn, peanut butter and mole verde	£13.00
TENDERSTEM BROCCOLI Lightly spicy served with ocopa sauce (NUTS)	£12.50

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