

El Inca Pibeyo

S E T M E N U £ 50 P P

W I N E P A R I N G £ 75 P P

TO SHARE

PRAWN CEVICHE

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

CEVICHE JIPIJAPA

Cured sea bass, avocado w/ peanut tiger's milk served w/ crisps

PATACONES (VG)

Fried green plantain

TAMAL

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

ENCOCADO

Steamed sea bass stew, coconut cream, mixed peppers

HORNADO- ECUADORIAN ROAST

Slow cooked pork, giant white corn, ripe plantain, potato patties,
'curtido'

MUSHROOMS WITH PANCA (V)

Sauteed mushrooms with panca chilli

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include 20% VAT. A discretionary 12.5% service charge will be added to your bill.

(V)Vegetarian - (VG) Vegan - (N) Nuts - * with Gluten

GMO: We use vegetable oil produced from genetically modified soya

This menu is designed for 2px

El Inca Pibeyo

S E T M E N U £ 70 P P

W I N E P A R I N G £ 100 P P

TO SHARE

GUACAMOLE

Served w/ crispy green plantain

CEVICHE CLASICO

Sea bass marinated w/ aji limo tiger's milk, sweet potato, red onion

CEVICHE JIPIJAPA

Cured sea bass, avocado w/ peanut tiger's milk served w/ crisps

PATACONES

Fried green plantain

LLAPINGACHO WITH OCTOPUS

Potato patty, corn, grilled octopus

TAMAL

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

ENCOCADO

Steamed sea bass stew, coconut cream, mixed peppers

HORNADO- ECUADORIAN ROAST

Slow cooked pork, giant white corn, ripe plantain, potato patties, 'curtido'

MUSHROOMS WITH PANCA

Sauteed mushrooms with panca chilli

DESSERTS




QUINOA PUDDING

Caramelized sugar, coconut & vanilla ice -cream

CHOCOLATE FONDANT

Melted in the center, vanilla ice-cream & sweet chilli.

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