



INKA GRILL

AT ROLLING STOCK

*Pick from any of the following menus:*

1. CANAPÉS
2. BBQ
3. ITALIAN MENU
4. PERUVIAN MENU
5. BOWL FOOD
6. PARTY MENU

*Pre orders must be sent a week in advance  
at the latest to ensure stock availability.*





# 1. CANAPÉS

*£2,50 per canapé per person, minimum 20 per canapé*

## MEAT

Jamon croquette, romesco sauce (g,d)

Crostini with beef tartar & Japanese dressing (g)

Wagyu katsu sando, black trufflé (g,d)

Confit duck, celeriac remoulade and hazelnuts crostini (g,d,n)  
honey mustard glazed chipolatas (g)

## FISH

Smoked salmon blinis, vodka cream & dill (g,d)

Seabream ceviche in a cucumber cup

Seared Scallops bites (g,d)

Octopus, paprika and aubergine caviar crostini (g,d)

## VEGETARIAN

Goat cheese clairs, beetroot caviar (g,d)

Cauliflower pakora with yogurt dip (d)

Truffle arancini (g,d)

Heritage tomatoes, basil & feta bruschetta (g,d)

Veg gyoza (g)

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## 2. BBQ

**x6 CHICKEN WINGS ANTICUCHERAS £8**

*BBQ, cheese and hot sauce*

**2x CHICKEN SKEWERS £8**

**2x VEGETABLES SKEWERS £8**

**PORK RIBS (250g) £8**

**PERUVIAN CHICKEN WITH CHIPS £15**

**RIBEYE STEAK 10oz WITH CHIPS £20**

**\*\*\* COMBO OPTIONS \*\*\***

**2x CHICKEN SKEWERS WITH CHIPS £10**

**2x VEGETABLES SKEWERS WITH CHIPS £10**

**\*\*\* SIDES \*\*\***

**CHIPS £4.50**

**TRUFFLE & PARMESAN CHIPS £7**

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### 3. ITALIAN MENU

#### PASTA

**Bigoli Cacio e pepe £14**

*Fresh bigoli pasta in cacio e pepe style.  
Add fresh truffle: £6 (g,d)*

**Penne Arrabiata £12**

*Penne pasta tossed in spicy tomato sauce. (g)*

**Tagliatelle beef shin ragu £18**

*Tender beef shin braised in rich tomato  
ragu served with fresh papardelle pasta.  
(g,d)*

**Crab Linguine £20**

*Fresh linguine tossed with fresh white crab  
meat, chillies in a zesty lemon-garlic sauce.  
(g,d)*

**Tortelloni beef shin & red wine £18**

*Parcels of pasta filled with meat in a  
tomato and meat sauce. (g,d)*

**Ravioli spinach and ricotta £15**

*Parcels of pasta filled with ricotta and  
spinach in a tomato and cream sauce. (g,d)*

#### PIZZA

**Classic Margherita £10**

*San Marzano tomato, Fior di latte, basil.  
Add: Mushroom or Pepperoni*

**Hot chilli paneer £14**

*Paneer, red & green chillies, red onion,  
mushrooms, peppers, garlic.*

**Truffle pizza £18**

*Rich white truffle base, creamy mozzarella,  
Taleggio & fresh Truffle.*

**Hot pizza £15**

*San Marzano tomato, Fior di latte,  
spicy chorizo, nduja, basil.*

**Chicken Tikka pizza £14**

*Tikka chicken, red onion, mint  
and coriander.*

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## 4. PERUVIAN MENU

### CANAPES

#### Inka Tiradito £3

*Salmon – Inka Grill splash sauce.*

#### Classic ceviche £3

*White fish marinated in tiger's milk with sweet potato, corn and cancha. (gf)*

#### Nikkei Ceviche £3.5

*Fresh tuna marinated in tiger's milk with soy, ginger and chili, with an Asian touch of sesame and spring onion.*

#### Vegan Ceviche £3

*Heart of palm and mushroom marinated in yellow chili tiger's milk.*

#### Causa de Pollo £2.5

*Mashed yellow potato with yellow pepper stuffed with chicken.*

#### Causa de langostinos £3

*Mashed yellow potato with aji amarillo, lemon shrimp, and avocado.*

#### Vegetarian causa £2.5

*Mashed yellow potato with yellow chili, vegetables and mayonnaise.*

### BOWLS

#### Classic ceviche £12

*White fish marinated in tiger's milk with sweet potato, corn and cancha.*

#### Nikkei Ceviche £14

*Fresh tuna marinated in tiger's milk with soy, ginger and chili, with an Asian touch of sesame and spring onion.*

