



El Inca Plebeyo

'El Inca Plebeyo' was opened on the 23rd July 2015, as a family-run restaurant. The name means how a humble hands can create impressive, inspirational dishes. We fusion traditional Ecuadorian recipes with other cuisines aiming to elevate and showcase Ecuadorian gastronomy in London.

The Chef

Chef Jorge Pacheco was born in Loja, Ecuador and trained in Michelin-star restaurants in London. He aims to share a fusion of Ecuador's region through our food and drinks.

Chef Jorge Pacheco Herrera

MENU

NIBBLES

CROQUETTES * 8.50
Smoked haddock, cassava, aioli

GUACAMOLE vg 8.00
Chifles green plantain crisps

EMPANADAS v 8.00
Purple corn and cheese

COLD STARTERS

CEVICHE ECUATORIANO 15.00
Sea bass cubes marinated w/ tamarillo tiger's milk, red onions, tomato

CEVICHE CLASICO 16.00
Sea bass cubes marinated w/ limo tiger's milk, sweet potato, red onions

PRAWN CEVICHE  15.00
Cooked prawn w/ tamarillo tiger's milk, red onions, tomato

MUSHROOM CEVICHE vg 13.80
Grilled king oyster mushroom, chilli, truffle oil

TUNA CEVICHE 14.50
Sliced tuna, yellow chilli tiger's milk

SCALLOPS CEVICHE  14.00
Hand-dived sliced scallops, tamarillo tiger's milk

TOMATO SALAD 12.00
Heritage tomatoes w/ homemade cheese

HOT STARTERS

TAMAL 13.50
Corn dough filled w/ pork, steamed in a leaf, coriander sauce

MOTE PILLO v or MOTE SUCIO 11.00
Sauteed giant white corn w/ egg and cheese or pork

LLAPINGACHOS WITH LAMB CHOP 14.00
Potato patty, corn, grilled lamb

RIPE PLANTAIN v 12.00
Fried plantain, homemade cheese, truffle oil, 'curtido'

PAN-FRIED SCALLOPS 16.00
Hand-dived scallops, creamy parsnip puree & truffle oil

BAKED AUBERGINE vg 13.00
Aubergine marinated w/ aji panca, mix pepper, truffle oil

Let us know if you have any allergies. Allergen matrix available

MEAT MAINS

BBQ BEEF RIB Sticky bbq beef rib w/ potato puree	22.00
PANZA DE CERDO Crispy pork belly, sweet potato pure, giant white corn & 'curtido'	19.90
POLLITO AL GRILL Whole grilled baby chicken marinated w/ yellow chilli, sweet potato and house chimichurri	22.00
GRILLED LAMB (280gr) Lamb rump , sauteed mushrooms w/ panca chilli	32.00
PARRILLA PLEBEYA (for two) Baby chicken, lamb rump, pork sausage w/ chimichurri	50.00
'HORNADO' ECUADORIAN ROAST Slow cooked pork shoulder, giant white corn, ripe plantain, potato patties, 'curtido'	25.00

FISH & VEG MAINS

ENCEBOLLADO Yellowfin tuna soap, cassava, pickled onions	22.00
ENCOCADO Steamed sea bass stew, coconut cream, mixed peppers	20.00
SOPA MARINERA ⁽ⁿ⁾ Seafood soup w/ scallops, mussels, prawns, cuttlefish	22.00
PEARL BARLEY RISOTTO* ^v Spinach puree, parmesan, 'curtido'	18.00

SIDES

PATACONES ^{vg} Fried green plantains	7.00
CASSAVA FRIES ^{vg} Yellow chilli aioli	7.00
MENESTRA Bean stew w/ cheese ^v or pork	8.50
MUSHROOMS WITH PANCA ^{vg}	6.00
STEAMED RICE ^{vg}	5.00
STEAMED BROCCOLI ^{vg}	5.00
ESTOFADO DE CORDERO Lamb stew	8.50
SAUCE SELECTION Coriander/Chimichurri/Yellow chilli	1.50/4.00



A discretionary optional service charge of 12.5% will be added to your bill