



inca

INCA LONDON

SET MENUS

inco



WARRIOR

WARRIOR

Set Menu

STARTERS

INCA GUACAMOLE

*Peruvian avocado, tajín, corn nuts, red chili, coriander, cancha
crispy nachos*

CHARRED LEMON EDAMAME

*Wok-seared for crunch, seasoned with Maldon sea salt, and
brightened with fresh lemon juice and scorched citrus peel*

WAGYU TOSTADA

*Slow-braised Wagyu, teriyaki glaze, dried chipotle, salsa verde
mayo, micro cress*

PACIFICO ROLL

*A trio of salmon, tuna, and yellowtail fresh from the Pacific,
rolled with a bold Inca-inspired flavor, spicy mayo, and orange
tobiko*

MAIN COURSE

BABY CHICKEN

Marinated in Nativo Inca sauce with sofrito and Peruvian spices

TENDERSTEM BROCCOLI

Tossed in sesame oil and acevichado sauce

RUSTIC CHIPS

Hand-cut fries with truffle mayo

CHEF'S DESSERT & FRUIT PLATTER

*A curated selection of three house-made desserts of the day, a
vibrant assortment of fresh seasonal fruits, and a refreshing trio
of artisanal sorbets.*

£100 pp

15 % DISCRETIONARY SERVICE CHARGE WILL APPLY

inca



TOTEM

TOTEM

Set Menu

STARTERS

INCA GUACAMOLE

*Peruvian avocado, tajin, corn nuts, red chili, coriander, cancha
crispy nachos*

CHARRED LEMON EDAMAME

*Wok-seared for crunch, seasoned with Maldon sea salt, and
brightened with fresh lemon juice and scorched citrus peel*

WAGYU TOSTADA

*Slow-braised Wagyu, teriyaki glaze, dried chipotle, salsa verde
mayo, micro cress*

PACIFICO ROLL

*A trio of salmon, tuna, and yellowtail fresh from the Pacific,
rolled with a bold Inca-inspired flavor, spicy mayo, and orange
tobiko*

MAIN COURSE

PISTACHIO LUMINA LAMB

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

BABY CHICKEN

Marinated in Nativo Inca sauce with sofrito and Peruvian spices

TENDERSTEM BROCCOLI

Tossed in sesame oil and acevichado sauce

RUSTIC CHIPS

Hand-cut fries with truffle mayo

CHEF'S DESSERT & FRUIT PLATTER

*A curated selection of three house-made desserts of the day, a
vibrant assortment of fresh seasonal fruits, and a refreshing trio
of artisanal sorbets.*

£120 pp

15 % DISCRETIONARY SERVICE CHARGE WILL APPLY

inco



EMPIRE

EMPIRE

Set Menu

STARTERS

INCA GUACAMOLE

*Peruvian avocado, tajin, corn nuts, red chili, coriander, cancha
crispy nachos*

PACIFICO ROLL

*A trio of salmon, tuna, and yellowtail fresh from the Pacific,
rolled with a bold Inca inspired flavor, spicy mayo, and orange
tobiko*

SALMON CEVICHE

*Fresh salmon cured in ají amarillo leche de tigre, served with
Peruvian choclo, cancha, sweet potato, and red onion*

WAGYU TOSTADA

*Slow-braised Wagyu, teriyaki glaze, dried chipotle, salsa
verde mayo, micro cress*

MAIN COURSE

BONE-IN RIBEYE

Chargrilled ribeye with fresh chimichurri sauce

BLACK COD

Miso glaze, shichimi pepper, and hajikami ginger

CHAUFA RICE

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

TENDERSTEM BROCCOLI

Tossed in sesame oil and acevichado sauce

CHEF'S DESSERT & FRUIT PLATTER

*A curated selection of three house-made desserts of the day, a
vibrant assortment of fresh seasonal fruits, and a refreshing
trio of artisanal sorbets.*

£155 pp

15 % DISCRETIONARY SERVICE CHARGE WILL APPLY

inco



LILY

LILY

Vegetarian Set Menu

STARTERS

INCA GUACAMOLE

*Peruvian avocado, tajin, corn nuts, red chili, coriander, cancha
crispy nachos*

PALMITO CEVICHE

*Palm hearts, coconut leche de tigre, cancha, choclo, flamed
sweet potato, cilantro, red chili*

YASAI MAKI

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

CHARRED LEMON EDAMAME

*Wok-seared for crunch, seasoned with Maldon sea salt, and
brightened with fresh lemon juice and scorched citrus peel*

MAIN COURSE

GRILLED AUBERGINE

*Chargrilled aubergine, chipotle mayo, micro herbs, aji oden
miso*

TENDERSTEM BROCCOLI

Tossed in sesame oil and acevichado sauce

RUSTIC CHIPS

Hand-cut fries with truffle mayo

CHEF'S DESSERT & FRUIT PLATTER

*A curated selection of three house-made desserts of the day, a
vibrant assortment of fresh seasonal fruits, and a refreshing trio
of artisanal sorbets.*

£100 pp

15% DISCRETIONARY SERVICE CHARGE WILL APPLY