DRINKS

SOFT DRINKS

COCA COLA	£5
DIET COKE	£5
FRANKLIN & SONS	
SODA WATER	£5
INDIAN TONIC WATER	£5
LIGHT TONIC	£5
ROSEMARY AND BLACK OLIVE TONIC	£5
LEMONADE	£5
GINGER ALE	£5
GINGER BEER	£5
RED BULL	£7

JUICE

APPLE	£6
ORANGE	£6
PINEAPPLE	£6
CRANBERRY	£6
TOMATO	£6

WATER

ACQUA PANNA STILL	£6
SAN PELLEGRINO SPARKLING	£6

THE CONCEPT

Inca London opened its doors in late 2021 and has fast become the top new London restaurant thanks to our exquisite Latin American food, energetic atmosphere, and our commitment to the highest level of service for our guests.

Our London dinner and show draws inspiration from the passion and cultural diversity of South America to deliver an unforgettable journey that combines seasonal dishes of the freshest and carefully sourced ingredients with the know-how of head-chef, Davide Alberti.

We lean on the cultural diversity and gastronomic heritage of an entire continent to transport diners via a sensory blend of colours, aromas and flavours that deliver an explosion of genuine Latin spirit. From raw Peruvian ceviche to the highest-grade grilled meat, our chefs--in their open-show kitchen--use age-old and cutting-edge techniques to encapsulate the soul of a culinary tradition that has stood strong for centuries.

Our high-end restaurant is designed around a centre stage where our live performers interact with diners, moving through the venue with a theatrical and passionate flair. From the minute you step foot in our South American restaurant in the heart of London, you become part of a journey you'll want to never end.

The eclectic mix of singers, dancers and acrobats deliver a high-energy performance that will leave you dazzled and screaming for an encore.

NON-ALCOHOLIC

	50ML
SEEDLIP GARDEN 108	£11
SEEDPLIC SPICE 94	£11
CALENO JUNIPER & INCA BERRY	£14

BEERS

MODELO	£8
PACIFICO	£8

SPIRITS

BOURBON

	50ML	BOTTLE
WOODFORD RESERVE	£14	£295
WOODFORD RESERVE RYE	£15	£320
BULLEIT BOURBON	£14	£295
BULLEIT RYE	£15	£320
MAKERS MARK	£14	£295
JACK DANIEL'S SINGLE BARREL	£16	£340

JAPANESE WHISKEY

	50ML	BOTTLE
SUNTORY HIBIKI HARMONY	£18	£380
SUNTORY YAMAZAKI 12YO	£25	£525
SUNTORY YAMAZAKI 18YO	£75	£1,200
THE HAKUSHU 12YO	£30	£650

COGNAC

	50ML	BOTTLE
HINE VSOP	£14	£295
HENNESSY VS	£14	£295
HENNESSY XO	£40	£720
HENNESSY PARADIS	£180	£2,880
REMY MARTIN XO COGNAC	£35	£680
HENNESSY RICHARD	£800	£12,000

DIGESTIVES & APERITIFS

	50ML	BOTTLE
GRAPPA NONINO	£30	£650
CYNAR	£13	£270
FERNET BRANCA	£13	£270
AMARO MONTENEGRO	£15	£320
JAGGERMEISTER	£13	£270
VECCHIO AMARO DEL CAPO	£14	£295
LIMONCELLO	£13	£270
CAZCABEL COFFEE TEQUILLA	£17	£360

All wines served by the glass available as 125ml measures
All spirits available as 25ml measures

LEGEND

Simple yet stand out, INCA brings the outside in, to create an unexpected space hidden in the heart of Mayfair. An internationally inspired sharing menu that focuses on seasonal, fresh ingredients and flavours. Accompanied by eclectic cocktails and a range of carefully selected wines and spirits – promoted through award-winning innovative concepts and exclusive events.

The INCA London experience begins on the stairway down, but our bar is where our guests first experience the flavours Latin America has to offer. Enjoy a drink before you dine in our magnificent bar and lounge area and choose from one of our unique cocktails or from our extensive wine and spirit list.

INCA encompasses a lively atmosphere from the restaurant through to the LUNA Night Lounge, coinciding with the move from day to night. We call on all experiential enthusiasts to immerse themselves in this deep dive into the lustrous nature of our selection of South American inspired serves, taking a look at some twisted classics and the transformative effect of flavour in food & drink, encouraged by adventurous discovery.

We have curated a journey of innovation, using age-old Mayan hieroglyphs, relating back to their original meaning to reflect the raw nature of our cocktails. Disconnect from the modern world and reconnect with the elements through immersive flavours and aromas.

