

inco

STARTERS

INCA GUACAMOLE

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

NOBASHI PRAWN TEMPURA

Crispy nobashi prawns, spicy mayo, crispy nori, lime.

A5 PERUVIAN CAUSA RELLENA

A5 Wagyu, avocado, yuzu mayo, aji amarillo, quinoa, potatoes.

DUO OF SKEWERS (CHICKEN & BEEF)

Corn-fed chicken skewer and filet mignon skewer, teriyaki or spicy

WAGYU TOSTADAS

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

BLUEFIN TUNA & CRISPY SHISO

Crispy shiso leaf, akami and chutoro tuna, spicy mayo, sesame, chives.

CEVICHE & TIRADITOS

CEVICHE DUO (SALMON & YELLOWTAIL)

A fresh duo of salmon and yellowtail ceviche in two styles of tiger's milk, with Peruvian choclo, cancha, sweet potato, and red onion.

PALMITO CEVICHE (VE-VEG)

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

HAMACHI JALAPEÑO TIRADITO

Yellowtail slices, coriander, jalapeño, sriracha, yuzu soy sauce.

TRIO OF TIRADITO

Salmon, tuna, and sea bass slices with ponzu, white truffle oil, sesame, chives.

MAKI ROLLS (6 pieces)

PRAWN TEMPURA & SEARED SALMON ROLL

Prawn tempura, avocado, spicy yuzu mayo, seared salmon, unagi sauce, sesame seeds.

SPICY CALIFORNIA ROLL

Snow crab, spicy yuzu mayo, avocado, tobiko wasabi.

TUNA & TRUFFLE ROLL

Chutoro tuna, avocado, white truffle, shallot, sesame seeds, truffle tartar mayo, chopped chives.

YASAI MAKI (VE-VEG)

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

A5 EMPIRE INCA ROLL

A5 Wagyu beef, truffle, ponzu garlic sauce, sesame, honey mustard miso, asparagus and mushrooms.

VE - vegetarian / VEG - vegan / GF - gluten free



INCA SIGNATURE SUSHI & SASHIMI

INCA GRAND EXPERIENCE

A chef-curated celebration of the finest sushi, sashimi, maki, canapé spoons, and caviar.

SUSHI PLATTER for two

An elegant nigiri selection featuring salmon, tuna, Hamachi, and sea bass. Each piece is hand-cut to perfection for balance and texture.

SUSHI PLATTER for four

A refined nigiri selection with salmon, tuna, Hamachi, and sea bass. Each piece is precisely sliced for consistency and depth of flavour.

SASHIMI PLATTER for two

A premium sashimi assortment: 4 slices each of salmon, tuna, Hamachi, sea bass, and chutoro. Each slice is expertly cut for perfect balance and texture.

PLATOS PREMIUMS

T-BONE EL FUEGO

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

TOMAHAWK

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

MAINS

BLACK COD

Aji den miso glaze, shichimi pepper and hajikami ginger.

HOT POT LOBSTER

Spicy chupe rice, lobster tail, chalaquitas, cancha, tendril cress.

HOT POT BLACK COD

Spicy chupe rice, grilled miso black cod, chalaquitas, cancha, tendril cress.

BABY CHICKEN

Grilled baby chicken, nativo inca sauce, Peruvian herbs.

PISTACHIO LUMINA LAMB

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

BONE-IN RIBEYE

Chargrilled ribeye with fresh chimichurri sauce.

GRILLED AUBERGINE (VE-VEG)

Miso-grilled aubergine, chipotle mayo, micro herbs, aji den miso.

SIDES & SALADS

PADRÓN PEPPERS

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

TENDERSTEM BROCCOLI

Grilled and tossed in sesame oil and acevichado sauce.

CHAUFA RICE

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

RUSTIC CHIPS

Thin-cut fries with truffle mayo.

TROPICAL CRAB & MANGO SALAD

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

AMAZONIA SALAD

Wild rucula, pomegranate, ocopa sauce, huacatay, pumpkin seeds, walnuts in chipotle glaze.

