



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 * 9.00
Smoked haddock, cassava, aioli

GUACAMOLE vg 9.00
Chifles green plantain crisps

EMPANADA v 4.5 each
Purple corn and cheese

COLD STARTERS

CEVICHE ECUATORIANO 16.00
Sea bass cubes marinated w/ tamarillo tiger's milk, red onions, tomato

CEVICHE CLASICO  16.50
Sea bass cubes marinated w/ limo tiger's milk, sweet potato, red onions

PRAWN CEVICHE 16.00
Cooked prawn w/ tamarillo tiger's milk, red onions, tomato

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

TUNA CEVICHE  14.90
Sliced tuna, yellow chilli tiger's milk

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

CEVICHE JIPIJAPA ⁽ⁿ⁾ 16.00
Cured sea bass, avocado w/ peanut tiger's milk served w/ crisps

HOT STARTERS

TAMAL 13.80
Corn dough filled w/ pork, steamed in a leaf, coriander sauce

MOTE PILLO v or MOTE SUCIO 12.00
Sauteed giant white corn w/ egg and cheese or pork

LLAPINGACHOS WITH OCTOPUS 16.00
Potato patty, corn, grilled octopus

RIPE PLANTAIN v 13.00
Fried plantain, homemade cheese, truffle oil, 'curtido'

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

BAKED AUBERGINE vg 14.00
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	24.00
PANZA DE CERDO Crispy pork belly, sweet potato pure, giant white corn & 'curtido'	22.00
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'	26.00
PEARL BARLEY & LAMB RISOTTO* Spinach puree, parmesan & lamb stew	23.00

FISH & VEG MAINS

ENCEBOLLADO Yellowfin tuna soup, cassava, pickled onions	23.00
ENCOCADO Steamed sea bass stew, coconut cream, mixed peppers	22.00
SOPA MARINERA (n) Seafood soup w/ scallops, mussels, prawns, cuttlefish	23.00
PEARL BARLEY RISOTTO* v Spinach puree, parmesan, 'curtido'	18.00

SIDES

PATACONES vg Fried green plantains	7.50
CASSAVA FRIES vg Yellow chilli aioli	7.00
MENESTRA Bean stew w/ cheese v or pork	9.00
MUSHROOMS WITH PANCA vg	7.00
STEAMED RICE vg	5.00
STEAMED BROCCOLI vg	5.00
SAUCE SELECTION Coriander/Chimichurri/Yellow chilli	1.50/4.00



*Check the photos of our menu by clicking
the QR code*

@incaplebeyo El Inca Plebeyo incaplebeyo

:spicy :vegan :vegetarian *:gluten (n): nuts

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GMO: We use vegetable oil produced from genetically modified soya

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