This lively, enticing new venue was built to inspire togetherness, joy, and life open from 20:00 until 01:00 from Wednesday to Sunday.

k'awil
(spirit)

DRY

ha'
(water)

FRESH

nik
(flower)

FLORAL

k'in
(sun)

FRUIT

tok'
(flint)

MINERALITY

chan
(snake)

HERBACIOUS

balam
(jaguar)

WOODY

tz'am
(throne)

RICH

k'uk'
(quetzal)

AROMATIC

k'ak'
(fire)

SMOKY

SPIRITS

RUM

	50ML	BOTTLE
EMINENTE	£14	£295
SANTIAGO DE CUBA CARTA BLANCA	£14	£295
SANTIAGO DE CUBA 8YO	£18	£380
SANTIAGO DE CUBA 11YO	£21	£440
SANTIAGO DE CUBA 12YO	£28	£550
PAMPERO BLANCO	£14	£295
GOSLINGS BLACK	£14	£295
WRAY AND NEPHEW	£14	£295
EL DORADO 15YO	£20	£420
EL DORADO 25YO	£70	£1,120
DIPLOMATICO RESERVA	£16	£340
DIPLOMATICO PLANAS	£18	£380
DIPLOMATICO AMBASSADOR	£80	£1,280
ZACAPA 23	£17	£360
ZACAPA CENTENARIO XO	£28	£600

SCOTCH WHISKY

	50ML	BOTTLE
JW BLACK LABEL 12Y	£14	£295
JW GOLD LABEL	£18	£380
JW BLUE LABEL	£55	£880
JW KING GEORGE V	£130	£2,080
CHIVAS REGAL 18YO	£18	£380
CHIVAS REGAL 25YO	£60	£960
TALISKER 10YO	£14	£295
OBAN 14YO	£14	£295
LAGAVULIN 16YO	£15	£320
DALMORE 12YO	£18	£380
DALMORE KING ALEXANDER III	£40	£720
MACALLAN 18YO TRIPLE CASK	£40	£720

All wines served by the glass available as 125ml measures
All spirits available as 25ml measures

SPIRITS

GIN

	50ML	BOTTLE
TANQUERAY EXPORT STRENGTH	£14	£295
TANQUERAY NUMER 10	£15	£320
SIPSMITH DRY GIN	£14	£295
BOMBAY SAPPHIRE	£14	£295
STAR OF BOMBAY	£16	£340
ROKU GIN	£14	£295
HENDRICKS GIN	£15	£320
GIN MARE	£14	£295
MONKEY 47	£15	£320
MONKEY 47 SLOE GIN	£16	£340

PISCO

	50ML	BOTTLE
MACHU PISCO	£14	£295
LA DIABLADA	£18	£380

CACHAÇA

	50ML	BOTTLE
YAGUARA	£14	£295
NOVO FOGO SILVER	£14	£295

CALVADOS

	50ML	BOTTLE
PERE MAGLIORE VSOP	£14	£295
CAMUT 6YO	£30	£650

ARMAGNAC

	50ML	BOTTLE
JANNEAU ARMAGNAC VSOP	£16	£340
BARON DE SIGNOGNAC VSOP	£14	£295

All wines served by the glass available as 125ml measures
All spirits available as 25ml measures

SOUTH AMERICAN INSPIRED CONTEMPORARY CLASSICS

CUBAN CROWN

HONED - ROUSING - BALANCED

Santiago de Cuba Extra Añejo 11yo | lime | bee pollen
orange blossom | honey water | citrus oils

18

PALOMA PÌCANTE

GRAPEFRUIT – SPARKLING – PIQUENT

Don Julio Blanco Tequila | spiced Cointreau | agave
hopped grapefruit | tajin | 3 Cents

18

CHAMPAGNE SUPERCOLADA

IRRESITABLE – COCONUT – SMOOTH

Santiago de Cuba Carta Blanca | Rhum Agricole
piña caribeña | coconut | Brut

16

ANDEAN CÓNDOR

EXOTIC – TANGY – CRISP

Barsol Pisco | bergamot | citrus | demerara
guava | kaffir lime | clouds

16

Off menu classics available on request

TOQUE DE MANDARINA

PUCKERED – SWEET – FROTHY

Pisco Barsol | tangerine sherbet | citrus | tonka bean
mandarin bitters | whites

16

BESO BATÍDA

DELECATE – SILKY – LONG

Yaguara Cachaça | passion fruit | orgeat
almond milk | blood orange | guava

16

HEMMINGWAY'S BREAKFAST CLUB

JUICY – BRIGHT – TART

Santiago de Cuba Carta Blanca | velvet falernum | tawny orange
pink grapefruit | Rubino Reserva

18

LA BOLĘTA

SHERBET – SENSUOUS – FIZZ

Santiago de Cuba 8yo | Cadello | elderflower | citrus
agua de miel | mandarin & ginger | fizz

