

EL INCA

PLEBEYO

Drink & Wine List



SIGNATURE - COCKTAIL STORIES



LE VOYAGEUR

Representing Chef Jorge's long 'voyage' to Europe following his dreams.

LA PASIÓN DEL INCA



Passion Fruit revels Fresh, exotic, and well-balanced profile, with a warm finish reminiscent of the last rays falling over the Andes.

PANO QUSA

The story goes that Tena** and Pano (a brave indigenous warrior*) fell in love but her father married her off to 'Misahualli'. Broken-hearted, Pano took his own life.



TENA WARMI

Tena (a beautiful lady**) fell in love with Pano*. Their love story ended when her father found out and separated them. Pano's death, Tena killed herself to join her beloved.

MISAHUALLI

Tena's father chose him to marry Tena but never made it to the altar as Tena and Pano's love survived to the afterlife.



GUARAPO

Inspired by traditional Ecuadorian sugar cane fields. 'Guarapo' is the freshly-squeezed sugar cane juice, fermented to become alcoholic.



SANGRIA ANDINA

Inspired by the traditional 'colada morada' made from fermented purple corn and fruits of the forests.



CANELAZO

A national Ecuadorian drink, popular in the Andean region, where people drink it to warm up. Specially recommended for cool weather.

SIGNATURE COCKTAIL

LE VOYAGEUR **13.00**

Bacardi Carta Blanca(Cuba), Zhumir(Ecuador), Tanqueray(England), Smirnoff(USA), Pisco1615(Peru), Centenario tequila(Mexico). All infused with hibiscus flowers

LA PASIÓN DEL INCA **12.80**

Zhumir Aguardiente, Passion Fruit, lime

PANO QUSA **12.00**

Bacardi Carta Blanca, fresh mint, lime juice, prosecco

TENA WARMI **12.00**

Rose's Cachaca, rose syrup, prosecco

MISAHUALLI **12.00**

Jalapeno's infused Mezcal, Bacardi Carta Blanca, fresh mint, prosecco

GUARAPO **12.50**

Ecuadorian drink made with Bacardi Carta Blanca, sugar cane syrup, lime juice

SANGRIA ANDINA **13.00**

Aguardiente Zhumir, purple corn colada, diced mix fruits, wine

MICHELADA **10.00**

Worcester sauce, habanero paste, yuzu ponzu, lime juice, panca salt, Estrella Galicia beer

CANELAZO COCKTAIL **12.50**

Ecuadorian hot drink made with Aguardiente Zhumir, cinnamon, panela, passion fruit & lulo

CLASSIC COCKTAIL

PISCO SOUR	13.50
Quebranta Pisco, lime juice, sugar syrup, egg white	
MOJITO	12.60
Bacardi Carta Blanca, mint, lime juice, sugar syrup, soda	
MARGARITA	12.50
Jalapeno's infused Mezcal, triple sec, lime juice	
CAIPIRINA or CAIPIROSKA	12.00
Cachaca or Vodka, sugar syrup, lime juice	
ESPRESSO MARTINI	11.50
Vodka, coffee liqueur, espresso	

BEER

PILSENER	6.50
Ecuadorian light lager. 330ml (4.0%)	
CLUB PREMIUM	6.50
Ecuadorian light lager. 330ml (4.2%)	
CUSQUEÑA	6.00
Peruvian light lager. 330ml (4.8%)	
BUENOS AIRES	5.50
Argentinian dark lager. 330ml (4.8%)	
ESTRELLA GALICIA PINT	7.80
HALF PINT	4.50
Draft beer	
ESTRELLA GALICIA	5.50
Free alcohol 330ml (0%)	

WINE LIST

Glass **Carafe** **Bottle**
175ml 500ml

SPARKLING

CHAMPAGNE DOYARD - MAHE EMPREINTE, FRANCE

Chardonnay Blanc de Blanc. Notes of green apple & lemon.
Pleasant & fresh palate with mineral notes and citrus fruit

95.00

BOLLICINA PROSECCO, EXTRA DRY, ITALY

It's very soft on the palate, offering a refreshing acidity with lots
of mouth-filling tropical fruit and citrus flavours

10.00

45.00

WHITE

SAUVIGNON BLANC, EL SUPREMO, ARGENTINA. 2021

Aromas of citrus fruit. Fresh & elegant wine with a long finish

175ml

10.00

24.00

38.00

SAUVIGNON BLANC, GOUTE D'ARGENT, CHILE, 2021

A very unique wine fermented with Japanese sake yeast. Floral
notes with grapefruit aroma. It's a soft wine with medium acidity
and well balanced

54.00

VIURA, DON HUGO, SPAIN, 2024

Light to medium bodied, fresh and crisp, delicate herbaceous
notes and a clean, refreshing finish.

9.50

23.00

32.00

SAUVIGNON BLANC, TRAVESIA, ECUADOR, 2024

Light to medium bodied, fresh and crisp, delicate herbaceous
notes and a clean, refreshing finish.

10.00

24.00

38.00

CHARDONNAY, ENIGMA, ECUADOR, 2021

Bright and elegant Chardonnay with notes of pineapple, peach &
coconut, plus a hint of honey. Soft, creamy palate with a long,
smooth finish.