#### Vegan Ceviche £12

*Heart of palm and mushroom marinated in yellow chili tiger's milk.*

#### Guacamole & nachos £12

*Avocado, Chalaquita, yellow chili and nachos.*

#### Yuca fries £8

*Salsa Huancaína with cassava*

#### Aji de Gallina £10

*Shredded chicken stew, yellow chili sauce, white rice.*

#### Seco Norteno £12

*Northern traditional slow braised lamb chop, cillantro sauce, rice and yucca.*

#### Vegetarian chaufa £12

*Shredded chicken stew, yellow chili sauce, white rice. (vg)*

### SKEWERS

**Chicken skewer (x1) £3.5**

**Anticucho Lamb (x1) £4**

**Vegetarian skewer (x1) £3**

**Anticucho Beef (x1) £4**

### DESSERT

**Churros (x1) £2.5**

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## 5. BOWL FOOD

*minimum 20 per bowl food*



**Thai Green Curry**  
*served with Jasmine Rice*  
(Chicken/Veggie) (d)



**Chicken / Veg tagine**  
*With Couscous, chickpea  
and harisa yogurt*



**Truffle Mash**  
*Sausages & Onion Gravy*  
(g,d,su)



**Korean crispy chicken**  
*Served with Sticky Rice &  
smashed cucumber salad*  
(g,d,se)



**Soy Glazed Salmon**  
*Sticky Sushi Rice, Tenderstem  
broccoli & Pickled Ginger*  
(so,f,se)



**Chicken Katsu**  
*Served with sticky Sushi Rice  
& Katsu Sauce*  
(g,so,se)



**Chicken Tikka Masala**  
*Served with basmati rice /  
naan bread and papadum*  
(g,d)



**Mac & Cheese bowl**  
*With crispy bacon bits*  
(g,d)



**Pork burrito bowl**  
*With charred sweetcorn salsa,  
pickled onions & Mexican rice*  
(g,d,su)



**Falafel Bowl**  
*Quinoa, hummus,  
roasted peppers, olives  
& tahini dressing.*

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## 6. PARTY MENU

*£15 Two-course meal: main with sides / £18 Two-course meal: starter and main /  
£20 Three-course meal: starter, main with sides / £22 Three-course meal: starter, main with dessert.*

### STARTERS

#### **Croquettes Jamon (g,d)**

*Crispy golden croquettes  
filled with a creamy béchamel  
and Serrano ham served with  
smoke Romanesco sauce*

#### **Korean crispy chicken bites (d)**

#### **Crispy chicken**

*tossed in a sweet and spicy  
gochujang glaze*

#### **Chicken Wings (g,d)**

*B.B.Q, Hot sauce or  
Blue Cheese sauce*

#### **Insalata caprese (d)**

*Juicy tomatoes, mozzarella, basil,  
olive oil and balsamic vinegar*

#### **Burrata (d)**

*Burrata with heirloom tomatoes,  
pesto*

### MAIN COURSE

#### **Cumberland Sausages (g,d)**

*Mash, Greens, Onion Gravy*

#### **Chicken Milanese (g)**

*Crispy breaded chicken, lemon  
butter sauce, rocket salad*

#### **Pappardelle beef shin ragu (g,d)**

*Braised beef shin in tomato ragu  
with fresh pasta*

#### **Wild Mushroom Risotto (d)**

#### **Chicken Tikka Masala (g,d)**

*Served with basmati rice, naan  
bread, papadum*

#### **Caesar Salad (g,d)**

*Croutons, cos lettuce,  
grilled chicken, Grana Padano*

### SIDES

#### **Chips**

**Truffle Chips (d)**

**Tenderstem broccoli (d)**

**Green Beans (d)**

### DESSERTS

#### **Tiramisu (g,d)**

*Ladyfingers, mascarpone  
cream, espresso*

#### **Lemon cheesecake (g,d)**

*Baked zesty lemon flavour  
cheesecake*

### KIDS MEAL (£7 per child)

**Chicken nuggets with chips (g)**

**Cod Goujons with chips (g)**

**Penne tomato (g)**

**Penne cream (g)**

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# *The most wonderful time of the year!*

Christmas is something special at Rolling Stock, we love the festive season and we dedicate a particular attention to turning the venue into a magical place!

Every year the courtyard turns into a wonderful winter garden with decorations, fairy lights and Christmas classics on the screens.

On our festive menu you will find the iconic seasonal drinks, hot and cold, virgin or cheeky, as well as those traditional Christmas dishes we wait for all year, mixed with takes on classics, influenced by our chef's creativity, rich experiences and origins.

If you're looking for the Christmas Spirit all over, look no more you have found the place!







# THE INKAGRILL CHRISTMAS EXPERIENCE

MINIMUM ORDER: 10 PEOPLE

VEGAN AND GLUTEN-FREE OPTIONS

AVAILABLE ON REQUEST

PRE-ORDER REQUIRED AT LEAST 3 DAYS IN ADVANCE

**2 COURSE £26**

**3 COURSE £30**

## STARTERS

- Pumpkin soup
- Pork terrine (d)
- Scallop (d)  
*With celeriac puree, nduja and green apples*
- Arancini (g,d)  
*Ragout Bolognese with smoked scamorza*

## MAINS

- Turkey roulade (g,d)  
*with roasted potatoes, pig blankets,  
roasted veg and red wine jus*
- Sea bass (d)  
*with fennel puree, garlic broccoli  
and lemon butter sauce*
- Chicken breast (d)  
*With mashed potatoes, garlic spinach  
and red wine jus*
- Miso Aubergine with fregola (vegan) (g)  
*Roasted aubergine with miso sauce  
and garlic herb fregola*
- Mushroom Risotto (d)  
*Creamy wild mushroom risotto*
- Ribeye with roasted potatoes (d)  
*Ribeye with roasted potatoes or chips  
with peppercorn sauce*

## DESSERTS

- Panettone pudding (g,d)
- Christmas pudding (g,d)
- Sticky toffee pudding with ice cream (g,d)

## SIDES (£5 EACH)

- Roasted potatoes (d)
- Brussels sprout with pancetta (d)
- Braised Red cabbage
- Chips