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APERITIVOS

Appetizers

INCA NACHOS GUACAMOLE Lava stone, wafers and plantain	£18.00
EDAMAME WITH YUZU KOSHU Aji Panca, coriander butter and smoked salt	£8.00
CASSAVA AND CORN CROQUETTES Chili coriander lime miso	£16.00
BABY ROMAINE SALAD Aji Amarillo, avocado, sesame ginger dressing, black sesame	£16.00
BARRATA SALAD Fennel pollen, datterini tomato, cassava & Lulu dressing	£18.00

CEVICHE

Cured Fish

HAMACHI Red onion, sweet potato, coriander, coco tiger milk	£25.00
SALMON Aji Amarillo tiger milk. white corn. fennel, avocado, mint	£22.00
BLUEFIN TUNA Soya sesame, aji rocoto tiger milk, tomato, red onion, chili, ohba	£28.00
SWEET POTATO Peruvian corn, lacto tomato, red onion. jalapeno ginger tiger milk	£20.00
INCA SIGNATURE CEVICHE PLATTER Selection of ceviches	£80.00

INCA ROLLS

Sushi Maki roll (6 pieces)

CALIFORNIA Crab, avocado, cucumber Blue fin tuna belly tartare	£28.00
ASPARAGUS, YAMAGOBO (V) with spicy chili miso butter	£22.00
SALMON, AVOCADO, SHISHO HARUMAKI Salmon fillet, avocado, compressed cucumber, shisho, ikura and teriyaki	£24.00

TIRADITO

Peruvian Sashimi

YELLOWTAIL HAMACHI Aji amarillo-mango-lime aguachile & tomatillo	£24.00
AA10 WAGYU SIRLOIN TATAKI Marinated Wagyu beef, mustard mooli pickles, Japanese chives, crispy shallots and brown butter truffle ponzu	£34.00
SALMON Orange-white miso sauce, avocado puree & green oil	£23.00

TACOS

Tortilla

BLUE FIN TUNA - 2 Tacos Chu toro blue fin tuna, ginger shallot reduction, roast red pepper, caviar	£28.00
MEAT - 2 Tacos AA9 Wagyu beef, sour cream, pickles, truffle & crispy onions	£34.00

ANTICUCHOS

Marinated skewers fired on charcoal grill (2pieces)

FREE RANGE CHICKEN Aji Panca, spring onion, smoked teriyaki	£18.00
NEW SEASON ASPARAGUS Cilantro, lime miso, soya glaze	£16.00
AA10 WAGYU BEEF Aji panca, coriander shallot furikake	£32.00
HAND DIVE SCALLOPS Yuzu koshu, aji Amarillo miso, sesame furikake	£24.00

TEMPURA

Fried

SOFT SHELL CRAB ITSU-AGE Jalapenos ginger cilantro sauce	£24.00
ROCK SHRIMP Seaweed furikake, and chili garlic sauce	£24.00
NOBOSHI PRAWN Wasabi avocado sauce	£26.00

PESCADO DEL DIA

Fish

AJI AMARILLO MISO BLACK COD Yuzu curd, lacto pickled seaweed and hajikimi	£65.00
CHILEAN SEA BASS Brown butter lime chili ponzu and sea vegetable	£65.00

ASADO

Poultry & meat

OJO DE BIFE AA10 Sirloin, Westholme rib-eye, mustard miso, shiitake pickles	£80.00
LUMINA LAMB (THE WAGYU OF LAMB) Tomato aji panco miso, lacto pickles	£350.00
AA10 WAGYU TOMAHAWK (allow for 30 minutes) Gold leaf, truffle ponzu, fresh truffle	£50.00
POLLO A LA BRASA Corn fed spatchcock baby chicken Peruvian style	

ACOMPANAMIENTO

SLOW ROASTED SWEET POTATO coriander lime creme fraiche and crispy shallots	£13.00
BROCCOLI GOMA (V) Japanese style sesame seed soy dressing	