68.00

PINOT GRIGIO, DEA DEL MARE, ITALY, 2021

Dry, medium bodied, intense aromas of lemon, apple and passion
fruit (vegan)

10.00

24.00

38.00

ALBARINO, EIRAL, SPAIN, 2021

A medium bodied crispy young wine with notes of tropical and
citrus fruits

11.50

28.00

46.00

CHARDONNAY, RARA AVIS, ARGENTINA, 2021

Fresh and fruity wine, intense and elegant with aromas of roses
and nice acidity

79.00

CHARDONNAY, TAPIZ, ARGENTINA, 2021

Fruity, delicate touches of vanilla, fresh, velvety with a long
finishing

11.00

26.00

40.00

ROSE

Glass **Carafe** **Bottle**
175ml 500ml

MALBEC ROSE, TAPIZ, ARGENTINA, 2021

Aromas of red fresh berries and flowers. Accompanied of touches of red roses

9.50 23.00 32.00

RED

MALBEC, POTRERO, ARGENTINA. 2021

Medium bodied dry wine. Soft and elegant with flavour of black cherries, plum and vanilla

11.50 27.00 44.00

TEMPRANILLO, DON HUGO, SPAIN, 2024

Pleasant finish. Bright and fruity wine showing ripe red berries, soft tannins and a smooth, easy-drinking finish.

9.50 23.00 32.00

CAB FRANC, TAPIZ ALTA COLLECTION, ARG, 2019

With aromas of black fruits, plum and chocolate, combined toasted vanilla aroma and spicy notes. Medium bodied.

57.00

13.50 32.00 60.00

TANNAT, EL GAUCHO, BRAZIL, 2021

Intense black-fruit and plum aromas with spicy, floral notes. With firm tannins and a robust finish

MALBEC, TRAVESIA, ECUADOR, 2021

Medium-bodied, aromas of ripe red fruits and vanilla, and a smooth, elegant palate with a long, persistent finish.

11.00 26.00 42.00

CAB SAUVIGNON/MALBEC, PARADOJA, ECU, 2018

Aromas of plum, vanilla, coffee and coconut. Full-bodied, rounded in the mouth with balanced acidity.

69.00

CORAZON DEL INDIJO, CHILE, 2018

Cabernet sauvignon, Carmenere and Shiraz. Fruity, red cherries aromas, ripe tannins (vegan)

13.50 32.00 56.00

BLEND THE TERROIR, M PELLERITI, ARG, 2019

Blend of Malbec, Syrah and Cabernet Franc. Elegant blend w/ rich dark-fruit flavours, mineral tones and a refined.

88.00

MALBEC, LABORUM DE P. ALTO RÍO SECO, ARG, 2021

Single-vineyard Malbec offering violet, black-fruit and mineral notes. Concentrated and elegant.

98.00

SWEET WINE

75ml

MALBEC, LABORUM, ARGENTINA, 2022

Perfect balance of fruit, sweetness and acidity

9.80

TORRONTES, HERMANOS, ARGENTINA, 2022

Notes of mature and black fruits with chocolate aromas

9.50

SPIRITS LIST

	Single 25 ml	Double 50 ml
PISCO 1615 - Quebranta	5.40	9.00
SUGAR CANE SPIRITS		
ZHUMIR Ecuadorian sugar cane rectified spirit	6.00	10.00
ANTIOQUENO Colombian sugar cane spirit with aniseed	4.80	8.00
OBAN, WHISKY AGED	6.00	13.00
MISKE - Ecuadorian tequila	9.00	16.00
BARCELO IMPERIAL	6.90	11.50
DIPLOMATICO ANEJO	7.20	12.00
RON CANUTO	6.60	11.00
RON ZACAPA 23	7.80	13.00
AGAVE TEQUILA		
MEZCAL JARRAL BERRIO Infused & roasted jalapeno	6.00	10.00
ANEJO PATRON	7.50	12.50
HERRADURA ANEJO	7.20	12.00
CENTENARIO REPOSADO	6.60	11.00
GIN		
GORDON'S	6.00	10.00
TANQUERAY	6.30	10.50
VODKA		
SMIRNOFF	5.70	9.50
LIQUORS		
MARTINI ROSSO	4.50	7.80
CAMPARI	4.50	7.80
APEROL	4.80	8.00

NON - ALCOHOLIC

TOMATE DEL ARBOL Tamarillo (exotic tree tomato)	10.00
CEREMONIAL ECUADORIAN CACAO 100% Ecuadorian fine flavour cacao, served w/ melting fresh cheese	9.50
CHICHA ANDINA Colada morada, diced mix fruits	10.00
HOMEMADE LEMONADE Fresh lime juice, simple syrup, soda	8.50

SOFT DRINKS

STILL or SPARKLING WATER (775ml)	4.50
COKE-ZERO(330ml)	4.80
TROPICAL COLA (500ml)	5.50
MANZANA COLA (500ml)	5.50
FRUITJUICE(200ml) Apple, Peach	4.50
TONIC WATER	4.00

COFFEE & TEA

COFFEE

ESPRESSO	3.50
DOUBLE ESPRESSO	4.00
MACCHIATO	3.80
AMERICANO	3.80
WHITE AMERICANO	4.00
CAPUCHINO	4.00
LATTE	4.00

TEA

HORCHATA (Ecuadorian herbal tea)	4.80
ENGLISH BREAKFAST TEA	4.00
GREEN TEA	4.00
CHAMOMILE	4.00

FRESH HERBAL TEA

MINT TEA	4.00
GINGER TEA	4.00

