

# EL INCA

## PLEBEYO

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## The Restaurant

*'El Inca Plebeyo' opened on the 23rd July 2015, as a family-run restaurant. Its name reflects the idea how humble hands can create truly remarkable and inspiring dishes.*

*Our cuisine blends traditional Ecuadorian recipes with influences from around the world, with the aim of elevating and showcasing Ecuadorian gastronomy here in London.*

## The Chef

*Chef Jorge Pacheco originally from Loja, Ecuador, refines his craft in Michelin- starred restaurants in London. Through our food and drinks, he shares a thoughtful fusion inspired by the diverse regions of Ecuador, bringing a taste of home to every dish.*

*Chef Jorge Pacheco Herrera*

# MENU

## NIBBLES

**CROQUETTES \* 9.80**  
Smoked haddock, cassava, aioli

**GUACAMOLE v g 9.50**  
Chifles green plantain crisps

**EMPANADAS v 9.80**  
Purple corn and cheese

## COLD STARTERS

**CEVICHE ECUATORIANO 16.80**  
Sea bass cubes marinated w/ tamarillo tiger's milk, red onions, tomato

**CEVICHE CLASICO  16.80**  
Sea bass cubes marinated w/ limo tiger's milk, sweet potato, red onions

**PRAWN CEVICHE 16.50**  
Cooked prawn w/ tamarillo tiger's milk, red onions, tomato

**MUSHROOM CEVICHE v g 14.00**  
Grilled king oyster mushroom, chilli, truffle oil

**TUNA CEVICHE  16.00**  
Sliced tuna, yellow chilli tiger's milk

**SCALLOPS CEVICHE 14.80**  
Hand-dived sliced scallops, tamarillo tiger's milk

**CEVICHE JIPIJAPA (n) 16.50**  
Cured sea bass, avocado w/ peanut tiger's milk served w/ crisps

**CEVICHE MACAREÑO 16.50**  
Wagyu beef fillete, slice radishes ,citrus, truffle oil

## HOT STARTERS

**TAMAL 14.80**  
Corn dough filled w/ pork, steamed in a leaf, coriander sauce

**MOTE PILLO v or MOTE SUCIO 13.00**  
Sauteed giant white corn w/ egg and cheese or pork

**LLAPINGACHOS WITH OCTOPUS 16.50**  
Potato patty, corn, grilled octopus

**RIPE PLANTAIN v 14.00**  
Fried plantain, homemade cheese, truffle oil, 'curtido'

**PAN-FRIED SCALLOPS 16.50**  
Hand-dived scallops, creamy parsnip puree & truffle oil

**BAKED AUBERGINE v g 14.00**  
Aubergine marinated w/ aji panca, mix pepper, truffle oil

Let us know if you have any allergies. Allergen matrix available

## MEAT MAINS

<b>BBQ BEEF RIB</b>	<b>26.50</b>
Slow-cooked beef rib glazed in a rich BBQ sauce, served w/ smooth potato purée	
<b>PANZA DE CERDO</b>	<b>23.00</b>
Crispy pork belly, sweet potato puree, giant white corn & 'curtido'	
<b>POLLITO AL GRILL</b>	<b>23.50</b>
Whole grilled baby chicken marinated w/ yellow chilli, sweet potato and house chimichurri	
<b>GRILLED LAMB (280gr)</b>	<b>34.00</b>
Lamb rump, sauteed mushrooms w/ panca chilli	
<b>SIRLON WITH ARROZ MORO</b>	<b>44.00</b>
Wagyu Beef served w/'arroz moro' rice, beans and melted cheese	
<b>'HORNADO' ECUADORIAN ROAST</b>	<b>28.00</b>
Slow cooked pork shoulder, giant white corn, ripe plantain, potato patties, 'curtido'	
<b>PEARL BARLEY &amp; LAMB RISOTTO*</b>	<b>24.50</b>
Spinach puree, parmesan & lamb stew	

## FISH & VEG MAINS

<b>ENCEBOLLADO</b>	<b>24.50</b>
Yellowfin tuna soup, cassava, pickled onions	
<b>ENCOCADO</b>	<b>24.00</b>
Steamed sea bass stew, coconut cream, mixed peppers	
<b>SOPA MARINERA <sup>(n)</sup></b>	<b>24.00</b>
Seafood soup w/ scallops, mussels, prawns, cuttlefish	
<b>PEARL BARLEY RISOTTO* v</b>	<b>18.00</b>
Spinach puree, parmesan, 'curtido'	

## SIDES

<b>PATACONES vg</b> Fried green plantains	<b>7.80</b>
<b>CASSAVA FRIES vg</b> Yellow chilli aioli	<b>7.50</b>
<b>MENESTRA</b> Bean stew w/ cheese v or pork	<b>9.00</b>
<b>MUSHROOMS WITH PANCA vg</b>	<b>7.00</b>
<b>STEAMED RICE vg</b>	<b>5.00</b>
<b>STEAMED BROCCOLI vg</b>	<b>5.00</b>
<b>SAUCE SELECTION</b>	<b>1.50/4.00</b>
Coriander/Chimichurri/Yellow chilli	

