



# INCA

CEVICHE & WOODFIRED GRILL

iHola!  
Welcome to INCA where  
Latin America meets Asia.

Inspired by traditional Peruvian  
street food and cooking techniques,  
INCA is all about discovery, so eat  
a little or a lot and enjoy.

## UN POCO ALGO a little something

INCA style table side guacamole/ corn chips	12.0
marinated argentinian olives	9.6

## CEVICHE cured fresh fish

clasico/ market fish/ leche de tigre/ sweet potato crisp/ red onion/ corn	19.0
pacifica/ market fish/ coconut/ coriander/ aji chilli/ lime	18.0
nikkei ceviche/ tuna/ yuzu/ red onion/ mentiko/ avocado/ crispy nori	22.0
big glory bay salmon/ avocado/ green mango/ ginger & jalapeño/ cancha	19.0
wagyu beef/ wasabi ponzu/ roasted garlic mayo/ spring onion/ tostada	21.9
selection of ceviche/ chef's choice	45.0

## TIRADITO nikkei style sashimi

kingfish/ charred cucumber/ szechuan chilli oil/ black vinegar/ garlic chips	19.0
big glory bay salmon/ ponzu/ puffed quinoa/ jalapeño lime salsa	18.0
market fish/ chilli tamarind dressing/ coconut chia/ red onion/ coriander	19.0

## TACO hand pressed corn masa

crispy fish/ smoked tomato/ cabbage/ lemon mayo/ coriander	12.0
ancho chilli braised beef/ chimichurri/ cos lettuce/ pickled chilli	14.0
alpator style pork/ charred pineapple salsa/ kewpie/ cos lettuce	12.0

## LA COCINA our kitchen

beef sirloin katsu sando/ bulldog sauce/ kewpie cabbage	26.0
spicy chicken wings/ ancho chilli/ garlic/ coriander/ lime	15.9
soft-shell crab/ tomatillo green pepper salsa/ cucumber	18.0
black pudding/ chorizo/ smoked potato empanadas	12.6
chicken/ corn miso soup/ spring onion/ sesame/ chilli oil	9.6
corn & jalapeño fritters/ tomato salsa/ lime	12.0

## ANTICUCHO skewers

chicken thigh/ smoked chipotle soy/ pickled red onion/ peruvian green sauce	14.0
ancho beef/ green pepper/ INCA spice/ lemon	15.9
argentinian prawn/ garlic/ yuzu kosho lime dressing	9.6 ea.

## DE LA BARBACOA from the bbq

lamb cutlets/ cumin/ ginger/ garlic/ pickled chilli salsa	22.0
crispy pork belly/ adobo chilli/ house made hoisin sauce	20.0
woodfire baby back pork ribs/ honey ginger glaze/ sesame/ lime	16.9
big glory bay salmon/ ginger red chilli paste/ pineapple/ yuzu nashi pickle	28.6

## VEGETAL vegetable

charred cabbage/ ginger apple dressing/ sweet miso	9.0
aubergine/ roasted onion/ black vinegar/ furikake	12.0
courgette/ honey garlic soy/ chilli/ lemon	9.0

## ACOMPANAMIENTOS sides

potato bravas/ smoked tomato/ garlic mayo	10.0
quinoa/ mint/ parsley/ tomato/ spring onion/ pomegranate	14.0
INCA house salad/ lettuce/ spinach/ herbs/ raw beetroot/ lime dressing	14.0
steamed rice	5.0

## POSTRE dessert

churros/ chocolate sauce/ soft serve	12.0
salted caramel soft serve/ popcorn pocky/ caramel corn	12.0
chocolate soft serve/ candy peanut/ meringue/ fresh coconut	12.0

Our menu is seasonal and will change regularly to keep  
our meals and ingredients fresh.