

STARTERS

INCA GUACAMOLE Lava stone, corn nachos, plantain crisp	£18
ROCKSHRIMP TEMPURA Creamy spicy mayo & yuzu	£28
TUNA CARPACCIO Seasonal veg, chives, nori dressing	£32

MAKI

(6 pieces)

SALMON AVOCADO House cured salmon, avo, nori, tobiko	£23
CRAB CALIFORNIA White & brown crab, mayo, avo, tobiko	£32
TEMPURA SHRIMP DRAGON MAKI Peruvian mango, avo, pickled chilli, eel sauce	£32
INCA MAKI Crab, tuna, avo, mango, ponzu, unagi sauce	£35
YASAI MAKI (V, VE) Yamagobo, cucumber, avo, sesame, wafu dressing	£24

TACOS & TOSTADAS

ROASTED AUBERGINE TOSTADA Coriander yogurt, lime, miso, chilli	£20
SALMON JALAPENO TACOS Dried miso, crispy leek & truffle	£24
STICKY BRAISED WAGYU TACOS Salsa de ajo, coriander & shaved truffle	£30

NATIVO



HOT POT CHILEAN BASS
Spicy coriander rice, charred tomato salsa,
champagne butter sauce

£65

CHARRED BEST END LAMB CHOPS
Sweet potato cream, yellow &
red anticucho sauce

£70

TOMAHAWK EL FUEGO
Apple wood smoked Tomahawk,
Chimichurri,
Aji Amarillo sauce
(shared between 2 people)

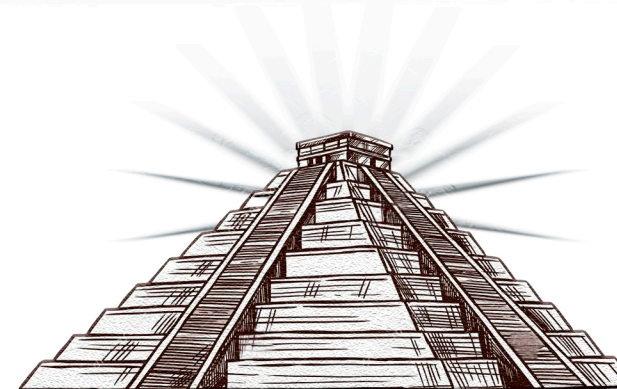
£230

SUSHI, SASHIMI PLATTER

(Chef's best choice)

PLATTER FOR 2: £60

PLATTER FOR 4: £120



INCA'S GRAND SUSHI PYRAMID

£300

SKEWERS

Anticucho or teriyaki sauce (2pc per order)

CORN-FED CHICKEN SKEWERS	£20
BEEF FILLET SKEWERS	£25
SHIITAKE MUSHROOM SKEWERS	£20

MAINS

PERUVIAN BABY CHICKEN Aji Amarillo, coriander lime sauce, caramalised lime	£50
PRIME SIRLOIN Grilled Red Cabbage Sauce, Padron Peppers & Farofa	£100
BLACK COD Den miso, aji amarillo mayo & shishimi	£60
MISO GRILLED AUBERGINE (V) Aji amarillo miso & chipotle mayo	£35

GRILL

All served with Chimichurri sauce

45 DAY DRY AGED FILLET	£120
PRIME RIBEYE (400G)	£170
A5 WAGYU KAGOSHIMA (300G)	£200

SIDES

TRUFFLE CHIPS Chipotle mayo	£14
GREEN BEANS Anticucho sauce and chimichurri	£13
KING CRAB SALAD	£24