

inco

F O O D

## C E V I C H E

<b>TUNA</b> Tuna, edamame, green apple, choclo and puffed quinoa	£19.00
<b>PUMPKIN &amp; MUSHROOM</b> Pumpkin, mushrooms, orange-miso, queso fresco and chulpe	£15.00
<b>TROPICAL</b> Carabinero, tropical fruit and avocado spread	£21.00
<b>HAMACHI &amp; COCONUT</b> Yellowtail hamachi with coconut and lime	£20.00

## I N C A R O L L

<b>YELLOWTAIL HAMACHI ROLL</b> Yellowtail, aguachile sauce, mango and aji amarillo mayonnaise	£21.00
<b>CRAB AND PRAWN ROLL</b> Crab, red prawn, soft cheese, vintage oscietra caviar, aguachile sauce and mayonnaise	£27.00
<b>SMOKED SALMON ROLL</b> Smoked salmon, avocado and shaved truffle	£24.00
<b>INCA VEGAN ROLL</b> Aubergine caviar, avocado, asparagus and sundried tomatoes	£18.00

## T I R A D I T O

<b>SALMON</b> Orange-miso sauce, aguachile puree and green oil	£22.00
<b>YELLOWTAIL</b> Green tobiko, balsamic pearl, aji amarillo-lime sauce, aguachile puree and mango	£22.00
<b>WAGYU TATAKI</b> Heritage tomatoes, tomato sauce confit, aguachile puree and crispy rainbow potatoes	£28.00
<b>TUNA</b> Tuna with apple, ginger and celery sauce	£23.00
<b>TRIO OF TIRADITO</b> Trio of fish with avocado and soya	£59.00

## T A R T A R

<b>SMOKED &amp; FRESH SALMON</b> Avocado, tropical fruit salad, caviar, salmon roe and finger lime	£24.00
<b>BEEF</b> Celeriac, corn crouton and olive mayonnaise	£21.00

## T A C O S

<b>FISH</b> Handpicked white crab meat, garlic mayonnaise, aguachile and pickled red onion	£19.00
<b>TUNA</b> Tuna and avocado in rice tacos	£21.00
<b>MEAT</b> Beef cheek, onion crisp, truffle mayonnaise and pistachio	£18.00
<b>FRIED</b> Pico de gallo vegetable, romesco, olives and radish	£15.00

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

<b>CHICKEN SKEWERS</b> Anticucho sauce, chulpe crumble, chives and chilli	£16.00
<b>KASSAVA CROQUETTES</b> Home-made kassava croquettes, plantain and truffle mayonnaise	£16.00
<b>NACHOS WITH WHITE HANDPICKED CRAB</b> White Crab meat, nachos, grated tomatoes and guacamole	£35.00
<b>BURRATA TOMATO, TOMATILLO AND TAMARILLO</b> Burrata with a trio of tomatoes and Lulu dressing	£22.00
<b>INCA TROPICAL MIXED LEAF SALAD</b> Baby spinach, red and yellow endive, dandy lion, tomatoes, fennel and fruit	£14.00
<b>CHARCOAL GRILLED AUBERGINE</b> Glazed Aubergine in miso-rocoto mojo sauce with feta cheese and crispy cereal	£15.00

## 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, asapragus, smoked cheese with olive and capers crumble	£45.00
<b>NIKKEI BABY CHICKEN</b> Roasted boneless baby chicken teryaki with truffle and parmesan mashed potatoes	£38.00

## A S A D O

<b>SIRLOIN ON THE BONE</b> (250 g)	£65.00
<b>SIRLOIN WAGYU FOR TWO</b> (350 g)	£275.00
<b>BEEF FILLET</b> (250 g)	£80.00
<b>T-BONE</b> (1 kg)	£200.00
<b>TOMAHAWK</b> (1 kg)	£175.00
<b>BUTTERFLY SEABREAM</b>	£60.00

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

<b>CHIPS</b> Truffle mayonnaise	£13.50
<b>RAINBOW QUINOA SALAD</b> White, red and black quinoa with Peruvian dressing	£11.50
<b>CORN PIE TRUFFLE</b> Farofa and smoked cheese	£13.00
<b>TENDERSTEAM BROCCOLI</b>	£12.50