

INCA

CEVICHE & WOODFIRED GRILL

Takeaway Menu

CEVICHE cured fresh fish

Classico ceviche| market fish| leche de tigre| sweet potato| red onion| corn GF \$24

Pacifica ceviche| market fish| coconut| coriander| aji chili| red onion GF \$24

OUR KITCHEN la cucina

Guacamole INCA style| Jalapeno| coriander| INCA spice| corn chips GF \$14

Steamed edamame beans| sea salt| lime GF \$8

Jalapeno poppers| goat cheese| bush honey| bacon 3PC \$15 (+1 - \$5ea)

Spicy chicken karaage| ancho chili| szechuan pepper| garlic| coriander \$21

Corn & Sweet potato fritters| pepper salsa| jalapeno mayo \$16.60

Baby back pork ribs| honey ginger glaze| sesame GF \$27

Chargrilled eggplant| ancho miso caramel furikake GF \$10

Chargrilled broccoli| lemon| garlic| olive oil GF \$10

TACO hand pressed corn masa

Crispy prawn taco| avocado| coriander| tonkatsu| pickled ginger| lemon \$16.6

Beef cheek adobo chilli| chimichurri| onion| jalapeno \$16.9

DESSERT postre

Churros| chocolate sauce| dulce caramel sauce, 3PC \$15 (+1 - \$5ea)