18

Off menu classics available on request

SPIRITS

VODKA

	50ML	BOTTLE
BELVEDERE	£15	£320
CIROC	£15	£320
KETEL ONE	£14	£295
BELUGA NOBLE	£17	£360
STOLICHNAYA ELITE	£18	£380

TEQUILA

	50ML	BOTTLE
OLMECA ALTOS	£15	£320
CASAMIGOS BLANCO	£15	£320
CASAMIGOS REPOSADO	£24	£500
CASAMIGOS ANEJO	£22	£460
DON JULIO BLANCO	£15	£320
DON JULIO REPOSADO	£17	£360
DON JULIO ANEJO	£20	£420
DON JULIO 1942	£45	£930
CASA DRAGONES BLANCO	£30	£630
CASA DRAGONES JOVEN	£40	£820
CLASE AZUL PLATA	£35	£560
CLASE AZUL REPOSADO	£60	£960
CLASE AZUL ANEJO	£100	£1600

MEZCAL

	50ML	BOTTLE
MONTELOBOS MEZCAL	£14	£295
ILLEGAL JOVEN	£15	£320
ILLEGAL REPOSADO	£22	£460
CASAMIGOS MEZCAL	£25	£525

All wines served by the glass available as 125ml measures
All spirits available as 25ml measures

NO & LOW SERVES | APPETISERS

PANDAMONIUM
GARDEN PEA – FRESH – LIGHT

Seedlip Garden 108 | pandan leaf | citrus
cucumber water | clouds

12

SOLERO
VELVETY – TROPIX – LUSH

Seedlip Spice 94 | pineapple | passion fruit
mango | citrus | v ~cream

12

APERITIVOS
Appetizers

INCA NACHOS GUACAMOLE £18.00
Lava stone, wafers and plantain

EDAMAME WITH YUZU KOSHU £8.00
Aji Panca, coriander butter and smoked salt

INCA ROLLS
Sushi Maki roll (6 pieces)

CALIFORNIA £28.00
Crab, avocado, cucumber, blue fin tuna belly tartare

ASPARAGUS, YAMAGOBO (V) £22.00
with spicy chili miso butter

TACOS
Tortilla

BLUE FIN TUNA - 2 Tacos £28.00
Chu toro blue fin tuna, ginger shallot reduction, roast red pepper, caviar

BBQ WAGYU - 2 Tacos £34.00
Wagyu beef, salsa ajo, coleslaw, fresh truffle

INCA INSPIRED SIGNATURE COCKTAILS

PIÑA VERDE
CREAMY – SPICED – GREEN

Casamigos Mezcal | pineapple | avocado
green jalapeno | agave | lime

20

CAFÉ CONSAGRADA
ESPRESSO – NUTTY – LUXURIOUS

Santiago de Cuba Extra Añejo 11yo | cacao butter | Dom Benedictine
Maestro café | cold brew | honeycomb | aromatic white chocolate

22

LA CUBANANA
BUTTERY – FLAMBÉ BANANA – SIPPING

Santiago de Cuba Extra Añejo 12yo | Wagyu | Bulleit 10yo
cacao | banana | butterscotch | black walnut

22

LEMON BALM
LIGHT – CITRIC – SHARP

Tanqueray London Dry | Limoncello | lemon verbena tea
lemongrass | Mediterranean tonic | citrus oils

16

NEGRONI FRESCO

COMPLEX – BITTERSWEET – BOLD

Tanqueray No. TEN | bergamot | Suze Gentian
Lillet Blanc | ananas

16

JOHNNIE BE GOOD

AROMATIC – LONG – BUBBLES

Johnnie Walker Gold Reserve | ginger & lemongrass
pandan | rhubarb | green tea | fizz

18

NIMBUS ROJO

VIRANT - BERRY - EARTHY

Casamigos Mezcal | strawberry shrub | citrus
pink peppercorn | agave | prickly pear | basil

18

ST. FLAMINGO

CREAMY – FLUFFY – TANGY

Cîroc pineapple | spiced Cointreau | cloudy apple | cucumber
mango | lemon curd | tropical cloud

16

PEACHES & DREAMS

PEACHY – FRAGRANT – FIZZ

Cîroc Bleu | King's Ginger | nectarine | blossom honey
Brut | peach & coconut foam

18

HUMO DE MANZANA

SMOKE – BOLD – SIPPER

Bulleit Bourbon | Hennessy VSOP | Drambuie
Discarded sweet cascara | black walnut | apple wood smoke

16

WILD CHERRY SBAGLIATO

CHERRY – REFINED – EFFERVESCENT

Ketel One | Belsazar Rosé | cherry
strawberry aperitif | Campari | Brut

16

NIKI-TIKI

TROPICAL – LONG – NEON

Casamigos Blanco Tequila | prickly pear | spiced mango
lime | guava | Peychaud's

18