

SET MENU



WELCOME (SERVED PER PERSON)

GUACAMOLE TOSTADA (VE-VEG)

Inca-style signature guacamole, red chilli, Tajín, fresh cilantro

STARTERS (SELECT 1 PER PERSON)

SOFT SHELL TACO

Wagyu braised beef, coriander mayo

Substitute beef for mixed mushrooms, Inca spices (VE-VEG)

PACÍFICO ROLL

Salmon, avocado, pickled green chilli (four pieces)

YASAI MAKI (VE-VEG)

Cucumber, yamagobo, avocado, sesame seeds, takuwan, house dressing, shiitake mushrooms in teriyaki sauce (four pieces)

MAINS (SELECT 1 PER PERSON)

LOMO SALTADO

Tender beef strips, soy blend, Peruvian spices, sautéed vegetables

Substitute beef for Redefine plant-based striploin (VE-VEG)

HOT POLLO CHIFA

Corn-fed chicken thigh, spring onion, Peruvian spices, red chilli

BABY CHICKEN

Grilled baby chicken, nativo Inca sauce, Peruvian herbs

SIDES (SELECT 1 PER PERSON)

TRUFFLE CHIPS

Thin-cut fries with truffle mayo

PERUVIAN FRIED RICE

Peruvian-style fried rice with soy, egg, sesame, spring onion

VE - vegetarian / VEG - vegan

Please advise a member of staff if you have any particular dietary requirements. A discretionary 17.5% service charge will be applied to your bill.

DRINKS

FREE-FLOWING

90 MINUTES OF FREE-FLOWING PROSECCO, APEROL SPRITZ & LAGER BOTTLE (330ML), PORNSTAR MARTINIS & PALOMA COCKTAILS



SWEET FIX

INCA DELUXE DESSERT PLATTER

A CELEBRATORY SELECTION OF DESSERTS TO SHARE

60

EXTRAS

PADRON PEPPERS

10

Chargrilled Padrón peppers tossed with flaky Maldon sea salt and a squeeze of fresh lime

TENDERSTEM BROCCOLI

10

Grilled and tossed in sesame oil and acevichado sauce

TROPICAL CRAB & MANGO SALAD

20

Snow crab, mango, avocado, red amaranth, yuzu pearls, balsamic pearls, aji amarillo salsa

YASAI MAKI (VE-VEG)

18

Cucumber, yamagobo, avocado, sesame seeds, takuwan, house dressing, shiitake mushrooms in teriyaki sauce

PRAWN TEMPURA ROLL

20

Prawn tempura, avocado, spicy yuzu mayo, unagi sauce, sesame seeds

PISTACHIO LUMINA LAMB

50

Grilled Lumina lamb with a crunchy crust of roasted pistachio and parsley, served with pachamanca herb sauce, red chili and spring onion

BLACK COD

50

Aji den miso glaze, shichimi pepper and hajikami ginger

BONE-IN RIBEYE

80

Chargrilled ribeye with fresh chimichurri sauce

T-BONE EL FUEGO (1KG)

200

T-bone steak, charcoal grilled and brought to the table on flame. Served with smoky sofrito sauce, chimichurri and huancaína sauce

TOMAHAWK (1KG)

200

Grilled tomahawk steak with fresh chimichurri, roasted sofrito sauce and Andean herb mayo

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